



LUNCH/DINNER MENU

Dining in Lebanon is a social event. Meals are eaten family-style, shared amongst friends. This practice is embedded in the culture of the entire region, a part of daily life, an act of hospitality inherited from the many cultures who contributed to the dynamic lifestyle of the Lebanese people.

Traditionally, friends and family would partake of a meal of different meats, grilled to perfection and accompanied by many small plates, or Mezza. While this food culture predates the concept of restaurant, we also understand that sometimes you and your guests may want different things. So of course, we offer you the option of dining in this traditional style or “a la carte”.

Lebanese Feasts

(ordered for the entire table, minimum of 2 people, NO SUBSTITUTIONS)

The Lebanese Way **30.00 (per person)**

Mezza: Hummos, Baba Ghannouj, Grape leaves, Tabouleh, Cheese Rolls, Fried Kebbeh

Main Course: Chicken Kababs, Beef Kababs, Lamb Kababs, Filet Shish Kabab

Dessert: Baklava

Vegetarian Feast **25.00 (per person)**

Hummos, Baba Ghannouj, Grape leaves, Tabouleh, Spinach Pies, Pumpkin Kebbeh, Monk Salad, Cheese Rolls,

Fava Bean Salad, Sahan Khodra, Portobello Kabab and Eggplant Kabab

Kababji Grill **27.00 (per person)**

For meat and potato lovers

Filet Shish Kabab, Shish Taouk, Frangali Kabab, Dejjaj Kabab, Halabi Kabab, Kafta Kabab and Grilled Kebbeh,

also served with French Fries

Add Service of Arak \$10 per person when served with Lebanese Feasts

Arak is an anise seed liqueur and the national drink of Lebanon, best served with mineral water over ice.

A La Carte

Appetizers – Cold Mezza

We use 100% natural cold pressed and filtered extra-virgin olive oil made in Lebanon.

Kebbeh Nayeh	<i>Lebanese Steak Tartar – Lebanon’s national dish (Raw Item)</i>	
<i>A blend of refined lean beef and cracked wheat served in two different styles:</i>		
*Northern Kebbeh	<i>Mint, onion, basil</i>	14.00
*Southern Kebbeh (S)	<i>Mint, onion, parsley, hot pepper, spicy house blend sauce</i>	15.00
Hummus (V)		6.50
<i>A spread prepared with chickpeas, tahini, lemon juice and a hint of garlic topped with extra virgin olive oil</i>		
	<i>Add sautéed minced meat</i>	2.00
	<i>Add pine nuts</i>	2.00
Tabouleh (V)		6.50
<i>Fresh cut parsley and tomatoes, tossed with cracked wheat, diced onion, lemon juice, extra-virgin olive oil and sumac</i>		
Baba Ghanoush (V)		6.50
<i>Fresh roasted eggplant lightly mashed with tahini, lemon juice and a dash of garlic. Topped with extra-virgin olive oil</i>		
Salatit al Raheb	<i>Monk Salad (V)</i>	6.50
<i>Roasted eggplant with Roma tomato, bell pepper, onions and garlic, tossed with lemon juice, parsley and extra-virgin olive oil</i>		
Warak Enab	<i>Stuffed Grape Leaves (V)</i>	7.00
<i>Hand-rolled and stuffed grape leaves flavored with pomegranate sauce, herbs and spices</i>		
Salatit Batinjan	<i>Eggplant Salad (V)</i>	6.50
<i>Fresh roasted eggplant, peeled and chilled, topped with extra virgin olive oil, sea salt, oregano and diced Roma tomato</i>		
Labneh	<i>Yogurt Cream (V)</i>	6.00
<i>House-made strained yogurt cream spread, topped with extra-virgin olive oil</i>		
Sahan Khodra	<i>Assorted Vegetable Plate (V)</i>	5.00
<i>Fresh radishes, tomato slices and mint leaves, pickled cucumber and chili peppers with imported Lebanese olives</i>		

Appetizers – Hot Mezza

Kebbeh Mikleyeh	<i>Fried Beef Kebbeh</i>	7.00
	<i>Beef and cracked wheat, fresh mint and basil, blended and stuffed with sautéed ground beef, onion and pine nuts</i>	
Kebbeh Laktin	<i>Pumpkin Kebbeh (V)</i>	7.00
	<i>Baked pumpkin and cracked wheat stuffed with Swiss chard, chick peas, sumac and onion</i>	
Rkakat Jibneh	<i>Cheese Rolls</i>	7.00
	<i>Cheese rolls prepared with white cheddar and mozzarella cheeses in parsley, mint and onions, rolled in a phyllo pastry</i>	
	<i>Available baked or fried</i>	
Makanek	<i>Lebanese Sausages (S)</i>	8.00
	<i>House-made beef sausages made with white wine, pine nuts and Kababji spices. Served with sumac and lemon</i>	
Foul Moudammas	<i>Fava Bean Salad (V)</i>	6.50
	<i>Fava beans simmered with fresh garlic, tomato, onion, parsley and lemon juice</i>	
Fattet Hummus	<i>Chick Peas With Yogurt</i>	6.50
	<i>Whole chick peas mixed with yogurt and garlic and topped with pine nuts</i>	
	<i>Add a skewer of beef</i>	4.50
	<i>Add grilled eggplant</i>	2.00
Balila	<i>Spiced Chick Peas (V)</i>	6.50
	<i>Whole chickpeas slowly boiled and seasoned with a hint of cumin and garlic. Topped with imported extra-virgin olive oil</i>	
	<i>Add oven-roasted pine nuts</i>	2.00

Appetizers – Shorba (Soups)

Khyar bi Laban	<i>Cold Cucumber & Yogurt Soup (V)</i>	7.50
	<i>Yogurt and diced cucumber mixed with dried mint</i>	
Shorbit al Addas	<i>Lentil Soup (V)</i>	8.00
	<i>Orange lentils, sautéed onions, rice, simmered in vegetable broth with spices. Served with pita chips</i>	
Shorbit Shish Taouk	<i>Chicken Soup</i>	8.00
	<i>Boneless chicken breast simmered with garden vegetables and flavorful spices</i>	

Salata – Salads

Salatet Kababji	<i>Kababji Signature Salad (V)</i>	
<i>Diced tomato and cucumber, dry mint, lemon juice, and a hint of balsamic vinegar</i>		
	<i>Large Portion</i>	11.00
	<i>Mezze Portion</i>	6.50
Salata Libnaneyeh	<i>Lebanese Salad (V)</i>	
<i>Romaine lettuce, tomato, cucumber, parsley, onion, lemon juice, extra-virgin olive oil</i>		
	<i>Large Portion</i>	11.00
	<i>Mezze Portion</i>	6.50
Fattouch	<i>Garden Greens and Pita Chips (V)</i>	
<i>Medley of mixed greens, fresh mint, arugula, tomato and cucumber dressed with lemon juice, garlic, sumac and pomegranate.</i>		
<i>Topped with roasted pita chips</i>		
	<i>Large Portion</i>	11.00
	<i>Mezze Portion</i>	6.50
Salatet Shish Taouk	<i>Grilled Chicken Salad (H)</i>	13.00
<i>Chicken breast cubes grilled over charcoal with Kababji seasoning on a bed mixed greens, tomato and cucumber tossed with extra-virgin olive oil</i>		
Salatet Shish Kabab	<i>Steak & Potato Salad</i>	13.50
<i>Grilled seasoned tenderloin cubes served over baked potatoes and onions tossed with extra-virgin olive oil</i>		

Appetizers – Traditional Lebanese Pies

Lahm bi Ajine	<i>Meat Pies</i>	
<i>A pita crust topped with a flavorful ground beef mixture with fresh tomato, parsley, onion and spices baked in our brick oven:</i>		
	<i>Lebanese</i>	7.00
	<i>Kababji Seasoned (S)</i>	7.00
Fatayer Jibneh	<i>Cheese Pies (V)</i>	
<i>A pita crust topped with white cheddar and mozzarella cheeses with parsley, mint, and onions and baked in our brick oven</i>		
	<i>Lebanese</i>	7.00
	<i>Kababji Seasoned (S)</i>	7.00
Fatayer Sabanekh	<i>Spinach Pies (V)</i>	7.00
<i>Pita pocket stuffed with spinach, onion, lemon, pomegranate and Lebanese spices and baked golden brown</i>		
Arayes	<i>Meat Stuffed Pita</i>	8.00
<i>Pita pocket grilled on charcoal and stuffed with ground beef, parsley, fresh tomato sauce, hot pepper paste, pine nuts, and Kababji seasoning</i>		

Main Courses – *Signature Kabab*

We use 100% natural wood charcoal. All entrées served with grilled vegetables, rice and seasoned Lebanese bread.

Add Lebanese Salad for \$3.50

Halabi Kabab	<i>Lamb Kabab</i>	<i>Lunch 14.00</i>	<i>Dinner 16.00</i>
<i>Perfect balance of ground lamb, kneaded with a house-blend of spices and chopped parsley</i>			
Kafta Kabab	<i>Beef Kabab</i>	<i>Lunch 13.50</i>	<i>Dinner 15.00</i>
<i>Perfect balance of ground beef, kneaded with a house-blend of spices and chopped parsley</i>			
Shish Taouk	<i>Chicken Cubes (H)</i>	<i>Lunch 14.00</i>	<i>Dinner 16.00</i>
<i>Grilled skinless chicken breast cubes marinated in garlic, tomato, lemon and a blend of spices</i>			
Laham Mishwe Kabab	<i>Beef Tenderloin Kabab</i>	<i>Lunch 16.00</i>	<i>Dinner 22.00</i>
<i>Cubes of marinated beef tenderloin paired with Vidalia onions</i>			
Orfali Kabab	<i>Beef and Vegetable Kabab</i>	<i>Lunch 14.50</i>	<i>Dinner 17.00</i>
<i>Refined beef paired with fresh tomato, eggplant cubes, onions and green chili peppers</i>			
Frangali Kabab	<i>Beef and Mushroom Kabab</i>	<i>Lunch 14.00</i>	<i>Dinner 16.00</i>
<i>Seasoned refined beef combined with tomato wedges and Portobello mushrooms</i>			
Intabli Kabab	<i>Spicy Kabab (S)</i>	<i>Lunch 14.00</i>	<i>Dinner 16.00</i>
<i>Beef seasoned with house-blend spices, fresh peppers, chopped parsley and mild pepper paste</i>			
Dejaj Kabab	<i>Chicken Kabab (H)</i>	<i>Lunch 14.00</i>	<i>Dinner 16.00</i>
<i>Ground chicken breast mixed with a light blend of spices and grilled</i>			
Kabab Festok	<i>Pistachio Kabab</i>	<i>Lunch 16.00</i>	<i>Dinner 18.00</i>
<i>Seasoned refined beef mixed with imported pistachios</i>			
Kabab Khodra	<i>Vegetable Kabab (V)</i>		<i>12.00</i>
<i>Garden vegetables brushed with extra-virgin olive oil. Served with garlic pita</i>			
Kebbe Meshwiyeh Kabab	<i>Grilled Kebbeh</i>	<i>Lunch 15.00</i>	<i>Dinner 18.00</i>
<i>Seasoned ground beef with roasted pine nuts, pistachios and cracked wheat, grilled and served with cucumber yogurt salad</i>			

Main Courses – *Other Items from the Grill*

Lamb Chops 26.50

Fresh lamb chops hand-trimmed, brushed with our house marinade and grilled

Charcoal Grilled Half-Chicken Platter (H) *Lunch 15.00 Dinner 17.00*

Half chicken, marinated in spicy blend of herbs and seasonings, grilled and served with Kababji fries and Lebanese Salad

Mixed Grill (serves One) 20.00

Halabi, Laham Mishwe and Shish Taouk with vegetables and garlic spread

Kababji Signature Grill (serves Two) *Lunch 32.00 Dinner 42.00*

Laham Mishwe Kabab, Shish Taouk, Frangali Kabab, Dejaj Kabab, Halabi Kabab and Kafta Kabab served with pita bread and parsley-onions mix (for dinner, includes Orfali Kabab)

Lebanese Pita Sandwich Platters

Choose your sandwich with Fries (FF Combo)

Or

With Lentil Soup and Lebanese Salad (SS Combo)

Available only from 11AM until 4PM in the dining room and all day at the Arak Bar

	<i>FF Combo</i>	<i>SS Combo</i>
Laham Mishwe Sandwich- <i>juicy tenderloin wrapped with hummus, grilled onions, and pickles</i>	10.95	15.00
Shish Taouk Sandwich (H)- <i>marinated chicken breast wrapped with pickles and garlic</i>	9.95	14.50
Halabi Kabab Sandwich- <i>seasoned ground lamb wrapped with parsley, hummus and pickles</i>	9.95	14.00
Kafta Kabab Sandwich- <i>seasoned ground beef wrapped with parsley, hummus and pickles</i>	9.95	13.50
Intabli Kabab Sandwich (S)- <i>ground beef seasoned with spices, peppers, parsley and mild pepper paste, wrapped with hummus and pickles</i>	9.95	13.50
Dejaj Kabab Sandwich (H)- <i>spiced ground chicken breast wrapped with garlic spread and pickles</i>	9.95	13.50
Kebbeh Meshwiyeh Sandwich- <i>seasoned mixture of ground beef, roasted pine nuts, pistachios and cracked wheat wrapped with hummus, tomato, sumac and pickles</i>	9.95	13.50
Feter Kabab Sandwich (V)- <i>grilled marinated Portobello mushrooms wrapped with lettuce, tomato, garlic paste and pickles</i>	9.95	11.50
Hummus Sandwich (V)- <i>hummus wrapped with tomato and pickles</i>	7.95	9.50
Labneh Sandwich (V)- <i>yogurt cream wrapped with cucumber, black olives, tomato and fresh mint</i>	7.95	9.50

Desserts

Namoura 7.00

A traditional Lebanese cake made from semolina, rose-water syrup and topped with an almond

Baklava 7.00

Layers of phyllo dough filled with ground nuts and sweetened with honey

Finger Baklava (3 pieces) 7.00

Layers of phyllo dough rolled with ground nuts and sweetened with honey

Mixed Sweets (3 pieces) 7.00

Trio of Namoura, Baklava and Finger Baklava

Kunafa bel Jibin 7.00

Sheep milk Akkawi Cheese with Semolina and Rose Water

Rice Pudding 7.00

Rose water, rice and custard topped with shaved pistachio

Trio of Ice Creams 7.00

Traditional Flavors: cinnamon, cardamom and pistachio.

Sorbets 7.00

Ask your server for our daily selection