

Plant Based Menu

Mezze		Manakeesh	
BABA GHANOUSH GF	9	FRESH FROM THE OVEN LEBANESE FLAT BREAD SELECTION (WHOLE WHEAT UPON I	REQUEST
oven roasted eggplant, scallions, tomatoes, garlic, pomegranate	9	ZAATAR thyme mixed with sumac, sesame seeds, marjoram, salt **	8
molasses ** BAKED FALAFEL GF	9	Salads	
chickpea & baked fava bean, tahini sauce MOVSSAKA GF oven roasted eggplant, chickpeas, tomato sauce, cinnamon spic	9 ee 8	FATTOUSH romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pomegranate dressing, pita chips TABBOULEH parsley, tomatoes, onion, mint, bulgur, lemon juice **	9
Hummus Bar		FALAFEL SALAD romaine, tabbouleh, scallions, radish, tomatoes, mint, tahini s	13 sauce
TRADITIONAL GF pureed chickpeas, tahini, garlic, lemon juice **	8	Entree	
SPICY ^G traditional hummus with homemade harissa	8	STUFFED VEGETABLE GF grilled pepper and zucchini stuffed with bulgar, tomato sauce, nuts, mint	18
KAREEM'S SAMPLER GF 1	12	On The Side	
Taste of Beirut CHEF RACHID PLATTER sampling of hummus, baba ghanoush, tabbouleh, grape leaves, falafel, moussaka, Eggplant Salad	4	LEBANESE RICE BULGUR PILAF PICKLED VEGGIES SPICED RICE ROASTED OLIVES TRIO DIP SAUCE	3 4 5 4 6 6
Specialty Wraps Served on house made bread with fattoush salad BAKED FALAFEL chickpea & fava bean fritters, tomatoes, mint, radish,	12	Sweet Endings AWAMAT warm Lebanese donuts with saffron	7

scallions, parsley, pickles, tahini sauce