

## Traditional Mezza

### Lebanese Tasting

Aromatic, lavish and exotic tastings of Hommus, Baba Ghannough, Tabbouleh, Grape Leaves, Cheese Rolls, Fried Kibbeh and Chicken Shawarma *Ideal for two* 25

### Petite Mezza

Hommus, Baba Ghannough, Makanek, Cheese Rolls, Tabbouleh, Stuffed Grape Leaves, Meat Kibbeh, Lahmajeen (8 plates) 40

### Vegetarian Petite Mezza

Hommus, Baba Ghannough, Cheese Rolls, Tabouleh, Stuffed Grape Leaves, Falafel, Kabiss, Mouhammara (8 plates) 36

### Grand Mezza

Hommus, Baba Ghannough, Tabouleh, Cheese Rolls, Stuffed Grape Leaves, Meat Kibbeh, Lahmajeen, Falafel, Fatayer, Chicken Shawarma, Makanek, Fattoush, Sambousik, Kabiss, Kafta Harra, (15 plates) 80

## from The Charcoal Grill

All Charcoal Grill items, excluding our signature Lamb Chops, are served with Sumac Onions, Grilled Tomato, Garlic Whip and Lebanese Rice topped with roasted Almonds

### Mixed Grill\*

Combination of Chicken Shish Taouk, Beef Kebab and Kafta 28  
*Add a Neyla Lamb Chop to your Mixed Grill 7*

### Chicken Shish Taouk

Chicken Breast, Garlic, Lemon 17

### Beef Kebab\*

Filet Mignon, Garlic, Roasted Red Pepper, Onion 24

### Lamb Kebab\*

Lamb Top Round, Garlic, Lemon, Rosemary 18

### Beef Kafta

Ground Beef, Lamb, Onion, Parsley, Mint 16

### Neyla Lamb Chops\*

Marinated Lamb Chops, Arak Roasted Fingerling Potatoes, Haricot Verts 32

لبنان يا قطعة سما

## Mediterranean Plates

### Lamb and Eggplant Puree

Gingered Zinfandel Sauce, Smoked Eggplant Puree, Micro Cilantro 18

### Chicken Mograbeih

Roasted Pearl Onions, Pearl Pasta, Lamb Demi Glace 18

### Pan Roasted Salmon

Beluga Lentil Salad, Grilled Fennel, Beet Vinaigrette 19

### Grilled Filet Mignon\*

Truffle Demi Glace, Bone Marrow, Roasted Pearl Onions,  
Parsnip Puree, Crispy Garlic 24

### Sea Bass

Couscous, Lemon, Oil, Fava Bean Crush 20

### Vegetable Tajin

Seasonal Vegetables, Harissa Broth, Couscous 16

Daily Specials prepared by Chef Abdul Hash Housh. Please ask your server for more details.

\* Signifies items that may contain raw or under-cooked ingredients. Please consult with manager for further details.  
For your convenience we have added an 18% gratuity to parties of 8 or more. Please feel free to adjust according to your experience.

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Small Plates

**Cold**

**Hommus**

Chick Peas, imported Tahini, Lemon,  
Olive Oil 7 *petite* 4

**Baba Ghannoug**

Smoked Eggplant, Garlic, Tahini,  
Lemon, Olive Oil 7 *petite* 4

**Tabbouleh**

Parsley, Mint, Tomato, Onion,  
Bourghol 6

**Fattoush**

Lettuce, Arugula, Mint, Radish, Tomato, Olive Oil,  
Sumac, Crispy Pita 6

**Stuffed Grape Leaves**

Rice, Parsley, Herbs, Lemon, Olive Oil 6

**Mouhammara**

Roasted Red Pepper, Walnut, Pomegranate Molasses,  
Lemon, Olive Oil 7

**Labneh With Garlic**

Greek Yogurt, Garlic, Olive Oil, Zahtar 6

**Kibbeh Naya\***

Raw Steak, Bourghol, Onion, Mint, Olive Oil 9

**Kabiss**

Turnip, Lebanese Cucumber, Peppers, Cauliflower 4

**Greek Salad**

Peppers, Tomato, Onion, Feta, Zahtar, Olive Oil 7

**"Frosted" Tomato Soup**

Grilled Tomato, Caramelized Onion, Lemon, Cilantro,  
Olive Oil, Yogurt 7

**Watermelon & Haloumi**

Watermelon, Haloumi Cheese, Mint,  
Cilantro, Sherry Syrup 7

**Neyla Salad**

Baby Greens, Mint, Radish, Tomato, Pistachio,  
Coriander Vinaigrette 7

**Beet and Fennel Salad**

Beet, Fennel, Orange, Baby Arugula, Goat Cheese, Sherry Syrup 8

**Tuna Nicoisse**

Baby Greens, Haricot Vert, Onion, Olives, Potato, Tuna, Lemon,  
Olive Oil 9

**Hot**

**Meat Kibbeh**

Beef, Onion, Pine Nuts, Yogurt,  
Cucumber Sauce  
2 each - 4 / 4 each - 7

**Vegetable Kibbeh**

Squash, Oyster Mushrooms, Shallots, Walnuts,  
Truffle Oil, Bourghol  
2 each - 4 / 4 each - 7

**Cheese Rolls**

Feta Cheese, Manchego Cheese, Feuille de Brique, Mint  
2 each - 4 / 4 each - 7

**Kafta Harra**

Beef, Lamb, Smoked Tomato Fondue, Caramelized Onion 7

**Chicken Shawarma**

Chicken, Garlic Whip, Sumac, Onion,  
Picked Cucumber, Pita  
2 each - 4 / 4 each - 7

**Sambousik**

Beef, Labneh, Short Dough Pastry  
2 each - 4 / 4 each - 7

**Fatayer**

Lemon, Sumac, Pine Nuts, Spinach,  
Short Dough Pastry  
2 each - 4 / 4 each - 7

**Fatfeh**

Eggplant, Pine Nuts, Yogurt, Garlic, Chick Peas, Cilantro, Pita 6

**Lahmajeen**

Lamb, Tomato, Onion, Pita 7

**Falafel**

Fava Bean, Chick Pea, Tahini Sauce 6

**Makanek**

Lebanese Sausage, Olive Oil, Lemon 7

**Gambas a Pil Pil**

Shrimp, Garlic Chips, Tomato, Chilies,  
White Wine, Olives 9

**Gambas a Cilantro**

Shrimp, Garlic, Cilantro, Jalapeno, Tomato 9

**Pommes Frites with Cilantro**

Potato, Garlic, Cilantro, Sea Salt, Harissa Aioli 5

**Manti**

Beef Dumpling, Yogurt, Foie Gras, Mint, Pine Nut,  
Garlic, Dried Cherries 13

**Batata Harra**

Fingerling Potatoes, Red Pepper, Coriander, Garlic, Cilantro 5