



kareem's

LEBANESE KITCHEN

Our Story

Kareem is the Arabic word for "Generous" – a perfect reflection of Chef Rachid's philosophy and cuisine. Enjoy the generosity of Kareem's Lebanese Kitchen through a plethora of delicious flavors. Experience the core value of hospitality, for which the Lebanese culture is well known.

Chef Rachid's Legacy:

In order to understand Chef Rachid's culinary heritage we have to take you back in time – at least a couple of generations. Imagine the hustling and bustling streets of Beirut in the early 1940's. This active metropolis is where people traded and conducted business for thousands of years. This is where Chef Rachid's grandfather was preparing, on a daily basis, his delicious hummus following his old

family recipes. This family tradition was perfected by his father, Chef Jamil, whose talent has been recognized and appreciated by prominent Middle Eastern families, ambassadors and royalty alike.

Chef Rachid's Accomplishments:

Growing up surrounded by so much culinary talent, it was inevitable that young Rachid would find his calling in the heat of the kitchen. He was formally trained at the Culinary School of Beirut, a prestigious institution that has matriculated many generations of world class chefs. With that effective training and his family's legacy, Chef Rachid confidently pursued his passion in life. His career started at the acclaimed Intercontinental Hotel in Beirut, followed by a move

to the Four Seasons Hotel in Washington D.C. By this time, he had become a known master of the Lebanese cuisine. His delightful and personalized preparation of a world renown cuisine was soon appreciated by many Middle Eastern families, Embassy's and well-traveled Americans in the Nation's Capital.

The Restaurant:

Chef Rachid decided to offer a taste of authentic Lebanese cuisine to the residents of Naples and the many national and international visitors to Southwest Florida. Benefitting from Chef's craftsmanship, future patrons can expect an outstanding dining experience.

ENTREES

CHICKEN FARROUJ ^{GF} ^{ORG} 30

Roasted, deboned organic half chicken, roasted vegetables, crispy wedge zaatar potatoes

SALMON HARRA ^{NP} 28

Grilled salmon fillet, freshly made harra sauce, bulgur

STUFFED VEGETABLES ^{VEG} 23

Fire roasted peppers and zucchini, stuffed with bulgur, tomato sauce, mint sauce

OVZI WITH GRAPE LEAVES ^{GF} ^H 27

Braised lamb, filled grape leaves, spiced rice, mixed nuts, yogurt salad

CHEF RACHID'S OKRA STEW 23

Roasted baby okra with tomato sauce and cilantro, served with Lebanese rice

CHEF'S LAMB MOVZAT 39

Lamb shank simmered and reduced in its juices with baby tomato, artichoke, potato & pearl onions served with Lebanese rice on the side

SHISH TAOUK ^{ORG} ^H 25

Perfectly tender and juicy chicken kabob marinated in earthy spices, paprika, lemon juice, and garlic served with Lebanese rice, grilled vegetables, and onion salad

MIXED GRILLED MASHAWI ^{ORG} ^H 32

Marinated grilled meats, lamb rack, chicken shish Taouk, kafta chicken and kafta lamb with roasted vegetables, Lebanese rice, and onion salad

KAFTA ^{ORG} ^H 27

Marinated ground meats, lamb or chicken, roasted vegetables and Lebanese rice

Kareem's sources natural chicken that is humanely raised, hormone and anti-biotic free.

^{GF} = Gluten Free. ^{SPICED RICE} replacement for non-gluten free sides available upon request. ^H = Certified Halal Meats. ^{ORG} = Organic. ^{VEG} = Vegan. ^{NP} = No Phosphate

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Mezze

BABA GHANOUSH ^{GF} 10

Pureed eggplant, tahini, garlic, lemon, drizzled with virgin olive oil

KIBBEH ^H 13

Oval shape stuffed lamb and beef meat balls, bulgur, black seeds, sumac, and labneh

FALAFEL ^{GF} 10

Chickpea & fava bean fritters, tahini sauce

MOUSSAKA ^{GF VEG} 10

Oven roasted eggplant, chickpeas, tomato sauce, cinnamon spice, mint

GRAPE LEAVES ^{VEG} 12

Rice, tomatoes, onions, mint, lemon juice, olive oil

LABNEH ^{GF} 12

Hung yogurt, nigella seeds, virgin olive oil

Hummus

TRADITIONAL ^{GF VEG} 10

Pureed chickpeas, tahini, garlic, lemon juice, drizzled with virgin olive oil

SPICY ^{GF VEG} 11

Traditional hummus with homemade harissa, Aleppo peppers

GARLIC ^{GF VEG} 11

Traditional hummus with fresh and roasted garlic

Taste of Beirut

CHEF RACHID PLATTER 21

Sampling of hummus, baba ganoush, tabbouleh, grape leaves, labneh with makdous, moussaka, eggplant salad, mujadara, muhammara

BEIRUTI PLATTER 21

Choice of beef shawarma, chicken shawarma, or falafel, served with hummus, Fattoush, Lebanese rice

TRIO SIGNATURE ^{H GF} 21

Chicken shawarma hummus, spicy hummus with tomato and feta, garlic hummus with organic chicken shawarma, veggie sticks

SFIHA 21

Ground beef and lamb with cinnamon and all-spice with onion and parsley spread on pita served with tzatziki sauce and harra tomato sauce

Soup & Salads

FATTOUSH ^{VEG} 10

Romaine lettuce, tomatoes, cucumbers, onions, radish, mint, sumac, pomegranate dressing, pita chips

SHAWARMA SALAD 17

Choice of organic chicken or beef, mixed greens onions, tomatoes, feta cheese, Fattoush dressing

TABBOULEH ^{VEG} 11

Parsley, tomatoes, onion, mint, bulgur, lemon juice, virgin olive oil

LEMON LENTIL SOUP 10

^{GF VEG}

Spinach, potato, lemon, cilantro, pita chips

Specialty Wraps

SERVED ON HOUSE MADE BREAD WITH A CHOICE OF FRIES OR FATTOUSH SALAD

BEEF SHAWARMA 20

Thin sliced beef layer roasted on vertical rotisserie, tomatoes, onions, pickles, tahini sauce

CHICKEN SHAWARMA 19

Thin sliced organic chicken layer roasted on vertical rotisserie, tomatoes, garlic, pickles, garlic sauce

FALAFEL 17

Chickpea & fava bean fritters, tomatoes, mint, radish, scallions, parsley, pickles, hummus spread, tahini sauce

Sweet Endings

BARLAVA 11

Handmade layers of phyllo pastry filled with nuts and Lebanese spices

CHOCOLATE LAVA CAKE 11

Handmade flourless dark chocolate truffle filled with an oozing chocolate ganache

BEIRUTI QATAYEF 12

Handmade cheese pastry in sweet syrup, topped with pistachio dust

