Entrees

LAMB AND ARTICHOKE STEW 21
rich, slow-cooked lamb with artichoke hearts and Lebanese rice pilaf

FATTEH CHICKEN 19 ¥ H / LAMB 21 H / EGGPLANT 19
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

OVZI WITH GRAPE LEAVES 21 GF H
braised lamb, lamb-filled grape leaves, spiced rice, yogurt salad

KABOBS CHICKEN 21 ¥ / AMERICAN LAMB 25 H / KAFTA 19 H / MIXED 25
marinated grilled meats, roasted vegetables, Lebanese rice

MOUVZAT 26 GF H
slow-cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

CHICKEN CURRY 19 ¥
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice

CHICKEN FARROUJ 21 GF ¥
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

SALMON HARRA 21
grilled salmon fillet, saffron pearled cous cous

MEHSHI 18 GF
grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

SHRIMP KABOB 22
jumbo shrimp, bulgur pilaf, roasted vegetables, eggplant salsa, grilled lemon

TRADITIONAL LAMB SHARHAT 29 H GF
sliced American lamb loin, roasted vegetables, zaatar potatoes, three herb sauce

FRIED SEA BASS FILLET 25
semolina floured bronzino fillet and jumbo shrimp, roasted vegetables, Lebanese rice pilaf, pita chips and eggplant pomegranate salsa

GF Gluten Free. SPICED RICE replacement for non-gluten free sides available upon re- request. ¥ Lebanese Taverna sources natural chicken that is humanely raised, hormone and anti-biotic free. H Certified Halal Meats. ■ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity may be included with guest’s approval.

Please be advised all menus are subject to change without notice. 08/09/17
HOMMUS
puréed chickpeas, tahini, garlic, lemon

SPICY HOMMUS 8 GF
housemade harissa

GARLIC HOMMUS 8 GF
fresh and roasted garlic

SHAWARMA HOMMUS 10 GF
chicken or beef/lamb

HOMMUS SPECIAL 9 GF
ground beef/lamb, pine nuts

HOMMUS SAMPLER 12 GF
spicy, garlic and traditional hommus, veggie dippers

HOMMUS TRIO 15 GF
hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

HOMMUS BAR
SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

MEZZA

CHICKEN SAMOSA 8 H
rotisserie sliced chicken, grilled onion, cilantro, almonds

MAANEK 10 GF
sauteed beef/lamb sausages, lemon, pine nuts

BABA GHANOUSSH 8 GF
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

KALAMAR 10
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

KIBBEH NAYEH 14
lamb tartare, bulgur, onions, mint, made to order

KIBBEH 9 H
stuffed beef/lamb fritters, bulgur, pine nuts, almonds

FALAFEL TRIO 7
cheese, spinach, beef/lamb pastries

SHAWARMA ROLLS 8 H
beef/lamb, pomegranate (when in season), lebneh

SHRIMP ARAK 10 GF
sauteed onions, garlic, cilantro, lemon-arak sauce

ARNABEET 8
fried cauliflower, chickpeas, pine nuts, tahini dressing

FALAFEL 8 GF
chickpea & fava bean fritters, tahini sauce

CAMEL WINGS 9 H
chicken wings, garlic, lemon, cilantro

LT TZATZIKI 9 GF
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

M’SAKA 8 GF
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

JIBNE HALLOUM 8
pan sauteed sheep’s milk cheese, tomato, cucumber, olive

GRAPE LEAVES 7
rice, chickpeas, tomatoes, onions, mint

SHAWARMA SLIDERS 7 H
beef/lamb or chicken, lettuce, tomato

SHAKSHOUKY 8 GF
roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

MEZZA FRIES 6 GF
sumac, cumin, garlic sauce

SOUP & SALADS

LENTIL SOUP 7 GF
spinach, potato, lemon, cilantro

TABOULEH 9
parsley, tomatoes, onions, mint, bulgur, lemon dressing

TAVERNA SALAD 7 GF
romaine, cucumbers, tomatoes, onions, feta, Lebanese Taverna house dressing

FATTOUH 8
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pomegranate dressing, pita chips

ROASTED BEET 9 GF
arugula, orange, feta, pine nuts, pomegranates (when in season)

WATERMELON & FETA 9 GF
sheep’s milk French feta, roasted pistachios, mint, sea salt

CHICKEN SHAWARMA 14 GF H
roasted chicken, mixed greens, feta, onions, LT house dressing

SALMON 16 GF
arugula, romaine, green chickpeas, feta, pickled onions, cucumber-mint vinaigrette

FALAFEL 12
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

FLATBREAD SANDWICHES

SHAWARMA 14
beef/lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

CHICKEN SHAWARMA 13
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

LT BURGER $15
lamb/beef burger, harissa mayo, fried onions, lettuce, tomato, toasted brioche

FALAFEL 12
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

GRILLED KAFTA 13
ground beef/lamb, parsley, onions, lettuce, tomatoes, hommus

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE, ADD A SIDE SALAD FOR $2

Taste Of Lebanon

CHEF’S PLATTER 14 H
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, fatayer spinach, kibbeh with lebneh, m’saka, shakshouky

TAVERNA PLATTER 14 H
choice of beef/lamb shawarma, chicken shawarma or falafel, with hommus, fattoush, Lebanese rice

ON THE SIDE

LEBANESE RICE 3
BULGUR PILAF 4
YOGURT SALAD 5 GF
PICKLED VEGETABLES 5 GF
SPICED RICE 4 GF
ROASTED OLIVES 6 GF
CONDIMENT TRIO 6 GF
harissa, tahini, garlic paste