

## SALADS

TABOULI 

Parsley, Burghul, Onion, Tomato, Scallion, Mint, Lemon Juice and Olive Oil. **\$17**

FATTOUSH 

Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Apple Cider vinegar, 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. **\$13**

SPICY HUMMUS 

Chickpea Puree, jalapeno, Tahini, Garlic and Lemon Juice. **\$15**

BABAGHANOJ 

Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice. **\$14**

## 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. **\$15**

MUDARDARA 

Lentils with Rice, Onion, Spices and Caramelized Onions. **\$13**

MOUSSAKAA 

Fried Eggplant, Tomato, Onion, Garlic and Chick Pea. **\$16**

## YARA TZATZIKI

Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon. **\$13**

## SHANKLEESH

Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil. **\$16**

## KIBBE NAYEH

Lamb Tartare, Cracked Wheat, Mint, Onion and Spices. **\$24**

Served with Spanish Onion, Mint and Jalapeño.

## KEFTA NAYEH

Lamb Tartare, parsley, onion and spices. **\$24**

Served with Spanish onion, Mint and Jalapeño.

FALAFEL 

Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro. **\$14**

BEET FALAFEL 

Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro. **\$14**

## SOJOUK

Lamb and Beef Mix, Garlic, Tomato and Spices. **\$17**

CAULIFLOWER 

Fried Cauliflower and yara Tahini. **\$16**

FASSOLIA MUTABAL 

White Beans, Garlic, Olive oil and Lemon Juice **\$15**

## FATTEH EGGPLANT

Chickpeas, Pita and Yogurt. **\$21**

## SOUP

Soup of the day **\$9**

## FATTEH EITHER MEAT OR SHRIMP

Chickpeas, Pita and Yogurt. **\$24**

## Grilled Halloumi

Grilled Cypriot Cheese, arugula, Cherry Tomato and Olive Oil. **\$17**

## BEEF HUMMUS

Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts. **\$19**

## ARAYESS EITHER MEAT OR CHEESE

Toasted pita filled with minced lamb. **\$17**

## CHICKEN LIVER

Sautéed Chicken Liver, Garlic, Pomegranate and Cilantro. **\$14**

## SFIHA

Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts. **\$15**

FATAYIR 

Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice. **\$15**

## KIBBE MUKLEYI

Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices. **\$16**

VEGAN KIBBE 

Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices. **\$16**

## 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. **\$14**

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. **\$30**

*Served with Grilled Vegetables, Rice and Garlic Aioli.*

### KEFTA

Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices. **\$30**

*Served with Grilled Vegetables and Rice.*

### FILET MIGNON

Grilled Seasoned Filet Mignon Skewers. **\$45**

*Served with Grilled Vegetables and Rice.*

### LAMB CHOPS

Grilled Lamb Chops. **\$45**

*Served with Grilled Vegetables and Rice.*

### MIXED GRILL

Grilled Chicken, Filet Mignon and Kefta Skewers. **\$48**

*Served with Grilled Vegetables, Rice and Garlic Aioli.*

### YARA MIXED GRILL

Grilled chicken, Filet Mignon, Kefta, Lamb Chop and Shrimp. **\$58**

*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. **\$28**

*Served with Laban b Khia.*

### LAMB OKRA

Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. **\$29**

*Served with Rice.*

### LAMB FASSOLIA

Sautéed white bean, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. **\$29**

*Served with Rice.*

### VEGAN OKRA

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

*Served with Rice.*

### VEGAN FASSOLIA

Sautéed beans, Sautéed onions, Cilantro, Garlic, Tomato paste and spices. **\$27**

### SHISH TAWOOK

Pita Wrap Filled with Grilled Chicken, Fries, Pickles and Garlic Aioli. **\$16**

### KEFTA

Pita Wrap Filled with Grilled Lamb, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$16**

### FILET MIGNON

Pita Wrap Filled with Grilled Filet Mignon, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$22**

### SHAWARMA CHICKEN

Pita Wrap Filled with Seasoned Shredded Chicken, Fries, Pickles and Garlic Aioli. **\$16**

### SHAWARMA MEAT

Pita Wrap Filled with Seasoned Shredded Meat, Diced Onions, Tomatoes, Parsley, Pickles and Tahini. **\$16**

### BAKLAWA

Pastries with Nuts, Pistachios and yara syrup. **\$16**

### 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**

### MULUKHIA

Mallow Stew with Chicken, Onions, Garlic and Cilantro. **\$29**

*Served with Rice.*

### KIBBE B LABAN

Meat Kibbe with Hot Yogurt Sauce, Garlic and Mint. **\$29**

*Served with Rice.*

### KOUSSA

Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce. **\$30**

### WARAK EINAB

Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice. **\$30**

### SHAWARMA BEEF

Seasoned Shredded Beef **\$29**

*Served with Onions, Parsley, Tomatoes, Pickles and Tahini.*

### HUMMUS BEEF SHAWARMA

Seasoned Shredded Beef **\$33**

*Served with Onions, Parsley, Pickles and Hummus.*

### SHAWARMA CHICKEN

Seasoned Shredded Chicken **\$29**

*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. **\$45**

*Served with Grilled Vegetables and Rice.*

### SAUTEED SHRIMP

Garlic, butter, cilantro and yara seasoning. **\$40**

*Served with Grilled Vegetables and Rice.*

### LEMON SOLE

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

*Served with Grilled vegetables and Rice.*

## SANDWICHES

*(Not Available for Dinner)*

### CHICKEN LIVER

Pita Wrap Filled with Sautéed Chicken Liver, Garlic Aioli, Pomegranate Molasses and cilantro. **\$16**

### SOJOUK

Pita Wrap Filled with Sausage, Tomato, pickles and Garlic Aioli. **\$16**

### FALAFEL

Pita Wrap Filled with Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$16**

### BEET FALAFEL

Pita Wrap Filled with Beet Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$16**

### CAULIFLOWER

Pita Wrap Filled with Cauliflower, fries, pickles and Tahini. **\$16**

## DESSERTS

### 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.*