

## panini

## Soups &amp; Salads

**#1 Tabbouleh \$7**

-The national salad of Lebanon -  
Chopped parsley, tomatoes, mint, green onions,  
cracked wheat in extra-virgin olive oil and lemon

**#2 Fattoush \$7**

A mixture of lettuce, tomatoes, onion, radishes,  
cucumber, parsley & fresh mint, toasted bits of  
pita bread and served with our own special dressing

**#3 Yogurt Salad with Cucumber \$6**

A special blend of yogurt mixed  
with cucumber, garlic & mint

**#4 Greek Salad \$10**

A mixture of romaine lettuce,  
Kalamata olives, feta cheese, tomatoes,  
cucumbers and Greek dressing

**#5 Lentil Soup \$5**

## E n t r e e s

**#33 Beef Shish Kabob \$22**

Tender filet, marinated with olive oil,  
herbs and spices; charbroiled to perfection

**#34 Lamb Shish Kabob \$22**

Tender chunks of lamb, marinated with olive oil,  
herbs and spices; charbroiled to perfection

**#35 Salmon Shish Kabob \$20**

Charbroiled salmon with lemon capers  
"beurre blanc" sauce, basmati rice and  
choice of Mediterranean salad or caesar

**#36 Chicken Shish Kabob \$17**

Chunks of chicken breast marinated with  
extra-virgin olive oil, herbs and spices;  
charbroiled to perfection

**#37 Kafta Kabob \$15**

Ground beef mixed with parsley,  
onions, herbs and spices

**#38 Lamb Chops \$24**

Fresh lamb chops marinated in  
with olive oil, herbs and spices

**#39 Tilapia Filet Harra \$19**

Baked with lemon, garlic, cilantro,  
walnuts and Tahina sauce

**#40 Panini Beftek \$16**

Sirloin pan fried, sauteed with garlic,  
spices and comes with french fries

**#41 Mix Kabob \$25**

Beef kabob, chicken kabob and kafta kabob

## M e z a C o m b o

### Meza \$50

(Suggested serving for 2) 5.5 oz plate portion

9 Appetizers - #1, #6, #7, #8, #10, #11, #26, #28 and #30

### Panini Meza \$90

(Suggested serving for 4) Two 5.5 oz plate portion

18 Appetizers - #1, #6, #7, #8, #10, #11, #26, #28 and #30

## C o l d M e z a

### #6 Hummus Be-Tahina \$6

A traditional dip of chick peas, tahina, lemon juice & olive oil

### #7 Baba Ghanuj \$7

Dip of roasted eggplant, blended with tahina, lemon juice, garlic & topped with extra-virgin olive oil

### #8 Vegetarian Grape Leaves \$7

Hand-rolled baby green wine grape leaves stuffed with rice, parsley, tomatoes and exotic spices

### #10 Labneh \$6

Dip of thickened yogurt with extra-virgin olive oil and fresh mint

### #11 Shanklish \$7

Feta cheese mixed with oregano, served with diced tomatoes and onions topped with extra-virgin olive oil

### #14 Makdous \$7

Baby eggplant marinated in extra-virgin olive oil, garlic, peppers, pine nuts and walnuts

### #15 Basterma \$7

Thin spicy slices of aged and dried beef

### #16 Basterma & Kashkaval Cheese \$9

Thin spicy slices of aged and dried beef, grilled in pita bread with kashkaval cheese

### #19 Vegetarian Combo \$15

falafel, baba ghanuj, hummus, grape leaves and tabbouleh

## Hot Meza

### #20 Hummus topped with \$9 Fresh Diced Filet of Beef

A traditional dip of chick peas, tahina, lemon juice & olive oil with sauteed pine nuts

### #22 Fatayer (Spinach, Cheese or Beef) \$7

Home style dough stuffed with fresh spinach, cheese or meat & spices baked to a golden brown

### #23 Chicken Wings \$7

Chicken wings grilled or sauteed with garlic, cilantro & lemon

### #24 Arayess \$8

Spiced ground meat, topped with pine nuts and grilled in pita bread

### #26 Falafel \$7

Vegetarian patties mixed with herbs and exotic Middle Eastern spices cooked to a golden brown and served with tahina sauce

### #27 Kebbeh Balls \$6

Ground beef, cracked wheat, stuffed with a mixture of meats, onions, pine nuts and pomegranate juice

### #28 Batata Harra (Hot Potatoes) \$6

Diced potatoes with garlic, crushed pepper and cilantro

### #29 Soujouk (Spicy Sausage) \$7

Fine beef sausage with our special spicy seasoning

### #30 Makanek \$7

Fine small beef sausage with pine nuts and our special spice seasoning

### #32 Lahme Bajin \$6

Small ground beef pizza, mint, onions, pine nuts and pomegranate juice

# D e s s e r t s

Product of Lebanon

Assorted Pastries  
Imported from Hallab, Lebanon

# A l c o h o l & B e v e r a g e s

## Beer Import & Domestic

Almaza	6
Amstel Light	6
Heineken	6
Heineken Light	6
Corona	6
New Castle	6
Bud Light	6

## Espressor Bar

Espresso	3
Cappuccino	4
Latte	4
Caffe Cubano	4
House Coffee	3
Americano	4
Macchiato	3
Mocha	3
Hot Chocolate	3

## Beverages

China Mist Ice Tea	3
Coke/Sprite	3
Fresh Orange juice	3
Bottled Water	3
San Pellegrino	4