



**CRAFTED**  
Cocktails

**WE**  
CATER

**PRIVATE**  
Dining

**HAPPY HOUR**  
MON - FRI  
4 TO 7

## Mezza

### CHICKEN SAMOSAS 8.50 **H**

roisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

### MAANEK 10.50 **GF**

sautéed beef and lamb sausages, lemon, pine nuts

### BABA GHANOUSH 8.50 **GF**

puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

### KIBBEH NAYEH 14 **H**

AMERICAN LAMB tartare, bulgur, onions, mint, made to order

### KIBBEH 9.50 **H**

stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebneh

### FATAYER TRIO 7.50 **H**

cheese, spinach, beef and lamb pastries

### SHAWARMA ROLLS 8.50 **H**

beef and 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 **GF**

sheep's milk French feta, roasted pistachios, mint, sea salt

### PULLED LAMB 13 **H**

AMERICAN LAMB, 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 and lamb or chicken, lettuce, tomato

### SHAKSHOUKY 8.50 **GF**

roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

### ARTICHOKES 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 and 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 and 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 and 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 and 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**

hommus, fattoush, Lebanese rice and choice of one: chicken shawarma, beef and lamb shawarma or falafel

## 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  
CHICKEN KABOB 7 **H**  
LAMB KABOB 9 **H**

GRILLED KAFTA 7 **H**  
GRILLED SHRIMP 9  
FALAFEL 6

## Entrees

### LAMB AND ARTICHOKE STEW 22 **H**

rich, slow-cooked AMERICAN 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

### OUIZ WITH GRAPE LEAVES 22 **GF H**

braised AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

### KABOBS **H** CHICKEN 22 / AMERICAN LAMB 25 **H** / KAFTA 20 **H** / MIXED 25 **H**

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 FAROUJ 21 **GF H**

roasted, deboned half 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**

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

## CHAMPAGNE & SPARKLING WINE

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT &amp; SILKY</b>			
Montelliana, Prosecco, Veneto, Italy <i>Glera</i>	NV	8	31
Yeuve Parisot, Blanc de Blanc, France <i>Chardonnay, Ugni Blanc</i>	NV		31
Francois Montand, Demi-Sec Ice, France <i>Chardonnay, Colombar, Trebbiano</i>	NV	9	35
Argyle Brut, Willamette Valley, Oregon, USA <i>Chardonnay, Pinot Noir</i>	2015		43
Francois Dubois, "Excellence" Pure Selection, Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV		69
Francois Dubois, "Excellence" Rose, Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV		79

## LEBANESE WHITE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, CRISP &amp; REFRESHING</b>			
Chateau Ksara, Blanc De L'Observatoire, Bekaa Valley <i>Sauvignon Blanc, Muscat, Clairette</i>	2016		27
Adyar, Inspiration White, Batroun <i>Muscat, Vigonier, Roussane</i>	2016		41
Chateau Clos St Thomas, Obeidy, Bekaa Valley <i>Obeidy</i>	2016	8	31
Chateau Ksara, Merwah, Bekaa Valley <i>Merwah</i>	2017		29
Chateau Clos St. Thomas, Les Gourmets, Bekaa Valley <i>Grenache Blanc, Clairette, Ugni Blanc</i>	2017		27

	VINTAGE	GLASS	BOTTLE
<b>AROMATIC, FRUITY &amp; STEELY</b>			
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Viognier, Muscat Blanc, Sauvignon Blanc, Bourboulenc, Verdejo</i>	2017	8	31
Chateau Heritage, Foothills Blanc, Bekaa Valley <i>Chardonnay, Viognier, Sauvignon Blanc, Muscat</i>	2017	8	31
Chateau Musar, "Jeune Blanc," Bekaa Valley <i>Obeidy &amp; Merwah</i>	2017	11	41
Domaine Wardy, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2016	9	35
Chateau Ksara, "Blanc De Blanc," Bekaa Valley <i>Chardonnay, Sauvignon Blanc, Semillon</i>	2017	8	31
Massaya, Blanc, Bekaa Valley <i>Obeidy, Rolle, Clairette, Sauvignon Blanc, Chardonnay</i>	2017	10	39
Chateau Kefraya Blanc de Blancs, Bekaa Valley <i>Clairette, Bourboulenc, Ugni Blanc, Chardonnay, Muscat Blanc, Sauvignon Blanc, Viognie</i>	2017		41

	VINTAGE	GLASS	BOTTLE
<b>FULL, RICH &amp; COMPLEX</b>			
Chateau Clos St. Thomas, Bekaa Valley <i>Chardonnay</i>	2015		33
Domaine Des Tourelles, Marquis Des Beys, Bekaa Valley <i>Chardonnay</i>	2016		41
Chateau Heritage, St. Elie, Bekaa, Valley <i>Chardonnay</i>	2017	11	43
Chateau Ksara, Chardonnay, Bekaa Valley <i>Chardonnay</i>	2016		37
Domaine Wardy, Perle Du Chateau, Bekaa Valley <i>Chardonnay</i>	2016		41

## LEBANESE ROSE WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT WEIGHT, HUGE AROMAS &amp; VERY BERRY</b>			
Chateau Ksara, Sunset, Bekaa Valley <i>Syrah, Cabernet Franc</i>	2017		29
Chateau Kefraya, Myst De Rose, Bekaa Valley <i>Syrah, Grenache, Tempranillo, Mourvedre, Cinsault</i>	2017		39
Massaya, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon</i>	2018		33
Domaine Des Tourelles, Bekaa Valley <i>Syrah, Tempranillo, Cinsault</i>	2017		27
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Cinsault</i>	2017	8	31
Chateau Heritage, Foothill Rose, Bekaa Valley <i>Grenache, Carignan, Cinsault, Syrah</i>	2017	8	31

## LEBANESE RED WINES

	VINTAGE	GLASS	BOTTLE
<b>LIGHT, DELICATE &amp; FRUITY</b>			
Chateau Ksara Cuvee De Printemps <i>Gamay, Tempranillo</i>	2016		29
Chateau Clos St. Thomas, Bekaa Valley <i>Pinot Noir</i>	2013	11	43
Chateau Musar "Jeune Rouge," Bekaa Valley <i>Cinsault, Cabernet Sauvignon, Syrah</i>	2016	11	43
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon, Grenache, Tempranillo, Mourvedre, Carignan</i>	2016	8	31
Adyar, Expression Monastique, Batroun <i>Grenache, Mourvedre, Syrah, Sangiovese</i>	2013		41
Clos St. Thomas Les Gourmets <i>Grenache, Mourvedre, Syrah</i>	2015		27

	VINTAGE	GLASS	BOTTLE
<b>ELEGANT, COMPLEX &amp; INTRIGUING</b>			
Chateau Heritage, Foothill Bekaa Valley <i>Cabernet Sauvignon, Syrah, Cinsault</i>	2017	8	31
Chateau Clos St. Thomas, Les Emirs, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Merlot</i>	2013		33
Massaya, Le Colombier, Bekaa Valley <i>Grenache, Tempranillo, Cinsault, Syrah</i>	2017	9	35
Domaine Des Tourelles, Cinsault, Bekaa Valley <i>Cinsault</i>	2016		39
Chateau Kefraya, Les Coteaux, Bekaa Valley <i>Cabernet Franc, Marselan, Syrah</i>	2013		45
Chateau Musar "Hochar Pere et Fils, Bekaa Valley <i>Cinsault, Grenache, Cabernet Sauvignon</i>	2016		57
Karam, St. John, Jezzine, <i>Syrah, Cabernet Sauvignon, Merlot</i>	2012		41
Ksara, "Reserve Du Couvent," Bekaa Valley <i>Cabernet Franc, Syrah, Cabernet Sauvignon</i>	2016	9	35
Domaine Des Tourelles, Syrah, Bekaa Valley <i>Cinsault</i>	2011		51
Chateau Heritage, Cuvee St. Elie, Bekaa Valley <i>Cabernet Sauvignon</i>	2014	11	43

	VINTAGE	GLASS	BOTTLE
<b>BOLD, DENSE &amp; ROBUST</b>			
Wardy, Chateau Les Cedres, Bekaa Valley, <i>Cabernet Sauvignon, Merlot</i>	2014		45
Chateau Clos St. Thomas, The Chateau, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Merlot</i>	2011		43
Domaine Des Tourelles, Marquis Des Beys <i>Syrah, Cabernet Sauvignon</i>	2013		41
Chateau Ksara, The Chateau, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2014		41
Karam, Thouraya, Jezzine, Lebanon <i>Cabernet Sauvignon</i>	2013	9	33
Chateau Heritage, Bekaa Valley <i>Syrah, Cabernet Sauvignon</i>	2014		45
Chateau Ksara, Cabernet Sauvignon, Bekaa Valley <i>Cabernet Sauvignon</i>	2015		37
Chateau Kefraya, Comte De M, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cabernet Franc, Mourvedre</i>	2010		83
Chateau Kefraya, The Chateau, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Mourvedre</i>	2011		51
Chateau Ksara, 3rd Millennium, Bekaa Valley <i>Petit Verdot, Cabernet Franc, Syrah</i>	2013		57
Chateau Heritage, Family's Reserve Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2012		65

## SWEET WINES

Chateau Ksara, Moscatel, Bekaa Valley <i>Gewurztraminer, Moscato, Muscatel</i>	NV	8	31
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## BEERS

BEIRUT 7  
Lebanon

ALMAZA 7  
Lebanon

ALMAZA MALT 8  
Lebanon

MILLER LITE 5  
United States

GUINNESS 7  
Ireland

HEINEKEN 6  
Netherlands

SAMUEL ADAMS 7  
United States

AMSTEL LIGHT 6  
Netherlands

**DRAFT 6 - 8**  
selection of craft  
and local beers

**NON-ALCOHOLIC**  
BUCKLER 6  
Netherlands

## Water

NATURAL  
SPARKLING



4 SMALL 6 LARGE  
4 SMALL 6 LARGE

## 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

## TRADITIONAL ARAK SERVICE

	1 SERVING	2 SERVINGS	4 SERVINGS	6 SERVINGS
GHANTOUS ABORAAD	9	17	33	49
KSARAK	10	19	37	55
LE BRUN	11	21	41	61

## Non-Alcoholic REFRESHERS

**AYRAN 4**  
yogurt drink

**MANGO LASSI 5**  
sweet yogurt, mango

**TAVERNA BREEZE 5**  
Matcha tea, pomegranate, lemon juice, simple syrup

**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

## CRAFTED COCKTAILS

**FOR FIG SAKE 10**  
Evan Williams bourbon, lemon, LT fig syrup, Benedictine

**PHOENICIAN 10**  
vodka, pomegranate juice, matcha green tea, lemon, soda

**ROUSE, REFRESH, REPEAT 10**  
Citadelle gin, parsley water, fresh cucumbers, lemon, soda

**PASSION GINGER PUNCH 11**  
rum, passion fruit puree, lime juice, fresh ginger