

## MEZZE TOUR 48

YOUR CHOICE OF ANY 6 MEZZE DISHES

**BABA GHANOUJ 7**  
Smoked Eggplant Dip  
Fire-roasted eggplant mashed with garlic, lemon & cream of sesame

**JIBNEE MISHWIEH 9**  
Grilled Halloumi Cheese  
Thick slices of Syrian sheep cheese pan-seared warm & golden

**LABANEH 7**  
Syrian Yogurt Cheese  
Creamy & mildly tart drizzled with olive oil

**KOOSA 7**  
Zucchini with Pomegranate Mollasses  
Rounds of dark green squash, flash fried, in a sauce of garlic and syrup of pomegranates

**IM'SA'AA 7**  
Ratatouille  
Eggplant, tomato & onion lightly stewed in olive oil

**MA'ANAK 9**  
Armenian-Spiced Sausages  
Petite sausages with pine nuts and Armenian spices

**KIBBEH 10**  
Lean minced beef kneaded with burghul wheat & a center of fresh ground beef, sautéed onion & toasted pine nuts

**HOMMOUS 7**  
Chickpea Pâté  
Kettle-cooked chickpeas, pureed with a hint of garlic, lemon & sesame tahini

**FALAFEL 7**  
Chickpea "Croquettes"  
Ground chickpeas, cilantro, parsley, onion & spices molded into rounds, fried hot & crisp

**TABOULEH 8**  
Mezze Portion Parsley Salad  
Garden of chopped parsley, red tomato, minced onion & burghul wheat in a dressing of fresh-squeezed lemon & olive oil

**ZAHRA 8**  
"Cauliflowerettes" flash-fried golden—Splash with lemon or enjoy with sesame tahini sauce

**FETA PUFFS 9**  
Petite Pastries filled with feta, scented with parsley & delicately fried golden

**HOMMOUS BI' LAHMEH 8**  
Hommous with Minced Beef Tips  
Silken hommous topped with minced filet tips & toasted pine nuts

**KIBBEH NAYYEH 10**  
Classic Kibbeh "tartare", an ancient delicacy also referred to as "raw" Kibbeh—wholesome burghul wheat kneaded with the freshest lean beef, sweet onion, and leila's house spices \*Saturdays and upon special call-ahead request

**MUHAMMARA 8**  
Red Pepper-Walnut Tapenade  
Roasted red peppers & toasted walnuts pureed with cumin & pomegranate molasses

**YULANJI 8**  
Vegetarian-Stuffed Grape Leaves  
Vine leaves stuffed with rice, parsley, tomato, onion, lemon & olive oil

**CUCUMBER YOGURT 5**  
Khar bi Lebban  
Smooth chilled yogurt, scented with garlic, mint & crisp cucumber

**FOUL SALATA 7**  
Fava Bean Salad  
Petite favas slowly simmered with lemon, garlic and topped with parsley, tomato & onion

**SPINACH PUFFS 8**  
Deep green spinach, deliciously scented with sumac and lemon in a light crusty pastry

**SIMBUSIK 9**  
Meat Pies  
Minced beef, pine nuts & sweet onion in a light pastry pouch

**BASTERMA 8**  
Armenian "Pastrami"  
Similar to Italian prosciutto, this filet of dry-cured beef, is encrusted with spices sliced ultra thin



**LEILA TOUR 14**  
A PERSONAL MEZZE OF HOMMOUS, BABA GHANOUJ, TABOULEH, FALAFEL AND STUFFED GRAPE LEAVES  
--ADD GRILLED CHICKEN KEBAB +8

**FRESH LENTIL SOUP**—WITH LEMON, GARLIC, AND CUMIN 5

## salata

--ADD GRILLED CHICKEN KEBAB +8

**LEILA'S CHOPPED SALAD 11**  
A colorful mountain of tomato, cucumber, onion & crisp cucumber glistens with fresh lemon-olive oil vinaigrette

**FATOUSH 12**  
Sumac-toasted pita crisps with hearts of romaine, seedless cucumber, tomato, onion & radish in a lemon dressing

**TABOULEH 11**  
Garden of chopped parsley, red tomato, minced onion & burghul wheat in a dressing of fresh-squeezed lemon & olive oil

**LEBANESE HOUSE SALAD 11**  
Crisp romaine, cool cucumber, tomato, onion, parsley & black olives with a fresh lemon-olive oil vinaigrette

**FALAFEL SALAD 11**  
Crisp hearts of romaine, juicy tomato, parsley & radish topped with falafel hot & crisp—with sesame tahini dressing

**GREEK SALAD 13**  
Juicy red tomato, cubed cukes, green pepper, onion and romaine with feta, kalamatas & stuffed grape leaves

## wraps & lunch entrées

EACH ENTRÉE MAY BE SERVED AS PITA WRAP ■ SERVED WITH FRENCH FRIES, SAFFRON RICE, OR JEWELLED COUSCOUS  
& YOUR CHOICE OF HOMMOUS OR BABA GHANOUJ

**GRILLED SHISH TAWOOK 11**  
Marinated grilled chicken kebab with aioli

**FALAFEL 10**  
Spiced ground chickpea rounds with lemon-tahini sauce

**GRILLED BEEF KEFTA 9**  
Freshly minced beef with parsley, onion, & regional spices

**LEBANESE LAMB KEFTA 11**  
Freshly minced lamb with parsley, onion, & regional spices

**FRESH GRILLED VEGETABLES 10**  
Farm fresh vegetables, lightly grilled

**SIGNATURE SHISH KEBAB 12**  
Tender filet tips of beef, marinated in extra virgin olive oil, flame-kissed

**SAMAK MISHWEE MP**  
Simply grilled fresh fish filet served with sesame tarator—Middle Eastern tartar sauce

**CLASSIC LAMB KEBAB 16**  
Spice-rubbed, marinated in extra virgin olive oil & fire grilled

