

SALADS

TABOULI

Parsley, Burghul, Onion, Tomato, Scallion, Mint, Lemon Juice and Olive Oil. **\$16**

FATTOUSH

Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Balsamic vinaigrette, Pomegranate Molasses and Olive Oil. **\$16**

BEETS

Fresh Beets, Baby Arugula, Cucumber, Red Onion and Yara Dressing. **\$16**

YARA

Tomatoes, Cucumber, Red Onion, Parsley, Mint, Pomegranate Molasses, Lemon Juice and Olive Oil. **\$16**

EGGPLANT

Grilled Eggplant, Tomato, Parsley, Pomegranate Molasses, Garlic, Lemon Juice and Olive Oil. **\$16**



MEZZE

HUMMUS

Chickpea Puree, Tahini, Garlic and Lemon Juice. **\$11**

BABAGHANOJ

Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice. **\$12**

MOUHAMARA

Sundried Red Pepper, Walnut, Pomegranate Molasses and Spices. **\$15**

LABNEH

Strained Yogurt and Olive Oil. **\$14**

VEGAN WARAK EINAB

Grape Leaves Stuffed with Tomato, Parsley, Onion, Dried Mint, Rice, Lemon Juice and Olive Oil. **\$14**

MUDARDARA

Lentils with Rice, Onion, Spices and Caramelized Onions. **\$12**

MOUSSAKAA

Fried Eggplant, Tomato, Onion, Garlic and Chick Pea. **\$15**

YARA TZATZIKI

Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon. **\$11**

SHANKLEESH

Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil. **\$14**

KIBBE NAYEH

Lamb Tartare, Cracked Wheat, Mint, Onion and Spices. **\$22**
Served with Spanish Onion, Mint and Jalapeño.

KEFTA NAYEH

Lamb Tartare, parsley, onion and spices. **\$22**
Served with Spanish onion, Mint and Jalapeño.

FALAFEL

Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro. **\$12**

BEET FALAFEL

Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro. **\$13**

SOJOUK

Lamb and Beef Mix, Garlic, Tomato and Spices. **\$15**

CAULIFLOWER

Fried Cauliflower and yara Tahini. **\$15**

SOUP

Soup of the day **\$9**

Grilled Halloumi

Grilled Cypriot Cheese, arugula, Cherry Tomato and Olive Oil. **\$15**

BEEF HUMMUS

Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts. **\$18**

Arayess Meat

Toasted pita filled with minced lamb. **\$15**

CHICKEN LIVER

Sautéed Chicken Liver, Garlic, Pomegranate and Cilantro. **\$13**

SFIHA

Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts. **\$14**

FATAYIR

Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice. **\$13**

KIBBE MUKLEYI

Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices. **\$15**

VEGAN KIBBE

Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices. **\$15**

SAMBOSIK MEAT

Deep Fried Pastry Filled with Ground Lamb, Onions and Spices. **\$15**

SAMBOSIK CHEESE

Deep Fried Pastry Filled with Feta Cheese, Parsley and Spices. **\$15**

FOUL MOUDAMAS

Fava Beans, Garlic, Lemon Juice and Cumin.
Served with Turnips, Onion, Tomato and Fresh Mint. **\$13**

RIZ

Rice and Vermicelli. **\$10**

FRIES

Hand cut Fries. **\$9**

SPICY POTATOES

Deep Fried Potatoes with Cilantro, Garlic and Cayenne Pepper. **\$12**

YARA FRIES

Fries with Zaatar and Spices. **\$10**

PLATTERS

SHISH TAWOOK

Grilled Seasoned Chicken Tender. **\$28**

Served with Grilled Vegetables, Rice and Garlic Aioli.

KEFTA

Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices. **\$28**

Served with Grilled Vegetables and Rice.

FILET MIGNON

Grilled Seasoned Filet Mignon Skewers. **\$40**

Served with Grilled Vegetables and Rice.

LAMB CHOPS

Grilled Lamb Chops. **\$40**

Served with Grilled Vegetables and Rice.

MIXED GRILL

Grilled Chicken, Filet Mignon and Kefta Skewers. **\$42**

Served with Grilled Vegetables, Rice and Garlic Aioli.

YARA MIXED GRILL

Grilled chicken, Filet Mignon, Kefta, Lamb Chop and Shrimp. **\$55**

Served with Grilled Vegetables, Rice and Garlic Aioli.

KIBBE B SAYNIEH

Baked Lean Beef and Cracked Wheat Filled with Ground Beef, Onions, Pine Nuts and Spices. **\$27**

Served with Laban b Khair

LAMB OKRA

Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. **\$27**

Served with Rice.

LAMB FASSOLIA

Sauteed white bean, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. **\$27**

VEGAN OKRA

Sautéed Okra, Sautéed Onions, Cilantro, Garlic, Tomato Paste and Spices. **\$26**

Served with Rice.

MULUKHIA

Mallow Stew with Chicken, Onions, Garlic and Cilantro. **\$27**

Served with Rice.

SANDWICHES

(Not Available for Dinner)

SHISH TAWOOK

Pita Wrap Filled with Grilled Chicken, Fries, Pickles and Garlic Aioli. **\$13**

KEFTA

Pita Wrap Filled with Grilled Lamb, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$13**

FILET MIGNON

Pita Wrap Filled with Grilled Filet Mignon, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$18**

SHAWARMA CHICKEN

Pita Wrap Filled with Seasoned Shredded Chicken, Fries, Pickles and Garlic Aioli. **\$13**

SHAWARMA MEAT

Pita Wrap Filled with Seasoned Shredded Meat, Diced Onions, Tomatoes, Parsley, Pickles and Tahini. **\$13**

KIBBE B LABAN

Meat Kibbe with Hot Yogurt Sauce, Garlic and Mint. **\$27**

Served with Rice.

KOUSSA

Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce. **\$27**

WARAK EINAB

Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice. **\$27**

SHAWARMA BEEF

Seasoned Shredded Beef **\$27**

Served with Onions, Parsley, Tomatoes, Pickles and Tahini

SHAWARMA CHICKEN

Seasoned Shredded Chicken **\$26**

Served with Garlic Aioli, Pickles and Fries.

GRILLED SALMON

Grilled Wild Salmon with yara Seasoning. **\$36**

Served with Grilled Vegetables and Tahini sauce.

PRAWNS

Grilled Prawns with yara Seasoning. **\$40**

Served with Grilled Vegetables and Rice.

Sautéed Shrimp

Garlic, butter, cilantro and yara seasoning. **\$37**

Served with Grilled Vegetables and Rice.

LEMON SOLE

Sautéed Lemon Sole with Butter, Lemon and Flour. **\$36**

Served with Grilled vegetables and Rice.

SULTAN IBRAHIM

Deep Fried Red Mullet **\$36**

Served with Tahini Sauce, Fried eggplant and Fried Pita.

Whiting Fish

Deep Fried whiting fish **\$30**

Served with Tahini Sauce, Fried eggplant and Fried Pita.

CHICKEN LIVER

Pita Wrap Filled with Sautéed Chicken Liver, Garlic Aioli, Pomegranate Molasses and cilantro **\$13**

SOJOUK

Pita Wrap Filled with Sausage, Tomato, pickles and Garlic Aioli. **\$13**

FALAFEL

Pita Wrap Filled with Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$13**

BEET FALAFEL

Pita Wrap Filled with Beet Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$13**

CAULIFLOWER

Pita Wrap Filled with Cauliflower, fries, pickles and Tahini. **\$13**

DESSERTS

BAKLAWA

Pastries with Nuts, Pistachios and yara syrup. **\$14**

KENAFI

Baked Cheese Topped with Bread Crumbs, Crushed Pistachio and yara Syrup. **\$15**

MILK PUDDING

Topped with Ground Pistachio, Cotton Candy and Yara Syrup. **\$13**

NAMOURA

Baked Semolina, Farina, Rose water, Orange Blossom and Butter, topped with Yara Syrup and Pistachio. **\$13**

BOOZA

Lebanese Ice Cream **\$14**

Maamoul

Date, Walnuts or Pistachio **\$15**

Sfouf, Tumeric cake

Baked Semolina, flour, tumeric powder, vegetable oil and Anise **\$13**

Gratuity of 20% will be added to parties of 6 or more. Please notify us of any food allergies. consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.