

panini

Garden Bistro

Our goal is to give you a taste of what Lebanese food has to offer and other items, should our guests prefer more familiar tastes. We hope you enjoy!

Starter

Calamari

Breaded and lightly fried tender rings of Calamari served with spicy lemon garlic Aioli sauce
9

Meza

A festive combination of appetizers part of every meal, served with hot pita bread

Garlic Cilantro Potatoes

Potato cubes sautéed with cilantro, garlic and a splash of lemon juice a house favorite!
5

Hummus

Simmered Garbanzo beans then puréed with tahini, lemon juice and garlic with a hint of cumin topped with olive oil
6

Baba Ghanouj

Flame roasted eggplant blended with tahini, lemon juice and crushed garlic topped with olive oil
7

Labne

A thick creamy yogurt dip topped with olive oil
6

Herb Cheese

Fetta cheese mixed with oregano, red pepper and olive oil
6

Kibbe

Round shells made with Burgul (cracked Wheat) filled with a mixture of ground beef, sautéed onions & pine nuts fried till golden brown. A Must!
6

Garden Falafel

Crispy round balls made from fresh ingredients of ground fava and Garbanzo beans, cumin and other spices served hot with Tahini dipping sauce Loved by everyone!
6

Veggie Grape leaves

Hand rolled leaves stuffed with a mixture of rice, chopped parsley, onions and tomatoes marinated in lemon juice and cooked to perfection
6

Makanek

Mini sausages filled with seasoned meat, pine nuts and fried to a golden brown
6

Arayess

Broiled open face pita topped with a combination of ground beef, cilantro, onions and spices
6

Fatayer

Home style dough stuffed with a combination of fresh spinach, onions, sumac, leamon juice and baked to golden brown
6

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Soup and Salad

Lentil Soup

Served with toasted pita bread

Lentil Puree

Red lentil pureed with carrots and celery served with toasted pita bread
Cup 3 bowl 5

Tabbouleh Salad

Freshly chopped parsley, diced tomatoes, green onions and fresh mint, tossed together with a mixture of cracked wheat, lemon juice, salt and olive oil
8

Fatoush Salad

A festive combination of mixed vegetables tossed together with a lemon garlic / mint dressing and topped with crunchy pita bits
8

Caesar Salad

Crisp romaine lettuce tossed together with caesar house dressing and topped with croutons and parmesan cheese
8

Mediterranean Salmon Salad

Roasted Salmon served on a bed of mixed greens, with diced cucumbers, tomatoes, red onions and olives, topped with feta cheese
13

Spicy Seared Ahi Salad

Blackened Ahi over a bed of spinach, marinated in lemon honey vinaigrette dressing, served with ginger and wasabi
16

Vegetarian

Lubieh

Fresh string beans simmered with peeled tomatoes, garlic, onions and olive oil, served with fresh pita bread
8

Fool Moudammas

Fava beans cooked with crushed garlic, cumin and lemon juice topped with olive oil, served hot with fresh pita bread,
8

Mixed Veggie Platter

A fried combination of Cauliflower, Potatoes and eggplant or Zucchini, served with tangy tahini sauce
12

Garden Falafel platter

6 crispy round balls made from fresh ingredients of ground fava and Garbanzo beans, cumin and other spices served hot with tahini dipping sauce
Loved by everyone!
10

Vegetarian Platter

A combination of Hummus, Baba Ghanuj, Falafel and grape leaves
14

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Open Flame Entrees

Kebab style fully marinated meat then cooked over an open flame, Served with basmati rice, broiled vegetables and Mediterranean Salad

Chicken Shish Kabob

Generous portion of tender marinated chicken breast and mixed vegetables
15

Kafta Kabob

Two skewers of ground beef mixed with onions, parsley and spices
14

Filet Kabob

Fine cuts of marinated filet seasoned and cooked to your liking.
18

Lamb Kabob

Marinated and seasoned fine cuts of lamb cooked to your liking
17

Mixed Kabob Plate

A combination of chicken, Kafta, Beef or lamb kabob
20

Mediterranean Burger

Seasoned and charbroiled Kafta meat served open face with skinny fries
10

Pasta

Garlic Aglio Di Olio Pasta

Garlic, olive oil and basil smothered over angel hair pasta
12

Farfalle Pasta Pith Prawns

Sautéed Jumbo prawns with our special house marinara sauce
15

Pizza

Margherita Pizza

Garlic, basil and tomato over zesty tomato sauce topped with parmesan cheese
7" 8 10" 11

Spicy Shrimp and Basil Pizza

Home style pesto topped with shrimp, sun-dried tomatoes and mozzarella
7" 12 10" 14

Grilled Chicken Pizza

Baked chicken on top of sun-dried tomatoes, lowfat mozzarella and pesto sauce
7" 10 10" 12

Lahme Bajin

Ground beef, onions, pine nuts and spices
8

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Beer Import and Domestic

Almaza (Lebanese Beer)

6

Heineken and Heineken Light

6

Corona

6

New Castle

6

Bud Light

6

Beverages

Iced Tea

3

Coke - Diet Coke / Sprite / Root Beer / Orange Soda

3

Voss bottled water

3 / 5

San pellegrino

4 / 6

Espresso Bar

Hot Tea

3

Americano

3

Espresso

3

Cappuccino

4

Latte

4

Mocha

4

Iced Mocha

4

Desserts

Baklava

An assortment of the finest selection of baked Baklava lightly glazed with honey and topped with ground pistachios
6

Molten Chocolate Lava Cake

Chocolate Ganache filling with fresh berries and vanilla ice cream
8

Creme Brulee

6

New York Style Cheese Cake

6