

# Flavors of Lebanon Heartbeat of New England



MENU



## Salads

### Tabouli

Parsley, Tomato, Onion, Mint, Bulger, Lemon and Oil

\$15

### Fattoush

Romaine Lettuce, Tomato, Cucumber, Radish, Scallion, Bell pepper, Parsley, Mint and Lemon Oil dressing

\$15

### House Salad

Arugula, Pear, Walnut, Feta, Cheese , Tomato and red Onion

\$15

*Restaurant & Lounge*





## Appetizers

### Hummus

Pureed Chickpeas with Tahini, Lemon juice and Garlic

\$10

### Baba Ghannouj

Roasted Eggplant with Tahini, Lemon juice and Garlic

\$11

### Vegetarian Grape Leaves (8 pieces)

Rice, Tomato, Onion, Parsley, rolled in grape leaves

\$12

### Falafel (5 pieces)

Grand fava Beans, Chickpeas, Garlic, Onion, served with Tahini sauce, Parsley and Radish

\$14

### Shanklish

Dried Cheese, Cumin, Zaatar, served with Olive Oil, parsley, Tomato, and Onion

\$12

### Labneh

Creamy strained Yogurt

\$10



<b>Makanik</b>	<b>\$15</b>
Lebanese Sausage, Sauteed Pomegranate Sauce	

<b>Sujuk</b>	<b>\$15</b>
Smoked Lebanese Sausage Sauteed with Tomato	

<b>Eggplant al Raheb</b>	<b>\$13</b>
Roasted Eggplant, topped with Tomato, Onion, Parsley, Lemon juice and Oil	

<b>Kibbeh Balls (5 pieces)</b>	<b>\$14</b>
Deep fry rolled ground Meat with Bulgur, Onion and Pine Nuts	

<b>Sambousik (4 pieces)</b>	<b>\$10</b>
Ground Meat, Onion, and Pine Nuts, folded in dough and deep fried	

<b>Appetizers Sampler</b>	<b>\$15</b>
Hummus, Baba Ghannouj, Labneh	





**Cheese Rolls** (5 pieces) \$12

Deep fried fillo dough, stuffed with Cheese, Onion and Parsley

**Jawaneh** (6 pieces) \$14

Chicken Wings, marinated in Cilantro, Lemon juice and Garlic

**Kibbeh Nayeh** \$22

Raw minced Beef, mixed with Bulgar and Onion

**Batata Harra** \$10

Cubes of Potatoes sauteed in Garlic, Cilantro and Lemon juice

*Restaurant & Lounge*



## Kebab And Entree

### Chicken Kebab (2 skewers)

Charbroiled Marinated Chicken with Onion and Bell pepper, served with rice pilaf

\$22

### Beef Kebab (2 skewers)

Charbroiled Marinated Beef Tenderloin with Onion and Bell pepper, served with rice pilaf

\$29

### Kafta Kebab

Grilled ground meat, mixed with Onion and Parsley- served with Rice Pilaf

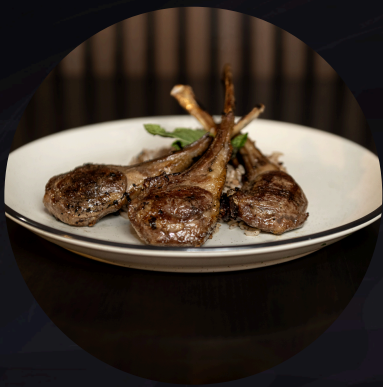
\$22

### Shrimp Kebab (2 skewers)

Marinated and Charbroiled, served with Rice Pilaf

\$27





**Lamb Rack**  
Marinated in Oil, Garlic, and Mint.  
Served with Hashwe Rice

**\$36**



**Mixed Grill**  
1 Chicken, 1 Beef and 1 Kafta served  
with rice pilaf and Boaz Bread

**\$34**

**Family Size**  
2 Chicken, 2 Beef and 2 Kafta served  
with rice pilaf and Boaz Bread

**\$50**

1 Additional Skewer

**\$7**



**Grilled Salmon**  
Served with Mashed Potatoes

**\$26**



# Sides

French Fries	\$10
Rice Pilaf	\$8
Mashed Potato	\$10
Leban with Cucumber and Mint	\$12
Grilled Vegetables	\$10

# Dessert

Baklava	\$10
Ismaliyeh	\$10





# Drinks



# Whiskey

Johnnie Walker	G
Red Label	\$13
Black Label	\$15
Double Black	\$18
Gold	\$23
Blue Label	\$45
Dewars 12 Years SPEC	\$14
Chivas	
12 Years	\$15
18 Years	\$25
Jameson Irish Whiskey	\$13

# Bourbon

	G
Basil Hayden 8 Years	\$12
Blantons Bourbon 93	\$20
Buffalo Trace Bourboun	\$13
Bulleit Bourbon	<del>\$13</del>
Makers Mark	

# Gin

	G
Gin Tonic	\$10
Empress 1908 Original	\$15
Hendriks Gin 88	\$17
Bombay Sapphire Gin	\$16
Tanqueray Gin	\$14
Tanqueray N10	-



# Rum

G

Bacardi Superior Light	\$14
Captain Morgan Org Soc	\$14
Malibu	\$13
Zacapa Rum	\$16

# Single Malt

G

Balvenie 12 Years Double	\$25
Glenfiddich 12 Years	\$22
Glenlivet 12 Years	\$23
Macallan 12	\$28
Oban 14 Years	\$27

# Vodka

G

Belvedere	\$18
Ciroc	\$18
Grey Gouse 80	\$18
Ketel One	\$14
Titos	\$14

# Prosecco

G

Laluca Prosecco Doc	\$10
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# Tequila

G

1800 Silver	\$14
80 Milagro Silver	\$13
80 Milagro Reposado	
80 Milagro Anejo	
Casamigos Blanco	\$18
Casamigos Reposado	\$19
Casamigos Anejo	
Don Julio Blanco	\$18
Don Julio Reposado	
Don Julio Anejo	
Don Julio 1942	\$40
Patron Silver on Premium	\$17
Patron Reposado	
Patron Anejo	
Clase Azul	\$38

# Japanese Whiskey

G

Toki Whiskey	\$13
Yamazaki 12 years	\$45





# Wine

	G	B
Ksara Cabernet Sauvignon	\$13	\$60
Silver Palm Cabernet Sauvignon	\$11	\$50
Ksara Chardonnay	\$13	\$60
Raeburn 21 Chardonnay	\$11	\$50
Murphy Pinot Noir	\$9	\$35
Santa Christina Pinot	\$9	\$35
Clos St. Thomas Blanc	\$9	\$35
Ksara St. Alphonse	\$10	\$35
Raeburn 22 Sauvignon Blanc	\$11	\$50
Ksara Sunset Rose	\$10	\$40

# Champagne

	G	B
Moet Brut Imperial		\$250
Veuve Clicquot Yellow		\$250
Dom Perignon		\$750
Armand De Brignac Gold		\$1,250
Luc Belaire Rose		\$200
Moet Rose Imperial		\$300
Veuve Clicquot Brut		\$300



# House Cocktails

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Rosita-fresh Rosemary, gin, st germain,  
grapefruit, lime, orange bitters \$15

Lemongrass gin Rickey- fresh lemongrass, gin,  
grapefruit, lemon, grapefruit bitters \$15

Mary Pickford- fresh pomegranate, white rum,  
pineapple, lime, skins mastiha \$15

Passionfruit highball- vanilla vodka,  
passionfruit, lime, cinnamon \$15

Mind Eraser- hibiscus gin, grapefruit, lemon,  
cherry heering \$15

Maying sling- Bacardi black, pineapple, lime,  
Cointreau, benadictine, cherry heering \$17

Hanky Panky- Ron Zacapa 23, house coffee  
vermouth, fernet, chocolate bitters. \$17  
Smoked and served on one large rock

Bitter Temptation- Espresso, bourbon, fernet, cacao \$16



# Classic Cocktails

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Daiquiri- white rum, lime, simple syrup \$14

Bee's Knees- Gin, lemon, honey \$14

The Last Word- gin, lime, green chartreuse,  
maraschino liqueur \$14

The Division Bell- Mezcal, lime, aperol,  
maraschino liqueur \$16

Espresso Martini- espresso, vanilla vodka, Kahlua \$15

Passionfruit Martini- Vanilla vodka,  
passionfruit, lime, Prosecco \$15

Gin Basil smash- Fresh basil, gin, lime, simple  
syrup \$14

Penicillin- fresh ginger, peated scotch, lemon,  
honey \$15

Vieux carrre-rye, cognac, sweet vermouth,  
Benedictine, peychaud bitters \$15

Negroni- gin, Campari, sweet vermouth \$14

Old fashioned- bourbon, old fashioned & orange  
bitters \$15





# Hookah

## Regular Hookah

\$44

Double Apple

Lemon Mint

Orange Mint

Grape

Grape Mint

Watermelon Mint

Blueberry Mint

Watermelon

Blueberry

Peach

Upgrade to Grapefruit or Orange head

+ \$5

