



**CRAFTED**  
Cocktails

**WE**  
CATER

COMPLIMENTARY  
Parking  
AFTER 5PM

**HAPPY**  
**HOUR**  
MON - FRI  
4 TO 7

## Mezza

**CHICKEN SAMOSAS 8.50 H**  
rotisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

**MAANEK 10.50 GF**  
sauteed beef and lamb sausages, lemon, pine nuts

**BABA GHANOUSH 8.50 GF**  
pureed eggplant, tahini, garlic, lemon pomegranate (when in season)

**KIBBEH NAYEH 14 H**  
AMERICAN LAMB tartare, bulgur, onions, mint, made to order

**KIBBEH 9.50 H**  
stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebaneh

**FATAYER TRIO 7.50 H**  
cheese, spinach, beef and lamb pastries

**SHAWARMA ROLLS 8.50 H**  
beef and lamb, pomegranate (when in season), lebaneh

**SHRIMP ARAK 10.50 GF**  
sauteed onions, garlic, cilantro, lemon-arak sauce

**KALAMAR 10.50**  
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

**ARNABEET 9**  
fried cauliflower, chickpeas, pine nuts, tahini

**MEZZA FRIES 6.50 GF**  
sumac, cumin, garlic sauce

**FALAFEL 8.50 GF**  
chickpea & fava bean fritters, tahini

**PUMPKIN KIBBEH 8**  
stuffed pumpkin, spinach, bulgur, pine nuts, almond fritter

**PULLED LAMB 13 H**  
AMERICAN LAMB, warm baba ghanoush, pomegranate, grilled zaatar flatbread

**LT TZATZIKI 9 GF**  
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

**M'SAKA 8.50 GF**  
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

**TAVERNA JIBNE 8.50**  
traditional-style pan sauteed cheese, arugula, tomato, cucumber, olives, mint

**GRAPE LEAVES 8**  
rice, chickpeas, tomatoes, onions, mint

**SHAWARMA SLIDERS 8.50 H**  
beef and lamb or chicken, lettuce, tomato

**SHAKSHOUKY 8.50 GF**  
roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

**ARTICHOKES 8.50**  
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

**LENTIL SOUP 7.50 GF**  
spinach, potato, lemon, cilantro

**CAMEL WINGS 9.50 H**  
chicken wings, garlic, lemon, cilantro

**KAFTA HARRA 8 H**  
lamb and beef sausages, spicy tomato sauce, almonds

## HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

**HOMMUS 8 GF**  
pureed chickpeas, tahini, garlic, lemon

**SPICY HOMMUS 8.50 GF**  
housemade harissa

**GARLIC HOMMUS 8.50 GF**  
fresh and roasted garlic

**SHAWARMA HOMMUS 10 GF H**  
chicken or beef and lamb

**HOMMUS TRIO 15 GF H**  
hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

**HOMMUS SPECIAL 10 GF H**  
ground beef and lamb, pine nuts

**HOMMUS SAMPLER 12 GF**  
spicy, garlic and traditional hommus, veggie dippers

## SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE  
ADD A SIDE HOUSE SALAD FOR \$3

**SHAWARMA 14.50 H**  
beef and lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

**CHICKEN SHAWARMA 13 H**  
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

**LT BURGER 15 H**  
lamb/beef burger, harissa mayo, feta, fried onions, arugula, kaskaval, brioche

**FALAFEL 12.50**  
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

**GRILLED KAFTA 13 H**  
ground beef and lamb, parsley, onions, lettuce, tomatoes, hommus

**LEBANESE**  
Comfort Food

**MUJADDARA 12**  
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

## TASTE OF LEBANON

**CHEF'S PLATTER 15 H**  
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, kafta harra, kibbeh with lebaneh, m'saka, shakshouky

**TAVERNA PLATTER 16 H**  
hommus, fattoush, Lebanese rice and choice of one: chicken shawarma, beef and lamb shawarma or falafel

## SALAD BAR

**TAVERNA SALAD 7.50 GF**  
romaine, cucumbers, tomatoes, onions, feta, mint, Lebanese Taverna house dressing

**TABOULEH 9.50**  
parsley, tomatoes, onions, mint, bulgur, lemon dressing

**KALE TABOULEH 10 GF**  
kale, red quinoa, tomatoes, onions, mint, lemon dressing

**ROASTED BEET 9.50 GF**  
arugula, orange, feta, pine nuts, pomegranates (when in season)

**FATTOUSH 8.50**  
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

**CHICKEN SHAWARMA 14 GF H**  
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

**FALAFEL 13**  
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

**GRILLED SALMON 17 GF**  
kale tabouleh, green chick peas, pickled onion

### ADD A PROTEIN

**GRILLED SALMON 8**  
**CHICKEN KABOB 7 H**  
**LAMB KABOB 9 H**

**GRILLED KAFTA 7 H**  
**GRILLED SHRIMP 9**  
**FALAFEL 6**

## Entrees

**LAMB AND ARTICHOKE STEW 22 H**  
rich, slow-cooked AMERICAN LAMB with artichoke hearts and Lebanese rice pilaf

**FATTEH CHICKEN 20 H / LAMB 22 H / EGGPLANT 19**  
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

**OUZI WITH GRAPE LEAVES 22 GF H**  
braised AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

**KABOBS H CHICKEN 22 / AMERICAN LAMB 25 / KAFTA 20 / MIXED 25**  
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

**MOUZAT 27 GF H**  
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

**CHICKEN CURRY 20 H**  
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

**CHICKEN FARROUJ 21 GF H**  
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

**SALMON HARRA 22**  
grilled salmon fillet, roasted vegetables, bulgur pilaf

**MEHSHI 18 GF**  
grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

**SHRIMP KABOB 24**  
jumbo shrimp, Lebanese rice pilaf, roasted vegetables, eggplant-pomegranate chutney, grilled lemon

**TRADITIONAL LAMB SHARHAT 29 GF H**  
sliced AMERICAN LAMB loin, roasted vegetables, zaatar potatoes, three herb sauce

**BRONZINO & SHRIMP 26**  
pan sauteed mediterranean seabass fillet and jumbo shrimp, roasted vegetables, Lebanese rice pilaf, pita chips and eggplant-pomegranate chutney

"**OUR STORY** began when my wife Marie and I, along with our children Dory, Dany, David, Gladys and Grace immigrated to America in 1976. Three years later we purchased Athenian Taverna, a sub and pizza shop in Arlington. We could only afford to change half of the original sign, thus Lebanese Taverna was born. Lebanese Taverna brought a little piece of Lebanon back to us, and in turn, the customers experienced our Lebanese food and culture. My family and I have come a long way since opening the original Lebanese Taverna in 1979. Each night my children still greet old friends and welcome new ones into the restaurants where they grew up and shared their lives. Lebanese Taverna has come to symbolize the realization of dreams and the rewards of dedication, where good food is enjoyed in good company. Thank you and welcome to my home."  
- Tanios Abi-Najm

## CHAMPAGNE & SPARKLING WINE

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT &amp; SILKY</b>			
Montelliana, Prosecco, Veneto, Italy <i>Glera</i>	NV	9	37
Veuve Parisot, Blanc de Blanc, France <i>Chardonnay, Ugni Blanc</i>	NV		33
Francois Montand, Demi-Sec Ice, France <i>Chardonnay, Colombar, Trebbiano</i>	NV	10	41
Argyle Brut, Willamette Valley, Oregon, USA <i>Chardonnay, Pinot Noir</i>	2015		57
Francois Dubois, "Excellence" Pure Chardonnay, Champagne, France <i>Chardonnay</i>	NV		85
Francois Dubois, "Excellence Pure" Rose, Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV		85

## LEBANESE WHITE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, CRISP &amp; REFRESHING</b>			
Chateau Ksara, Blanc de l'Observatoire, Bekaa Valley <i>Merwah, Obeidy, Moscat, Clairette</i>	2017		33
Adyar, Inspiration White, Batroun <i>Chardonnay, Roussane, Marsanne</i>	2016		45
Chateau St Thomas, Obeidy, Bekaa Valley <i>Obeidy, Lebanese indigenous varietal</i>	2017	9	37
Chateau Ksara, Merwah, Bekaa Valley <i>Merwah, Lebanese indigenous varietal</i>	2017	9	37
Chateau St. Thomas, Les Gourmets, Bekaa Valley <i>Grenache Blanc, Clairette, Ugni Blanc</i>	2017		33

	VINTAGE	GLASS	BOTTLE
<b>AROMATIC, FRUITY &amp; STEELY</b>			
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Viognier, Muscat Blanc, Sauvignon Blanc, Bourboulenc, Verdejo</i>	2018	9	37
Chateau Heritage, Foothills Blanc, Bekaa Valley <i>Sauvignon Blanc, Viognier, Muscat</i>	2017	9	37
Chateau Musar, "Jeune Blanc," Bekaa Valley <i>Obeidy &amp; Merwah, Lebanese indigenous varietal</i>	2018	11	45
Domaine Wardy, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018		43
Chateau Heritage, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018	10	41
Chateau Ksara, "Blanc de Blanc," Bekaa Valley <i>Chardonnay, Sauvignon Blanc, Semillon</i>	2018	8	33
Massaya, Blanc, Bekaa Valley <i>Obeidy, Merwah</i>	2018	10	41
Chateau Kefraya Blanc de Blancs, Bekaa Valley <i>Clairette, Bourboulenc, Ugni Blanc, Chardonnay, Muscat Blanc, Sauvignon Blanc, Viognier</i>	2017		45

	VINTAGE	GLASS	BOTTLE
<b>FULL, RICH &amp; COMPLEX</b>			
Chateau St. Thomas, Bekaa Valley <i>Chardonnay</i>	2017		43
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Chardonnay</i>	2016		51
Chateau Heritage, St. Elie, Bekaa, Valley <i>Chardonnay, Viognier</i>	2017	11	45
Chateau Ksara, Chardonnay, Bekaa Valley <i>Chardonnay</i>	2016		43
Domaine Wardy, Perle du Chateau, Bekaa Valley <i>Chardonnay</i>	2016		53

## LEBANESE ROSE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT WEIGHT, HUGE AROMAS &amp; VERY BERRY</b>			
Chateau Ksara, Sunset, Bekaa Valley <i>Cabernet Franc, Syrah</i>	2017		33
Chateau Kefraya, Myst, Bekaa Valley <i>Syrah, Grenache, Tempranillo, Mourvedre, Cinsault</i>	2017		43
Massaya, Bekaa Valley <i>Cinsault, Syrah</i>	2018		41
Domaine des Tourelles, Bekaa Valley <i>Cinsault, Syrah, Tempranillo</i>	2018		33
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Grenache, Tempranillo, Syrah, Cinsault</i>	2018	9	37
Chateau Heritage, Foothill Rose, Bekaa Valley <i>Grenache, Carignan</i>	2017	9	37

## LEBANESE RED WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, DELICATE &amp; FRUITY</b>			
Chateau Ksara Cuvee du Printemps, Bekaa Valley <i>Gamay, Tempranillo</i>	2017		33
Chateau St. Thomas, Pinot Noir, Bekaa Valley <i>Pinot Noir</i>	2014	12	49
Chateau Musar "Jeune Rouge," Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2017	11	45
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon, Grenache, Tempranillo, Mourvedre, Carignan</i>	2017	9	37
Adyar, Expression Monastique, Batroun <i>Grenache, Mourvedre, Syrah, Sangiovese</i>	2013		45
Chateau St. Thomas Les Gourmets, Bekaa Valley <i>Grenache, Cinsault, Syrah, Cabernet Sauvignon</i>	2015		33

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT, COMPLEX &amp; INTRIGUING</b>			
Chateau Heritage, Foothill, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Cinsault</i>	2017	9	37
Chateau St. Thomas, Les Emirs, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Grenache</i>	2013		39
Massaya, Le Colombier, Bekaa Valley <i>Cinsault, Grenache, Syrah</i>	2018	10	41
Domaine des Tourelles, Cinsault, Bekaa Valley <i>Cinsault</i>	2017	11	45
Chateau Kefraya, Les Coteaux, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cinsault, Tempranillo, Marselan</i>	2013		45
Chateau Musar "Hochar Pere et Fils, Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2016		57
Karam, St. John, Jezzine <i>Syrah, Cabernet Sauvignon, Merlot</i>	2012	9	37
Ksara, "Reserve Du Couvent," Bekaa Valley <i>Cabernet Franc, Syrah, Cabernet Sauvignon</i>	2017	9	37
Domaine des Tourelle, Syrah du Liban, Bekaa Valley <i>Syrah</i>	2013		65
Chateau Heritage, Cuvee St. Elie, Bekaa Valley <i>Cinsault, Cabernet Sauvignon</i>	2014	11	45

	VINTAGE	GLASS	BOTTLE
<b>BOLD, DENSE &amp; ROBUST</b>			
Wardy, Chateau Les Cedres, Bekaa Valley, <i>Cabernet Sauvignon, Merlot</i>	2014		57
Chateau St. Thomas, Chateau Red, Bekaa Valley <i>Merlot, Cabernet Sauvignon, Syrah</i>	2011		57
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Syrah, Cabernet Sauvignon</i>	2013		51
Chateau Ksara, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2015		45
Karam, Thouraya, Cabernet Sauvignon, Jezzine <i>Cabernet Sauvignon</i>	2013		39
Chateau Heritage, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2014		49
Chateau Ksara, Cabernet Sauvignon, Bekaa Valley <i>Cabernet Sauvignon</i>	2015	11	45
Chateau Kefraya, Comte de M, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cabernet Franc, Mourvedre</i>	2010		87
Chateau Kefraya, Chateau Red, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Mourvedre</i>	2014		55
Chateau Ksara, 3rd Millennium, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2013		75
Chateau Heritage, Family's Reserve Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2012		69

## SWEET WINES

Chateau Ksara, Moscatel, Bekaa Valley <i>Muscat a petit grain, Gewurztraminer</i>	NV	8	33
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## TRADITIONAL ARAK SERVICE

	1 SERVING	2 SERVINGS	4 SERVINGS	6 SERVINGS
GHANTOUS ABORAAD	9	17	33	49
KSARAK	10	19	37	55
LE BRUN	11	21	41	61

Water

NATURAL  
SPARKLING

4 SMALL    6 LARGE  
4 SMALL    6 LARGE

## TAVERNA SANGRIA

<b>BUBBLY</b> red or white sangria, prosecco	9		
<b>WHITE</b> white wine, triple sec, fruit, basil leaves	8	15	27
<b>RED</b> pomegranate wine, triple sec, brandy, fruit, cinnamon, basil leaves	9	17	31

## BEERS

BEIRUT 7  
Lebanon

GUINNESS 7  
Ireland

DRAFT 6 - 8  
selection of craft  
and local beers

ALMAZA 7  
Lebanon

HEINEKEN 6  
Netherlands

NON-ALCOHOLIC  
BUCKLER 6  
Netherlands

ALMAZA MALT 8  
Lebanon

SAMUEL ADAMS 7  
United States

MILLER LITE 5  
United States

AMSTEL LIGHT 6  
Netherlands

## Non-Alcoholic REFRESHERS

AYRAN 4  
yogurt drink

MANGO LASSI 5  
sweet yogurt, mango

TAVERNA BREEZE 5  
Matcha tea, pomegranate, lemon  
juice, simple syrup

TAVERNA LEMONADE 4  
freshly squeezed, mint sprig

POMENADE 4  
pomegranate, lemonade, orange

ORANGE JUICE 4  
freshly squeezed

PASSION FRUIT GINGER 7  
passion fruit puree, lime juice, fresh  
ginger

## CRAFTED COCKTAILS

FOR FIG SAKE 10

Evan Williams bourbon, lemon,  
LT fig syrup, Benedictine

PHOENICIAN 10

vodka, pomegranate juice,  
matcha green tea, lemon, soda

ROUSE, REFRESH, REPEAT 10

Citadelle gin, parsley water,  
fresh cucumbers, lemon, soda

PASSION GINGER PUNCH 11

rum, passion fruit puree, lime  
juice, fresh ginger



## MEZZA

**CHICKEN SAMOSAS 8.50 H**  
roisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

**MAANEK 10.50 GF**  
sautéed beef and lamb sausages, lemon, pine nuts

**BABA GHANOUSH 8.50 GF**  
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

**KIBBEH NAYEH 14 H**  
AMERICAN LAMB tartare, bulgur, onions, mint, made to order

**FATAYER TRIO 7.50 H**  
cheese, spinach, beef and lamb pastries

**SHAWARMA ROLLS 8.50 H**  
beef and lamb, pomegranate (when in season), lebaneh

**SHRIMP ARAK 10.50 GF**  
sautéed onions, garlic, cilantro, lemon-arak sauce

**PULLED LAMB 13 H**  
warm baba ghanoush, pomegranate, grilled zaatar flatbread

**LT TZATZIKI 9 GF**  
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

**KAFTA HARRA 8 H**  
lamb and beef sausages, spicy tomato sauce, almonds

**KIBBEH 9.50 H**  
stuffed beef and lamb fritters, bulgur, pine nuts, almonds

**PUMPKIN KIBBEH 9**  
spinach, bulgur, pine nuts, almonds

**ARNABEET 9**  
fried cauliflower, chickpeas, pine nuts, tahini

**KALAMAR 10.50**  
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

**FALAFEL 8.50 GF**  
chickpea and fava bean fritters, tahini

**CAMEL WINGS 9.50 H**  
chicken wings, garlic, lemon, cilantro

**M'SAKA 8.50 GF**  
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

**GRAPE LEAVES 8**  
rice, chickpeas, tomatoes, onions, mint

**SHAWARMA SLIDERS 8.50 H**  
beef and lamb or chicken, lettuce, tomato

**ARTICHOKES 8.50**  
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

**MEZZA FRIES 6.50 GF**  
sumac, cumin, garlic sauce

**LENTIL SOUP 7.50 GF**  
spinach, potato, lemon, cilantro

## TASTE OF LEBANON

**CHEF'S PLATTER 15 H**  
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, kafta harra, kibbeh with lebaneh, m'saka, shawarma roll

**TAVERNA PLATTER 16 H**  
hommus, fattoush, Lebanese rice and choice of one: chicken shawarma, beef and lamb shawarma or falafel

## SALAD BAR

**TAVERNA SALAD 7.50 GF**  
romaine, cucumbers, tomatoes, onions, feta, mint, Lebanese Taverna house dressing

**TABOULEH 9.50**  
parsley, tomatoes, onions, mint, bulgur, lemon dressing

**KALE TABOULEH 10 GF**  
kale, red quinoa, tomatoes, onions, mint, lemon dressing

**ROASTED BEET 9.50 GF**  
arugula, orange, feta, pine nuts, pomegranates (when in season)

**FATTOUSH 8.50**  
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

**CHICKEN SHAWARMA 14 GF H**  
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

**FALAFEL 13**  
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

**GRILLED SALMON 17 GF**  
kale tabouleh, green chick peas, pickled onion

### ADD A PROTEIN

GRILLED SALMON 8  
CHICKEN KABOB 7 H  
LAMB KABOB 9 H

GRILLED KAFTA 7 H  
GRILLED SHRIMP 9  
FALAFEL 6

## HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

**HOMMUS 8 GF**  
puréed chickpeas, tahini, garlic, lemon

**SPICY HOMMUS 8.50 GF**  
housemade harissa

**GARLIC HOMMUS 8.50 GF**  
fresh and roasted garlic

**SHAWARMA HOMMUS 10 GF H**  
chicken or beef and lamb

**HOMMUS TRIO 15 GF H**  
hommus special, spicy hommos with tomato and feta, garlic hommos with chicken shawarma, veggie dippers

**HOMMUS SPECIAL 10 GF H**  
ground beef and lamb, pine nuts

**HOMMUS SAMPLER 12 GF**  
spicy, garlic and traditional hommos, veggie dippers

## SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE  
ADD A SIDE HOUSE SALAD FOR \$3

**SHAWARMA 14.50 H**  
beef and lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

**CHICKEN SHAWARMA 13 H**  
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

**FALAFEL 12.50**  
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

**GRILLED KAFTA 13 H**  
ground beef and lamb, parsley, onions, lettuce, tomatoes, hommus

## LEBANESE Comfort Food

**MUJADDARA 12**  
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

## ENTREES

**LAMB AND ARTICHOKE STEW 22 H**  
AMERICAN LAMB slow cooked, artichoke hearts, Lebanese rice pilaf

**FATTEH CHICKEN 20 H / LAMB 22 H / EGGPLANT 19**  
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

**OUZI WITH GRAPE LEAVES 22 GF H**  
braised AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

**KABOBS H CHICKEN 22 / AMERICAN LAMB 25 H / KAFTA 20 H / MIXED 25 H**  
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

**MOUZAT 27 GF H**  
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

**CHICKEN CURRY 20 H**  
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

**CHICKEN FARROUJ 21 GF H**  
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

**SALMON HARRA 22**  
grilled salmon fillet, roasted vegetables, bulgur pilaf

**MEHSHI 18 GF**  
grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

**TRADITIONAL LAMB SHARHAT 29 H GF**  
sliced AMERICAN LAMB loin, roasted vegetables, zaatar potatoes, three herb sauce

"OUR STORY began when my wife Marie and I, along with our children Dory, Dany, David, Gladys and Grace immigrated to America in 1976. Three years later we purchased Athenian Taverna, a sub and pizza shop in Arlington. We could only afford to change half of the original sign, thus Lebanese Taverna was born. Lebanese Taverna brought a little piece of Lebanon back to us, and in turn, the customers experienced our Lebanese food and culture. My family and I have come a long way since opening the original Lebanese Taverna in 1979. Each night my children still greet old friends and welcome new ones into the restaurants where they grew up and shared their lives. Lebanese Taverna has come to symbolize the realization of dreams and the rewards of dedication, where good food is enjoyed in good company. Thank you and welcome to my home.

- Tanius Abi-Najm

GF Gluten Free. SPICED RICE replacement for non-gluten free sides available upon request. H Certified Halal Meats. H These items are cooked to order and may be requested rare. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. GRATUITY MAY BE INCLUDED WITH GUEST'S APPROVAL. WESTOVER 10/2019.

LET'S KEEP THE CONVERSATION GOING @lebanesetaverna #lebanesetaverna



**CRAFTED**  
Cocktails

**WE**  
CATER

**PRIVATE**  
Dining

**HAPPY**  
HOUR  
MON - FRI  
4 TO 7

## Mezza

**CHICKEN SAMOSAS 8.50 H**  
roisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

**MAANEK 10.50 GF**  
sautéed beef and lamb sausages, lemon, pine nuts

**BABA GHANOUSH 8.50 GF**  
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

**KIBBEH NAYEH 14 H**  
AMERICAN LAMB tartare, bulgur, onions, mint, made to order

**KIBBEH 9.50 H**  
stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebneh

**FATAYER TRIO 7.50 H**  
cheese, spinach, beef and lamb pastries

**SHAWARMA ROLLS 8.50 H**  
beef and lamb, pomegranate (when in season), lebneh

**SHRIMP ARAK 10.50 GF**  
sautéed onions, garlic, cilantro, lemon-arak sauce

**KALAMAR 10.50**  
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

**ARNABEET 9**  
fried cauliflower, chickpeas, pine nuts, tahini

**MEZZA FRIES 6.50 GF**  
sumac, cumin, garlic sauce

**FALAFEL 8.50 GF**  
chickpea & fava bean fritters, tahini

**PUMPKIN KIBBEH 8**  
stuffed pumpkin, spinach, bulgur, pine nuts, almond fritter

**PULLED LAMB 13 H**  
AMERICAN LAMB, warm baba ghanoush, pomegranate, grilled zaatar flatbread

**LT TZATZIKI 9 GF**  
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

**M'SAKA 8.50 GF**  
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

**TAVERNA JIBNE 8.50**  
traditional-style pan sautéed cheese, arugula, tomato, cucumber, olives, mint

**GRAPE LEAVES 8**  
rice, chickpeas, tomatoes, onions, mint

**SHAWARMA SLIDERS 8.50 H**  
beef and lamb or chicken, lettuce, tomato

**SHAKSHOUKY 8.50 GF**  
roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

**ARTICHOKES 8.50**  
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

**LENTIL SOUP 7.50 GF**  
spinach, potato, lemon, cilantro

**CAMEL WINGS 9.50 H**  
chicken wings, garlic, lemon, cilantro

**KAFTA HARRA 8 H**  
lamb and beef sausages, spicy tomato sauce, almonds

## HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

**HOMMUS 8 GF**  
puréed chickpeas, tahini, garlic, lemon

**SPICY HOMMUS 8.50 GF**  
housemade harissa

**GARLIC HOMMUS 8.50 GF**  
fresh and roasted garlic

**SHAWARMA HOMMUS 10 GF H**  
chicken or beef and lamb

**HOMMUS TRIO 15 GF H**  
hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

**HOMMUS SPECIAL 10 GF H**  
ground beef and lamb, pine nuts

**HOMMUS SAMPLER 12 GF**  
spicy, garlic and traditional hommus, veggie dippers

## SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE  
ADD A SIDE HOUSE SALAD FOR \$3

**SHAWARMA 14.50 H**  
beef and lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

**CHICKEN SHAWARMA 13 H**  
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

**LT BURGER 15 H**  
lamb/beef burger, harissa mayo, feta, fried onions, arugula, kaskaval, brioche

**FALAFEL 12.50**  
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

**GRILLED KAFTA 13 H**  
ground beef and lamb, parsley, onions, lettuce, tomatoes, hommus

**LEBANESE**  
Comfort Food

**MUJADDARA 12**  
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

## TASTE OF LEBANON

**CHEF'S PLATTER 15 H**  
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, kafta harra, kibbeh with lebneh, m'saka, shakshouky

**TAVERNA PLATTER 16 H**  
hommus, fattoush, Lebanese rice and choice of one: chicken shawarma, beef and lamb shawarma or falafel

## SALAD BAR

**TAVERNA SALAD 7.50 GF**  
romaine, cucumbers, tomatoes, onions, feta, mint, Lebanese Taverna house dressing

**TABOULEH 9.50**  
parsley, tomatoes, onions, mint, bulgur, lemon dressing

**KALE TABOULEH 10 GF**  
kale, red quinoa, tomatoes, onions, mint, lemon dressing

**ROASTED BEET 9.50 GF**  
arugula, orange, feta, pine nuts, pomegranates (when in season)

**FATTOUSH 8.50**  
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

**CHICKEN SHAWARMA 14 GF H**  
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

**FALAFEL 13**  
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

**GRILLED SALMON 17 GF**  
kale tabouleh, green chick peas, pickled onion

### ADD A PROTEIN

**GRILLED SALMON 8**  
**CHICKEN KABOB 7 H**  
**LAMB KABOB 9 H**

**GRILLED KAFTA 7 H**  
**GRILLED SHRIMP 9**  
**FALAFEL 6**

## Entrees

**LAMB AND ARTICHOKE STEW 22 H**  
rich, slow-cooked AMERICAN LAMB with artichoke hearts and Lebanese rice pilaf

**FATTEH CHICKEN 20 H / LAMB 22 H / EGGPLANT 19**  
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

**OUZI WITH GRAPE LEAVES 22 GF H**  
braised AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

**KABOBS H CHICKEN 22 / AMERICAN LAMB 25 / KAFTA 20 / MIXED 25 H**  
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

**MOUZAT 27 GF H**  
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

**CHICKEN CURRY 20 H**  
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

**CHICKEN FAROUJ 21 GF H**  
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

**SALMON HARRA 22**  
grilled salmon fillet, roasted vegetables, bulgur pilaf

**MEHSHI 18 GF**  
grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

**SHRIMP KABOB 24**  
jumbo shrimp, Lebanese rice pilaf, roasted vegetables, eggplant-pomegranate chutney, grilled lemon

**TRADITIONAL LAMB SHARHAT 29 GF H**  
sliced AMERICAN LAMB loin, roasted vegetables, zaatar potatoes, three herb sauce

**BRONZINO & SHRIMP 26**  
pan sauteed mediterranean seabass fillet and jumbo shrimp, roasted vegetables, Lebanese rice pilaf, pita chips and eggplant-pomegranate chutney

**"OUR STORY** began when my wife Marie and I, along with our children Dory, Dany, David, Gladys and Grace immigrated to America in 1976. Three years later we purchased Athenian Taverna, a sub and pizza shop in Arlington. We could only afford to change half of the original sign, thus Lebanese Taverna was born. Lebanese Taverna brought a little piece of Lebanon back to us, and in turn, the customers experienced our Lebanese food and culture. My family and I have come a long way since opening the original Lebanese Taverna in 1979. Each night my children still greet old friends and welcome new ones into the restaurants where they grew up and shared their lives. Lebanese Taverna has come to symbolize the realization of dreams and the rewards of dedication, where good food is enjoyed in good company. Thank you and welcome to my home.  
- Tanios Abi-Najm

## CHAMPAGNE & SPARKLING WINE

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT &amp; SILKY</b>			
Montelliana, Prosecco, Veneto, Italy <i>Glera</i>	NV	9	37
Veuve Parisot, Blanc de Blanc, France <i>Chardonnay, Ugni Blanc</i>	NV		33
Francois Montand, Demi-Sec Ice, France <i>Chardonnay, Colombar, Trebbiano</i>	NV	10	41
Argyle Brut, Willamette Valley, Oregon, USA <i>Chardonnay, Pinot Noir</i>	2015		57
Francois Dubois, "Excellence" Pure Chardonnay, Champagne, France <i>Chardonnay</i>	NV		85
Francois Dubois, "Excellence Pure" Rose, Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV		85

## LEBANESE WHITE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, CRISP &amp; REFRESHING</b>			
Chateau Ksara, Blanc de l'Observatoire, Bekaa Valley <i>Merwah, Obeidy, Moscat, Clairette</i>	2017		33
Adyar, Inspiration White, Batroun <i>Chardonnay, Roussane, Marsanne</i>	2016		45
Chateau St Thomas, Obeidy, Bekaa Valley <i>Obeidy, Lebanese indigenous varietal</i>	2017	9	37
Chateau Ksara, Merwah, Bekaa Valley <i>Merwah, Lebanese indigenous varietal</i>	2017	9	37
Chateau St. Thomas, Les Gourmets, Bekaa Valley <i>Grenache Blanc, Clairette, Ugni Blanc</i>	2017		33

	VINTAGE	GLASS	BOTTLE
<b>AROMATIC, FRUITY &amp; STEELY</b>			
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Viognier, Muscat Blanc, Sauvignon Blanc, Bourboulenc, Verdejo</i>	2018	9	37
Chateau Heritage, Foothills Blanc, Bekaa Valley <i>Sauvignon Blanc, Viognier, Muscat</i>	2017	9	37
Chateau Musar, "Jeune Blanc," Bekaa Valley <i>Obeidy &amp; Merwah, Lebanese indigenous varietal</i>	2018	11	45
Domaine Wardy, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018		43
Chateau Heritage, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018	10	41
Chateau Ksara, "Blanc de Blanc," Bekaa Valley <i>Chardonnay, Sauvignon Blanc, Semillon</i>	2018	8	33
Massaya, Blanc, Bekaa Valley <i>Obeidy, Merwah</i>	2018	10	41
Chateau Kefraya Blanc de Blancs, Bekaa Valley <i>Clairette, Bourboulenc, Ugni Blanc, Chardonnay, Muscat Blanc, Sauvignon Blanc, Viognier</i>	2017		45

	VINTAGE	GLASS	BOTTLE
<b>FULL, RICH &amp; COMPLEX</b>			
Chateau St. Thomas, Bekaa Valley <i>Chardonnay</i>	2017		43
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Chardonnay</i>	2016		51
Chateau Heritage, St. Elie, Bekaa, Valley <i>Chardonnay, Viognier</i>	2017	11	45
Chateau Ksara, Chardonnay, Bekaa Valley <i>Chardonnay</i>	2016		43
Domaine Wardy, Perle du Chateau, Bekaa Valley <i>Chardonnay</i>	2016		53

## LEBANESE ROSE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT WEIGHT, HUGE AROMAS &amp; VERY BERRY</b>			
Chateau Ksara, Sunset, Bekaa Valley <i>Cabernet Franc, Syrah</i>	2017		33
Chateau Kefraya, Myst, Bekaa Valley <i>Syrah, Grenache, Tempranillo, Mourvedre, Cinsault</i>	2017		43
Massaya, Bekaa Valley <i>Cinsault, Syrah</i>	2018		41
Domaine des Tourelles, Bekaa Valley <i>Cinsault, Syrah, Tempranillo</i>	2018		33
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Grenache, Tempranillo, Syrah, Cinsault</i>	2018	9	37
Chateau Heritage, Foothill Rose, Bekaa Valley <i>Grenache, Carignan</i>	2017	9	37

## LEBANESE RED WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, DELICATE &amp; FRUITY</b>			
Chateau Ksara Cuvee du Printemps, Bekaa Valley <i>Gamay, Tempranillo</i>	2017		33
Chateau St. Thomas, Pinot Noir, Bekaa Valley <i>Pinot Noir</i>	2014	12	49
Chateau Musar "Jeune Rouge," Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2017	11	45
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon, Grenache, Tempranillo, Mourvedre, Carignan</i>	2017	9	37
Adyar, Expression Monastique, Batroun <i>Grenache, Mourvedre, Syrah, Sangiovese</i>	2013		45
Chateau St. Thomas Les Gourmets, Bekaa Valley <i>Grenache, Cinsault, Syrah, Cabernet Sauvignon</i>	2015		33

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT, COMPLEX &amp; INTRIGUING</b>			
Chateau Heritage, Foothill, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Cinsault</i>	2017	9	37
Chateau St. Thomas, Les Emirs, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Grenache</i>	2013		39
Massaya, Le Colombier, Bekaa Valley <i>Cinsault, Grenache, Syrah</i>	2018	10	41
Domaine des Tourelles, Cinsault, Bekaa Valley <i>Cinsault</i>	2017	11	45
Chateau Kefraya, Les Coteaux, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cinsault, Tempranillo, Marselan</i>	2013		45
Chateau Musar "Hochar Pere et Fils, Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2016		57
Karam, St. John, Jezzine <i>Syrah, Cabernet Sauvignon, Merlot</i>	2012	9	37
Ksara, "Reserve Du Couvent," Bekaa Valley <i>Cabernet Franc, Syrah, Cabernet Sauvignon</i>	2017	9	37
Domaine des Tourelle, Syrah du Liban, Bekaa Valley <i>Syrah</i>	2013		65
Chateau Heritage, Cuvee St. Elie, Bekaa Valley <i>Cinsault, Cabernet Sauvignon</i>	2014	11	45

	VINTAGE	GLASS	BOTTLE
<b>BOLD, DENSE &amp; ROBUST</b>			
Wardy, Chateau Les Cedres, Bekaa Valley, <i>Cabernet Sauvignon, Merlot</i>	2014		57
Chateau St. Thomas, Chateau Red, Bekaa Valley <i>Merlot, Cabernet Sauvignon, Syrah</i>	2011		57
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Syrah, Cabernet Sauvignon</i>	2013		51
Chateau Ksara, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2015		45
Karam, Thouraya, Cabernet Sauvignon, Jezzine <i>Cabernet Sauvignon</i>	2013		39
Chateau Heritage, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2014		49
Chateau Ksara, Cabernet Sauvignon, Bekaa Valley <i>Cabernet Sauvignon</i>	2015	11	45
Chateau Kefraya, Comte de M, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cabernet Franc, Mourvedre</i>	2010		87
Chateau Kefraya, Chateau Red, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Mourvedre</i>	2014		55
Chateau Ksara, 3rd Millennium, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2013		75
Chateau Heritage, Family's Reserve Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2012		69

## SWEET WINES




Chateau Ksara, Moscatel, Bekaa Valley <i>Muscat a petit grain, Gewurztraminer</i>	NV	8	33
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## TRADITIONAL ARAK SERVICE

	1 SERVING	2 SERVINGS	4 SERVINGS	6 SERVINGS
GHANTOUS ABORAAD	9	17	33	49
KSARAK	10	19	37	55
LE BRUN	11	21	41	61

Water	NATURAL		4 SMALL	6 LARGE
	SPARKLING		4 SMALL	6 LARGE

## TAVERNA SANGRIA

			
<b>BUBBLY</b> red or white sangria, prosecco	9		
<b>WHITE</b> white wine, triple sec, fruit, basil leaves	8	15	27
<b>RED</b> pomegranate wine, triple sec, brandy, fruit, cinnamon, basil leaves	9	17	31

## BEERS

<b>BEIRUT 7</b> Lebanon	<b>GUINNESS 7</b> Ireland	<b>DRAFT 6 - 8</b> selection of craft and local beers
<b>ALMAZA 7</b> Lebanon	<b>HEINEKEN 6</b> Netherlands	
<b>ALMAZA MALT 8</b> Lebanon	<b>SAMUEL ADAMS 7</b> United States	
<b>MILLER LITE 5</b> United States	<b>AMSTEL LIGHT 6</b> Netherlands	
		<b>NON-ALCOHOLIC BUCKLER 6</b> Netherlands

## Non-Alcoholic REFRESHERS

<b>AYRAN 4</b> yogurt drink
<b>MANGO LASSI 5</b> sweet yogurt, mango
<b>TAVERNA BREEZE 5</b> Matcha tea, pomegranate, lemon juice, simple syrup
<b>TAVERNA LEMONADE 4</b> freshly squeezed, mint sprig
<b>POMENADE 4</b> pomegranate, lemonade, orange
<b>ORANGE JUICE 4</b> freshly squeezed
<b>PASSION FRUIT GINGER 7</b> passion fruit puree, lime juice, fresh ginger

## CRAFTED COCKTAILS

<b>FOR FIG SAKE 10</b> Evan Williams bourbon, lemon, LT fig syrup, Benedictine
<b>PHOENICIAN 10</b> vodka, pomegranate juice, matcha green tea, lemon, soda
<b>ROUSE, REFRESH, REPEAT 10</b> Citadelle gin, parsley water, fresh cucumbers, lemon, soda
<b>PASSION GINGER PUNCH 11</b> rum, passion fruit puree, lime juice, fresh ginger



**CRAFTED**  
Cocktails

**WE**  
CATER

**15% OFF**  
Military  
WEEKDAYS

**HAPPY**  
**HOUR**  
MON - FRI  
4 TO 7

## Mezza

**CHICKEN SAMOSAS 8.50 H**  
roisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

**MAANEK 10.50 GF**  
sautéed beef and lamb sausages, lemon, pine nuts

**BABA GHANOUSH 8.50 GF**  
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

**KIBBEH NAYEH 14 H**  
AMERICAN LAMB tartare, bulgur, onions, mint, made to order

**KIBBEH 9.50 H**  
stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebneh

**FATAYER TRIO 7.50 H**  
cheese, spinach, beef and lamb pastries

**SHAWARMA ROLLS 8.50 H**  
beef and lamb, pomegranate (when in season), lebneh

**SHRIMP ARAK 10.50 GF**  
sautéed onions, garlic, cilantro, lemon-arak sauce

**KALAMAR 10.50**  
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

**ARNABEET 9**  
fried cauliflower, chickpeas, pine nuts, tahini

**MEZZA FRIES 6.50 GF**  
sumac, cumin, garlic sauce

**FALAFEL 8.50 GF**  
chickpea & fava bean fritters, tahini

**PUMPKIN KIBBEH 8**  
stuffed pumpkin, spinach, bulgur, pine nuts, almond fritter

**PULLED LAMB 13 H**  
AMERICAN LAMB, warm baba ghanoush, pomegranate, grilled zaatar flatbread

**LT TZATZIKI 9 GF**  
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

**M'SAKA 8.50 GF**  
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

**TAVERNA JIBNE 8.50**  
traditional-style pan sautéed cheese, arugula, tomato, cucumber, olives, mint

**GRAPE LEAVES 8**  
rice, chickpeas, tomatoes, onions, mint

**SHAWARMA SLIDERS 8.50 H**  
beef and lamb or chicken, lettuce, tomato

**SHAKSHOUKY 8.50 GF**  
roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

**ARTICHOKES 8.50**  
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

**LENTIL SOUP 7.50 GF**  
spinach, potato, lemon, cilantro

**CAMEL WINGS 9.50 H**  
chicken wings, garlic, lemon, cilantro

**KAFTA HARRA 8 H**  
lamb and beef sausages, spicy tomato sauce, almonds

## TASTE OF LEBANON

**CHEF'S PLATTER 15 H**  
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, kafta harra, kibbeh with lebneh, m'saka, shakshouky

**TAVERNA PLATTER 16 H**  
hommus, fattoush, Lebanese rice and choice of one: chicken shawarma, beef and lamb shawarma or falafel

## SALAD BAR

**TAVERNA SALAD 7.50 GF**  
romaine, cucumbers, tomatoes, onions, feta, mint, Lebanese Taverna house dressing

**TABOULEH 9.50**  
parsley, tomatoes, onions, mint, bulgur, lemon dressing

**KALE TABOULEH 10 GF**  
kale, red quinoa, tomatoes, onions, mint, lemon dressing

**ROASTED BEET 9.50 GF**  
arugula, orange, feta, pine nuts, pomegranates (when in season)

**FATTOUSH 8.50**  
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

**CHICKEN SHAWARMA 14 GF H**  
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

**FALAFEL 13**  
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

**GRILLED SALMON 17 GF**  
kale tabouleh, green chick peas, pickled onion

### ADD A PROTEIN

**GRILLED SALMON 8**  
**CHICKEN KABOB 7 H**  
**LAMB KABOB 9 H**

**GRILLED KAFTA 7 H**  
**GRILLED SHRIMP 9**  
**FALAFEL 6**

## HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

**HOMMUS 8 GF**  
puréed chickpeas, tahini, garlic, lemon

**SPICY HOMMUS 8.50 GF**  
housemade harissa

**GARLIC HOMMUS 8.50 GF**  
fresh and roasted garlic

**SHAWARMA HOMMUS 10 GF H**  
chicken or beef and lamb

**HOMMUS TRIO 15 GF H**  
hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

**HOMMUS SPECIAL 10 GF H**  
ground beef and lamb, pine nuts

**HOMMUS SAMPLER 12 GF**  
spicy, garlic and traditional hommus, veggie dippers

## SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE  
ADD A SIDE HOUSE SALAD FOR \$3

**SHAWARMA 14.50 H**  
beef and lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

**CHICKEN SHAWARMA 13 H**  
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

**LT BURGER 15 H**  
lamb/beef burger, harissa mayo, feta, fried onions, arugula, kaskaval, brioche

**FALAFEL 12.50**  
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

**GRILLED KAFTA 13 H**  
ground beef and lamb, parsley, onions, lettuce, tomatoes, hommus

## LEBANESE Comfort Food

**MUJADDARA 12**  
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

## Entrees

**LAMB AND ARTICHOKE STEW 22 H**  
rich, slow-cooked AMERICAN LAMB with artichoke hearts and Lebanese rice pilaf

**FATTEH CHICKEN 20 H / LAMB 22 H / EGGPLANT 19**  
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

**OUZI WITH GRAPE LEAVES 22 GF H**  
braised AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

**KABOBS H CHICKEN 22 / AMERICAN LAMB 25 / KAFTA 20 / MIXED 25 H**  
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

**MOUZAT 27 GF H**  
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

**CHICKEN CURRY 20 H**  
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

**CHICKEN FAROUJ 21 GF H**  
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

**SALMON HARRA 22**  
grilled salmon fillet, roasted vegetables, bulgur pilaf

**MEHSHI 18 GF**  
grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

**SHRIMP KABOB 24**  
jumbo shrimp, Lebanese rice pilaf, roasted vegetables, eggplant-pomegranate chutney, grilled lemon

**TRADITIONAL LAMB SHARHAT 29 GF H**  
sliced AMERICAN LAMB loin, roasted vegetables, zaatar potatoes, three herb sauce

**BRONZINO & SHRIMP 26**  
pan sauteed mediterranean seabass fillet and jumbo shrimp, roasted vegetables, Lebanese rice pilaf, pita chips and eggplant-pomegranate chutney

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