



**JOIN US FOR A NIGHT OF 'MEDITERRANEAN ROMANCE'
TUESDAY, FEBRUARY 14th**

This Valentine's Day we are offering a mouth-watering
FIVE-COURSE DINNER + GLASS OF CHAMPAGNE
\$35 Per Guest/\$70 Per Couple

KABABJI VALENTINE'S MENU

Cold Appetizer

Hummus, Baba Ghannouj *and* Tabouleh Salad

Hot Appetizer

Fried Kebbeh, Cheese Rolls *and* Pumpkin Kebbeh

From the Oven

Lebanese Meat Pie, Kababji Meat Pie *and* Cheese Pie

Mixed Grill Platter

Orfali Kabab, Taouk Chicken, Filet Tenderloin *and* Halabi Kabab

Dessert

Halawa Bel Jeben (two pieces)

Beverage

Glass of House Champagne

Bring a little extra romance to the night with a bottle of Duval Leroy Brut Champagne for \$70

Seating starts at 5:30 PM

*Price does not include tax and gratuity



Daily Specials

All Items \$16

Monday – Kafta bel Sayeneyeh

Ground beef with parsley and special Kababji spices, potato slices, tomatoes and onions, baked in the oven with tomato sauce blended with seven spices. Served with rice.

Tuesday – Daooud Basha

Meat balls cooked in tomato sauce with onions and served over vermicelli rice

Wednesday – Kebbeh B'Laban

Beef and cracked wheat, fresh mint and basil, blended and stuffed with sautéed ground beef, onion and pine nuts, flavored with cinnamon and spices and served with yogurt sauce

Thursday – Lamb Kabsa

Roasted lamb served over Lebanese spiced rice blended with ground beef topped with mixed nuts and served with a side of cucumber salad

Friday – Mlokeyeh

Mlokeyeh leaves and chicken cooked with rice, garlic, cilantro and lemon

Saturday – Shek el Mehshi

Fried eggplant stuffed with ground meat, onion, roasted pine nuts and spices. Baked in tomato sauce

Sunday – Kebbeh bel Sayeneyeh

Ground beef mixed with cracked wheat layered with sautéed ground beef blended with pine nuts, parsley and mint, baked and served with a side of cucumber sauce

Happy Hour On Next Page!



Happy Hour

At the Arak Bar, Monday-Friday 4:00 – 7:00

Cocktails

<i>Hibiscus Mojito</i>	3.00
<i>Rum, Mint and Lime with Hibiscus-Cardamom Liquor</i>	
<i>Cucumber Martini</i>	3.00
<i>Vodka, Cucumber, Melon Liquor, Mint and Lime</i>	
<i>Arak Daiquiri</i>	3.00
<i>Lebanon's national drink, Arak, sweetened and blended with ice</i>	
<i>Pomegranate Margarita</i>	5.00
<i>Tequila, Pomegranate extract and Lime</i>	
<i>Ottoman Cocktail</i>	5.00
<i>Rum, Turkish Coffee and Hibiscus-Cardamom Liquor</i>	
<i>Butterscotch Sour</i>	5.00
<i>Bourbon, Butterscotch Schnapps and Lemon</i>	
<i>Jallab Martini</i>	5.00
<i>Gin, Date and Raisin extract and Pine Nuts</i>	
<i>Beirut Sangria</i>	5.00
<i>Lebanese Wine steeped with Figs and Dates</i>	
<i>Hibiscus Champagne Cocktail</i>	5.00
<i>Champagne, Gin, Hibiscus-Cardamom Liquor, Rose Water</i>	

Beer and Wine

<i>Almaza, Peroni, Samuel Adams, Sagres (Pilsner, Dark or Bohemia), Corona</i>	3.00
<i>Featured White or Red Wine</i>	5.00

Arak

<i>Arak 'Brun'</i>	5.00
<i>Arak 'Ksarak'</i>	5.00
<i>Arak, Gantous & Abou Raad</i>	5.00

Food Offerings

<i>Mezza Sampler</i>	5.00
<i>Hummus, Kababji Salad and Baba Ghanoush</i>	
<i>Barbecue Sampler</i>	5.00
<i>Bite-sized Pita Sandwiches, Shish Tawouk and Laham Mishwe</i>	
<i>Fried Kebab</i>	4.00
<i>Spinach Pies</i>	4.00
<i>Fried Cheese Rolls</i>	4.00
<i>Grape Leaves</i>	4.00
<i>Kababji French Fries</i>	2.00
<i>Sandwiches</i>	6.00

(Sandwiches served without soup, salad and hummus)