



CRAFTED
Cocktails

WE
CATER

1/2 PRICE
Wines
MONDAYS

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

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

SHAWARMA ROLLS 8.50 H
beef and lamb, pomegranate (when in season), lebaneh

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

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

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

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

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

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

PUMPKIN KIBBEH 9
spinach, bulgur, pine nuts, almonds

ARNABEET 9
fried cauliflower, chickpeas, pine nuts, tahini

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

FALAFEL 8.50 GF
chickpea and fava bean fritters, tahini

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

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

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

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

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

MEZZA FRIES 6.50 GF
sumac, cumin, garlic sauce

LENTIL SOUP 7.50 GF
spinach, potato, lemon, cilantro

TASTE OF LEBANON

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

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

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 hommos with chicken shawarma, veggie dippers

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

HOMMUS SAMPLER 12 GF
spicy, garlic and traditional hommos, 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

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

ENTREES

LAMB AND ARTICHOKE STEW 22 H
AMERICAN LAMB slow cooked, artichoke hearts, 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 AMERICAN LAMB, lamb-filled grape leaves, spiced rice, yogurt salad

KABOBS H CHICKEN 22 / AMERICAN LAMB 25 ■ / 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 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

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

"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.

- Tanius Abi-Najm

GF Gluten Free. SPICED RICE replacement for non-gluten free sides available upon request. H Certified Halal Meats. ■ These items are cooked to order and may be requested rare. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. GRATUITY MAY BE INCLUDED WITH GUEST'S APPROVAL. WESTOVER MAY 2019.

LET'S KEEP THE CONVERSATION GOING @lebanesetaverna #lebanesetaverna

CHAMPAGNE & SPARKLING WINE

	VINTAGE	GLASS	BOTTLE
ELEGANT & SILKY			
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
LIGHT, CRISP & REFRESHING			
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
AROMATIC, FRUITY & STEELY			
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 & 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
FULL, RICH & COMPLEX			
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
LIGHT WEIGHT, HUGE AROMAS & VERY BERRY			
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
LIGHT, DELICATE & FRUITY			
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
ELEGANT, COMPLEX & INTRIGUING			
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
BOLD, DENSE & ROBUST			
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	GUINNESS 7 Ireland
ALMAZA 7 Lebanon	HEINEKEN 6 Netherlands
ALMAZA MALT 8 Lebanon	SAMUEL ADAMS 7 United States
MILLER LITE 5 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	9		
WHITE white wine, triple sec, fruit, basil leaves	8	15	27
RED pomegranate wine, triple sec, brandy, fruit, cinnamon, basil leaves	9	17	31



TRADITIONAL ARAK SERVICE

	1 SERVING	2 SERVINGS	4 SERVINGS	6 SERVINGS
GHANTOUS ABORAA	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