



CRAFTED
Cocktails

PARK & DINE
COMPLIMENTARY
parking after 5 pm

PRIVATE
Dining

HAPPY HOUR
MON - FRI
4 TO 7

Mezza

CHICKEN SAMOSAS 8.50 H
rotisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

MAANEK 10.50 GF
sautéed beef/lamb sausages, lemon, pine nuts

BABA GHANOUSH 8.50 GF
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

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

KIBBEH 9.50 H
stuffed beef/lamb fritters, bulgur, pine nuts, almonds, lebneh

FATAYER TRIO 7.50 H
cheese, spinach, beef/lamb pastries

SHAWARMA ROLLS 8.50 H
beef/lamb, pomegranate (when in season), lebneh

SHRIMP ARAK 10.50 GF
sautéed onions, garlic, cilantro, lemon-arak sauce

KALAMAR 10.50
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

ARNABEET 9
fried cauliflower, chickpeas, pine nuts, tahini

MEZZA FRIES 6.50 GF
sumac, cumin, garlic sauce

FALAFEL 8.50 GF
chickpea & fava bean fritters, tahini

WATERMELON & FETA 9.50 GF
sheep's milk French feta, pistachios, mint, sea salt

PULLED LAMB 13 H
warm baba ghanoush, pomegranate, grilled zaatar flatbread

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

M'SAKA 8.50 GF
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

TAVERNA JIBNE 8.50
traditional-style pan sautéed cheese, arugula, tomato, cucumber, olives, mint

GRAPE LEAVES 8
rice, chickpeas, tomatoes, onions, mint

SHAWARMA SLIDERS 8.50 H
beef/lamb or chicken, lettuce, tomato

SHAKSHOUKY 8.50 GF
roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

ARTICHOKE 8.50
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

LENTIL SOUP 7.50 GF
spinach, potato, lemon, cilantro

CAMEL WINGS 9.50 H
chicken wings, garlic, lemon, cilantro

KAFTA HARRA 8 H
lamb and beef sausages, spicy tomato sauce, almonds

HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

HOMMUS 8 GF
puréed chickpeas, tahini, garlic, lemon

SPICY HOMMUS 8.50 GF
housemade harissa

GARLIC HOMMUS 8.50 GF
fresh and roasted garlic

SHAWARMA HOMMUS 10 GF H
chicken or beef/lamb

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

HOMMUS SPECIAL 10 GF H
ground beef/lamb, pine nuts

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

SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES OR RICE
ADD A SIDE HOUSE SALAD FOR \$3

SHAWARMA 14.50 H
beef/lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

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

LT BURGER 15 H
lamb/beef burger, harissa mayo, feta, fried onions, arugula, kaskaval, brioche

FALAFEL 12.50
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

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

LEBANESE
Comfort Food

MUJADDARA 12
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

TASTE OF LEBANON

CHEF'S PLATTER 15 H
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, kafta harra, kibbeh with lebneh, m'saka, shakshouky

TAVERNA PLATTER 16 H
choice of beef/lamb shawarma, chicken shawarma or falafel, with hommus, fattoush, Lebanese rice

SALAD BAR

TAVERNA SALAD 7.50 GF
romaine, cucumbers, tomatoes, onions, feta, mint, Lebanese Taverna house dressing

TABOULEH 9.50
parsley, tomatoes, onions, mint, bulgur, lemon dressing

KALE TABOULEH 10 GF
kale, red quinoa, tomatoes, onions, mint, lemon dressing

ROASTED BEET 9.50 GF
arugula, orange, feta, pine nuts, pomegranates (when in season)

FATTOUSH 8.50 GF
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

CHICKEN SHAWARMA 14 GF H
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

FALAFEL 13
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

GRILLED SALMON 17 GF
kale tabouleh, green chick peas, pickled onion

ADD A PROTEIN

GRILLED SALMON 8 H
CHICKEN KABOB 7 H
LAMB KABOB 9 H

GRILLED KAFTA 7 H
GRILLED SHRIMP 9 H
FALAFEL 6 H

Entrees

LAMB AND ARTICHOKE STEW 22 H
rich, slow-cooked lamb with artichoke hearts and Lebanese rice pilaf

FATTEH CHICKEN 20 H / LAMB 22 H / EGGPLANT 19
yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

OUZI WITH GRAPE LEAVES 22 GF H
braised lamb, lamb-filled grape leaves, spiced rice, yogurt salad

KABOBS H CHICKEN 22 / AMERICAN LAMB 25 H / KAFTA 20 / MIXED 25
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

MOUZAT 27 GF H
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

CHICKEN CURRY 20 H
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

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

SALMON HARRA 22
grilled salmon fillet, roasted vegetables, bulgur pilaf

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

SHRIMP KABOB 24
jumbo shrimp, Lebanese rice pilaf, roasted vegetables, eggplant-pomegranate chutney, grilled lemon

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

BRONZINO & SHRIMP 26
pan sauteed mediterranean seabass fillet and jumbo shrimp, roasted vegetables, Lebanese rice pilaf, pita chips and eggplant-pomegranate chutney

"**OUR STORY** began when my wife Marie and I, along with our children Dory, Dany, David, Gladys and Grace immigrated to America in 1976. Three years later we purchased Athenian Taverna, a sub and pizza shop in Arlington. We could only afford to change half of the original sign, thus Lebanese Taverna was born. Lebanese Taverna brought a little piece of Lebanon back to us, and in turn, the customers experienced our Lebanese food and culture. My family and I have come a long way since opening the original Lebanese Taverna in 1979. Each night my children still greet old friends and welcome new ones into the restaurants where they grew up and shared their lives. Lebanese Taverna has come to symbolize the realization of dreams and the rewards of dedication, where good food is enjoyed in good company. Thank you and welcome to my home.
- Tanios Abi-Najm

Sparkling, Rose and White Wines

SPARKLING

Montelliana, Prosecco, Veneto, Italy - NV	9	37
Gruet, Blanc de Noir, NM, USA - NV		43
Dibon, Macabeo, Xarello, Cava, Spain - NV		35
Montand Brut, France - NV		39

ROSE

Château Ksara, Sunset, Lebanon - 2017		37
Chateau Kefraya, Myst De Rose, Bekaa Valley, Lebanon - 2017		49
IXSIR Altitudes, Batroun, Lebanon - 2017		47
Massaya, Bekaa Valley, Lebanon - 2016		41
Domaine Des Tourelles, Bekaa Valley, Lebanon - 2015		37
Chateau Kefraya, Les Breteches, Bekaa Valley, Lebanon - 2017	10	41

PINOT GRIGIO/GRIS

Cornaro, Veneto, Italy - 2017	8	33
Milbrandt, "Traditions," Columbia Valley, WA - 2016		39
Wilhem Walch, "Prendo," Alto Adige, Italy - 2017 <i>sustainable</i>		37

SAUVIGNON BLANC

Chateau De Fontenille, Entree Deux Mers, France - 2016		37
Allan Scott, Marlborough, New Zealand - 2017	10	41

CHARDONNAY

Tilia, Mendoza, Argentina - 2017	8	33
Maison Roche de Bellene, Bourgogne Blanc, France - 2015		47
Bishop's Peak, Paso Robles, CA, USA - 2016		45
Château Ksara, Bekaa Valley, Lebanon - 2015		47
Catena, Mendoza, Argentina - 2015		49
Wardy, Perle Du Chateau, Lebanon - 2016	11	45
Baileyana, "Grand Firepeak," Edna Valley, CA, USA - 2015 <i>sustainable</i>		45

INTERESTING WHITES

Huber Hugo, Gruner Veltliner, Austria - 2017		37
Santa Julia, Torrontes, Argentina - 2017 <i>sustainable</i>		33
Dr. Loosen, Riesling, "Dr. L," Mosel, Germany - 2016	9	37
Ken Forester, Petit Chenin Blanc, South Africa - 2017		37

LEBANESE WHITES

Ksara, "Blanc De Blanc," Bekaa Valley - 2016	9	37
Chateau St.Thomas, Obeidy, Bekaa Valley - 2016		41
Château Musar, Obideh & Merwah, "Jeune Blanc," - 2016		51
Kefraya Blanc de Blancs, Bekaa Valley - 2015		51
Massaya, Blanc, Bekaa Valley - 2017	10	41
IXSIR Altitudes, Batroun - 2016	12	49
Château Kefraya, Les Breteches, Bekaa Valley - 2017	10	41
IXSIR Grande Reserve, Batroun - 2016		69

Sweet Wines

SWEET AND BUBBLY

Centorri, Lombardy, Italy - 2017	9	37
Château Ksara, Moscatel, Bekaa Valley, Lebanon - NV		37

Red Wines

PINOT NOIR

Angeline, Reserve, CA - 2016		41
Clos St. Thomas Pinot Noir, Bekaa Valley, Lebanon - 2012		51
Brooks, "Runaway Red," Willamette Valley, OR - 2016		51
Lafond, Santa Barbara, CA, USA - 2014		55
Ballard Lane, Central Coast, CA, USA - 2016	9	37

SYRAH/ SHIRAZ

Bulletin Place, Australia - 2017	9	37
Domaine Ferraton, Crozes-Hermitage, France - 2015 <i>organic</i>		47
Stolpman, Santa Ynez, CA, USA - 2015 <i>sustainable</i>		61

MERLOT

Roblar, Sonoma, CA, USA, 2016	9	37
-------------------------------	---	----

ZINFANDEL

Peachy Canyon "Incredible Red," Paso Robles, CA, USA - 2015	10	41
Green & Red, Chiles Mill, Napa Valley, CA, USA - 2014 <i>sustainable</i>		65

SANGIOVESE

Borgo Scopeto, Chianti Classico, Italy - 2015 <i>sustainable</i>		45
Caparzo, Brunello Di Montalcino, Tuscany, Italy - 2013		77

GRENACHE

Espelt, Costa Brava, Spain - 2016	9	37
-----------------------------------	---	----

CABERNET SAUVIGNON

Santa Julia, Argentina - 2017 <i>sustainable</i>	8	33
Cousino-Macul, Antiguas Reserve, Chile - 2014		37
Château Ksara, Bekaa Valley, Lebanon - 2014		47
Highway 12, Sonoma, CA - 2015	11	45

MALBEC

Tilia, Mendoza, Argentina - 2017	8	33
Catena, Mendoza, Argentina - 2015		49

INTERESTING REDS

Domaine Ferraton, Cotes du Rhone, France - 2016 <i>organic</i>		35
Zenato "Alanera," Rosso Veronese, Corvina Blend, Veneto, Italy - 2013		43
Sean Minor "Nicole Marie," Merlot/Zin, Napa, USA - 2015	12	49
Saint-Cosme, Châteauneuf-du-Pape, France - 2014		93

LEBANESE REDS

Château Musar "Jeune Rouge," Bekaa Valley - 2014		51
IXSIR Altitudes, Batroun - 2012	12	49
Chateau Kefraya, Les Breteches, Bekaa Valley - 2014	10	41
Clos St. Thomas Les Emirs, Bekaa Valley - 2012		41
Domaine Des Tourelles, Cinsault, Bekaa Valley - 2016		43
Château Musar "Hochar Pere et Fils," Bekaa Valley - 2014		67
Massaya, Le Colombier, Bekaa Valley - 2016	10	41
Château Ksara, "Reserve Du Couvent," Bekaa Valley - 2016	10	41
Wardy, Chateau Les Cedres, Bekka Valley - 2013	12	49
Château Clos St. Thomas, Bekaa Valley - 2010		55
Domaine Des Tourelles "Marquis Des Beys," Bekaa Valley - 2015		51
Château Ksara, Bekaa Valley - 2013		51
IXSIR Grande Reserve, Batroun - 2012		69
Chateau Kefraya, Chateau Red, Bekaa Valley - 2011		61
Chateau Ksara 3rd Millennium, Bekaa Valley - 2013		71

Non-Alcoholic Refreshers

FRESCA 5.95

parsley, lime, simple syrup

TAVERNA BREEZE 5

pomegranate green tea, syrup, Moroccan mint tea

TAVERNA LEMONADE 4

freshly squeezed, mint sprig

POMENADE 4

pomegranate, lemonade, orange

ORANGE JUICE 4

freshly squeezed

PASSION FRUIT GINGER 7

passion fruit puree, lime juice, fresh ginger

AYRAN 4

yogurt drink

MANGO LASSI 4

sweet yogurt, mango

CRAFTED COCKTAILS

FOR FIG SAKE 10

Evan Williams bourbon, lemon, LT fig syrup, Benedictine

PHOENICIAN 10

vodka, pomegranate juice, matcha green tea, lemon, soda

BEIRUT MULE 10

arak, lemon, simple syrup, ginger beer, mint

ROUSE, REFRESH, REPEAT 10

Citadelle gin, parsley water, fresh cucumbers, lemon, soda

PASSION GINGER PUNCH 11




rum, passion fruit puree, lime juice, fresh ginger

TAVERNA SANGRIA

BUBBLY red or white sangria, prosecco

WHITE white wine, triple sec, fruit, basil leaves

RED pomegranate wine, triple sec, brandy, fruit, cinnamon, basil leaves

			
BUBBLY	9		
WHITE	8	15	27
RED	9	17	31

Water

NATURAL SPARKLING

4 SMALL	6 LARGE
4 SMALL	6 LARGE

BEERS

BEIRUT 7
Lebanon

MILLER LITE 5
United States

GUINNESS 7
Ireland

HEINEKEN 6
Netherlands

DRAFT BEERS 6 - 8
selection of craft and local beers

SAMUEL ADAMS 7
United States

AMSTEL LIGHT 6
Netherlands

BUCKLER 6 NON-ALCOHOLIC
Netherlands