

Celebrating Our

29th Anniversary

Prix Fixe Dinner \$29 · August 15-21

CHOICE OF MEZZA

TABOULEH

traditional parsley salad with burghul wheat, diced tomato, onion, mint, olive oil and lemon

HOMMOS

chickpea and sesame paste dip served with warm homemade pita

GRAPE LEAVES

handmade rolled grape leaves with rice, chickpeas, tomato, mint and parsley

SHRIMP ARAK

shrimp sautéed with garlic, onion, cilantro and Middle Eastern liquor Arak

KIBBEH

ground beef and crushed wheat shells stuffed with ground lamb, beef, pine nuts and almonds

CHOICE OF ENTREE

SHARHAT GHANAM

grilled lamb loin, sliced over a three herb sauce of parsley, mint and cilantro with home style potatoes

SALMON MESHWI

grilled fresh salmon fillet served on a bed of sautéed onions, pine nuts, cilantro and herbs with a medley of vegetables

FATTEH BEL BATHENJAM

eggplant and chickpeas, topped with toasted lebanese bread, smothered with warm yogurt and sauteed pine nuts garnished

FAROUJ MESHWI

deboned half chicken, marinated and grilled, served with garlic puree and home style potatoes

CHOICE OF DESSERT

Select from our dessert menu

And A Glass Of Red Or White House Wine, Or Lebanese Taverna Draft Beer

The Abi-Najm family thanks you
for your continuous support through the years