



CRAFTED
Cocktails

WE
CATER

1/2 PRICE
Wines
MONDAYS

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 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

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

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 hommus 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

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

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 roll

TAVERNA PLATTER 16 **H**

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

LEBANESE
Comfort Food

MUJADDARA 12

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

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

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**

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 **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 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 10/2019.

LET'S KEEP THE CONVERSATION GOING @lebanesetaverna #lebanesetaverna

CHAMPAGNE & SPARKLING WINE

	VINTAGE	GLASS	BOTTLE
ELEGANT & SILKY			
Montelliana, Prosecco, Veneto, Italy <i>Glera</i>	NV	9	37
Veuve Parisot, Blanc de Blanc, France <i>Chardonnay, Ugni Blanc</i>	NV		33
Francois Montand, Demi-Sec Ice, France <i>Chardonnay, Colombar, Trebbiano</i>	NV	10	41
Argyle Brut, Willamette Valley, Oregon, USA <i>Chardonnay, Pinot Noir</i>	2015		57
Francois Dubois, "Excellence" Pure Chardonnay, Champagne, France <i>Chardonnay</i>	NV		85
Francois Dubois, "Excellence Pure" Rose, Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	NV		85

LEBANESE WHITE WINES

	VINTAGE	GLASS	BOTTLE
LIGHT, CRISP & REFRESHING			
Chateau Ksara, Blanc de l'Observatoire, Bekaa Valley <i>Merwah, Obeidy, Moscat, Clairette</i>	2017		33
Adyar, Inspiration White, Batroun <i>Chardonnay, Roussane, Marsanne</i>	2016		45
Chateau St Thomas, Obeidy, Bekaa Valley <i>Obeidy, Lebanese indigenous varietal</i>	2017	9	37
Chateau Ksara, Merwah, Bekaa Valley <i>Merwah, Lebanese indigenous varietal</i>	2017	9	37
Chateau St. Thomas, Les Gourmets, Bekaa Valley <i>Grenache Blanc, Clairette, Ugni Blanc</i>	2017		33

	VINTAGE	GLASS	BOTTLE
AROMATIC, FRUITY & STEELY			
Chateau Kefraya, Les Bretches, Bekaa Valley <i>Viognier, Muscat Blanc, Sauvignon Blanc, Bourboulenc, Verdejo</i>	2018	9	37
Chateau Heritage, Foothills Blanc, Bekaa Valley <i>Sauvignon Blanc, Viognier, Muscat</i>	2017	9	37
Chateau Musar, "Jeune Blanc," Bekaa Valley <i>Obeidy & Merwah, Lebanese indigenous varietal</i>	2018	11	45
Domaine Wardy, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018		43
Chateau Heritage, Sauvignon Blanc, Bekaa Valley <i>Sauvignon Blanc</i>	2018	10	41
Chateau Ksara, "Blanc de Blanc," Bekaa Valley <i>Chardonnay, Sauvignon Blanc, Semillon</i>	2018	8	33
Massaya, Blanc, Bekaa Valley <i>Obeidy, Merwah</i>	2018	10	41
Chateau Kefraya Blanc de Blancs, Bekaa Valley <i>Clairette, Bourboulenc, Ugni Blanc, Chardonnay, Muscat Blanc, Sauvignon Blanc, Viognier</i>	2017		45

	VINTAGE	GLASS	BOTTLE
FULL, RICH & COMPLEX			
Chateau St. Thomas, Bekaa Valley <i>Chardonnay</i>	2017		43
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Chardonnay</i>	2016		51
Chateau Heritage, St. Elie, Bekaa, Valley <i>Chardonnay, Viognier</i>	2017	11	45
Chateau Ksara, Chardonnay, Bekaa Valley <i>Chardonnay</i>	2016		43
Domaine Wardy, Perle du Chateau, Bekaa Valley <i>Chardonnay</i>	2016		53

LEBANESE ROSE WINES

	VINTAGE	GLASS	BOTTLE
LIGHT WEIGHT, HUGE AROMAS & VERY BERRY			
Chateau Ksara, Sunset, Bekaa Valley <i>Cabernet Franc, Syrah</i>	2017		33
Chateau Kefraya, Myst, Bekaa Valley <i>Syrah, Grenache, Tempranillo, Mourvedre, Cinsault</i>	2017		43
Massaya, Bekaa Valley <i>Cinsault, Syrah</i>	2018		41
Domaine des Tourelles, Bekaa Valley <i>Cinsault, Syrah, Tempranillo</i>	2018		33
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Grenache, Tempranillo, Syrah, Cinsault</i>	2018	9	37
Chateau Heritage, Foothill Rose, Bekaa Valley <i>Grenache, Carignan</i>	2017	9	37

LEBANESE RED WINES

	VINTAGE	GLASS	BOTTLE
LIGHT, DELICATE & FRUITY			
Chateau Ksara Cuvee du Printemps, Bekaa Valley <i>Gamay, Tempranillo</i>	2017		33
Chateau St. Thomas, Pinot Noir, Bekaa Valley <i>Pinot Noir</i>	2014	12	49
Chateau Musar "Jeune Rouge," Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2017	11	45
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon, Grenache, Tempranillo, Mourvedre, Carignan</i>	2017	9	37
Adyar, Expression Monastique, Batroun <i>Grenache, Mourvedre, Syrah, Sangiovese</i>	2013		45
Chateau St. Thomas Les Gourmets, Bekaa Valley <i>Grenache, Cinsault, Syrah, Cabernet Sauvignon</i>	2015		33

	VINTAGE	GLASS	BOTTLE
ELEGANT, COMPLEX & INTRIGUING			
Chateau Heritage, Foothill, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Cinsault</i>	2017	9	37
Chateau St. Thomas, Les Emirs, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Grenache</i>	2013		39
Massaya, Le Colombier, Bekaa Valley <i>Cinsault, Grenache, Syrah</i>	2018	10	41
Domaine des Tourelles, Cinsault, Bekaa Valley <i>Cinsault</i>	2017	11	45
Chateau Kefraya, Les Coteaux, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cinsault, Tempranillo, Marselan</i>	2013		45
Chateau Musar "Hochar Pere et Fils, Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2016		57
Karam, St. John, Jezzine <i>Syrah, Cabernet Sauvignon, Merlot</i>	2012	9	37
Ksara, "Reserve Du Couvent," Bekaa Valley <i>Cabernet Franc, Syrah, Cabernet Sauvignon</i>	2017	9	37
Domaine des Tourelle, Syrah du Liban, Bekaa Valley <i>Syrah</i>	2013		65
Chateau Heritage, Cuvee St. Elie, Bekaa Valley <i>Cinsault, Cabernet Sauvignon</i>	2014	11	45

	VINTAGE	GLASS	BOTTLE
BOLD, DENSE & ROBUST			
Wardy, Chateau Les Cedres, Bekaa Valley, <i>Cabernet Sauvignon, Merlot</i>	2014		57
Chateau St. Thomas, Chateau Red, Bekaa Valley <i>Merlot, Cabernet Sauvignon, Syrah</i>	2011		57
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Syrah, Cabernet Sauvignon</i>	2013		51
Chateau Ksara, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2015		45
Karam, Thouraya, Cabernet Sauvignon, Jezzine <i>Cabernet Sauvignon</i>	2013		39
Chateau Heritage, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2014		49
Chateau Ksara, Cabernet Sauvignon, Bekaa Valley <i>Cabernet Sauvignon</i>	2015	11	45
Chateau Kefraya, Comte de M, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cabernet Franc, Mourvedre</i>	2010		87
Chateau Kefraya, Chateau Red, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Mourvedre</i>	2014		55
Chateau Ksara, 3rd Millennium, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2013		75
Chateau Heritage, Family's Reserve Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2012		69

SWEET WINES

Chateau Ksara, Moscatel, Bekaa Valley <i>Muscat a petit grain, Gewurztraminer</i>	NV	8	33
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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

Water

NATURAL
SPARKLING

4 SMALL 6 LARGE

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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

BEERS

BEIRUT 7
Lebanon

GUINNESS 7
Ireland

DRAFT 6 - 8
selection of craft
and local beers

ALMAZA 7
Lebanon

HEINEKEN 6
Netherlands

NON-ALCOHOLIC
BUCKLER 6
Netherlands

ALMAZA MALT 8
Lebanon

SAMUEL ADAMS 7
United States

MILLER LITE 5
United States

AMSTEL LIGHT 6
Netherlands

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