

## Appetizers - Shared Mezza

<p><b>Hummos</b> ..... 8 Puree of chickpeas, tahini, and lemon.</p> <p><b>Spicy Hummos</b> ..... 8 Our hummos, blended with our famous hot sauce.</p> <p><b>Hummos Fattah</b> ..... 9 Chickpeas layered with fried pita chips, tahini yogurt garlic sauce, pine nuts, seasoned olive oil and fresh herbs.</p> <p><b>Baba</b> ..... 9 Puree of char-grilled eggplant, tahini, and lemon.</p> <p><b>Foole M Damas</b> ..... 8 Puree of fava beans, chickpeas, garlic, olive oil, and lemon.</p> <p><b>Falafel</b> ..... 9 Mildly spiced vegetarian patties made with chickpeas, fava beans, and parsley. Fried in peanut oil and topped with tahini sauce.</p> <p><b>Dawali</b> ..... 8 Grape leaves stuffed with rice, chickpeas, tomato and parsley. Topped with feta cheese and lemon herb dressing.</p> <p><b>Loubie</b> ..... 9 Green beans sautéed with onion, herbs, large whole cloves of garlic, tomato and extra virgin olive oil.</p> <p><b>Kabis</b> ..... 8 Pickled turnips, olives, and wild cucumbers.</p>	<p><b>Tabouli</b> ..... 9 A delicate mixture of chopped parsley, onion, tomatoes and cracked wheat. Seasoned with olive oil, lemon and herbs.</p> <p><b>Lebanese Jibneh</b> ..... 9 Lebanese cheese seared with pomegranate sauce, garnished with pistachios, grape tomatoes, basil and kalamata olives.</p> <p><b>Manakish</b> ..... 8 Freshly baked Lebanese flatbread topped with your choice of Feta Cheese Mix, Zaatar Mix or Spinach Mix.</p> <p><b>Garlic Spinach</b> ..... 9 Sautéed spinach in olive oil and fresh garlic. Topped with toasted onions and pine nuts.</p> <p><b>Garlic Labneh</b> ..... 8 Creamy dip made from strained yogurt, garlic, a dash of dry mint and olive oil.</p> <p><b>Potato Cilantro</b> ..... 8 Diced potatoes sautéed in olive oil, garlic, cilantro, and lemon sauce.</p> <p><b>French Fries</b> ..... 6 Fried in peanut oil, seasoned with Zaatar (an ancient mid-east herb).</p> <p><b>Makanek</b> ..... 10 Baby beef and lamb sausages sautéed in a lemon-pomegranate sauce, and garnished with pine nuts.</p>	<p><b>Soujouk</b> ..... 9 Beef and lamb sausages in a spicy tomato sauce.</p> <p><b>Shawarma</b> ..... 9 Seasoned strips of grilled beef topped with tomato, onion, sumac, parsley, and pine nuts. Served with tahini sauce.</p> <p><b>Kibbie</b> ..... 10 Ground beef and wheat shells stuffed with seasoned meat, pine nuts, and onions, fried in peanut oil.</p> <p><b>Spicy Cauliflower</b> ..... 7 Cauliflower florets fried in peanut oil and smothered in Tahini Yogurt Dressing and our Homemade Hot Sauce. Sprinkled with a blend of spices and fresh parsley.</p> <p>.....</p> <p><b>Kibbie Nayyeh*</b> ..... 16 A Traditional Lebanese Delicacy. Lamb tartare blended with cracked wheat and spices. Served with fresh mint and onions.*</p>
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**Tour of Lebanon**

**Vegetarian Feast** ..... 16  
Our traditional favorites: Tabouli, Hummos, Baba and Falafel.

**Taste of Taza** ..... 18  
Shawarma, Shish Tawook, Vegetable Couscous, Lebanese Salata, Hummos, & Baba.

## Entrees from our Shish Grill

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**A traditional grill where meats & vegetables are prepared on skewers. Served with Lebanese rice, grilled vegetables and choice of garlic or tahini sauce.**

## Entrees

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## Salads

<p><b>Cedars Salad</b> ..... 9 Crisp romaine, grape tomatoes, kashkaval cheese and fried pita chips. Tossed in creamy garlic dressing. <b>Add chicken 4.00</b></p> <p><b>Phoenician Salad</b> ..... 12 Mixed greens, grape tomatoes, sun-dried cranberries, candied walnuts, and Gorgonzola. Tossed in balsamic herb vinaigrette. <b>Add chicken 4.00</b></p> <p><b>Falafel Salad</b> ..... 12 Falafel patties served on a bed of mixed greens, grape tomatoes, cucumbers, and feta. Tossed with either lemon herb vinaigrette or tahini dressing.</p> <p><b>Taza Chicken Salad</b> ..... 14 Shredded romaine with grilled chicken tenders, roasted corn, grape tomatoes, dates, red grapes, roasted pine nuts and feta. Tossed in mango-cilantro dressing.</p>	<p><b>Tabouli</b> ..... 9 A delicate mixture of chopped parsley, onion, tomatoes and cracked wheat. Seasoned with olive oil, lemon and herbs.</p> <p><b>Lebanese Salata</b> ..... 9 Mixed greens topped with chopped tomatoes, cucumbers, green peppers, onions, kalamata olives, and feta. Tossed in a lemon-herb dressing. <b>Add chicken 4.00</b></p> <p><b>Spinach Salad</b> ..... 12 Baby spinach, cucumbers, grape tomatoes, candied walnuts, kalamata olives, orange wedges and feta. Tossed with either lemon herb or raspberry vinaigrette. <b>Add Chicken or Shawarma 4.00</b></p> <p><b>Fattoush</b> ..... 11 Shredded romaine mixed with chopped tomatoes, green peppers, cucumbers, parsley, seasoned pita chips, lemon, garlic, olive oil and a hint of sumac. <b>Add chicken 4.00</b></p>
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### Specialty Salads

**Mixed greens, grape tomatoes, kalamata olives & feta, served with lemon herb vinaigrette or tahini dressing.**  
**Topped with your choice of:**

<b>Shish Kabob</b> ..... 15	<b>Shawarma</b> ..... 15
<b>Shish Tawook</b> ..... 14	<b>Grilled Tuna</b> ..... 15
<b>Shish Lamb</b> ..... 17	<b>Grilled Salmon</b> ..... 15

## Rolled Pitas

<p><b>Lamb</b> ..... 12 Char-grilled marinated lamb kabob, topped with tomato, onion, lettuce, pickles, turnips and tahini sauce.</p> <p><b>Kabob</b> ..... 11 Char-broiled beef tenderloin, with grilled tomato, green pepper, onion, lettuce, pickles, turnips and tahini sauce.</p> <p><b>Kafta**</b> ..... 10 Your choice of <b>Beef or Chicken</b> seasoned with our blend of herbs and spices. With tomato, onion and tahini sauce. <b>Like it spicy? Add Hot Sauce!</b></p> <p><b>Shawarma</b> ..... 10 Your choice of <b>Beef or Chicken Shawarma</b>, topped with tomato, onion, lettuce, pickles, turnips and tahini sauce.</p> <p><b>Tawook Roll</b> ..... 10 Marinated char-broiled chicken tenders, topped with lettuce, tomato, pickles, turnips and garlic sauce.</p>	<p><b>Vegetarian Rolled Pitas</b></p> <p><b>Garden</b> ..... 9 Lettuce, tomato, cucumber, pickles and turnips topped with your choice of our famous <b>Hummos or Baba</b>.</p> <p><b>Falafel</b> ..... 10 Mildly spiced vegetarian patties topped with lettuce, tomato, parsley, pickles, turnips and tahini sauce.</p> <p><b>Hummos Falafel</b> ..... 10 Mildly spiced vegetarian patties topped with hummos, lettuce, tomato, parsley, pickles and turnips.</p> <p><b>All rolled sandwiches are lightly toasted and served with French fries.</b></p>
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*\*Consuming raw or undercooked meats may increase the risk of foodborne illness.*

## Soups

<b>Nine Vegetable</b> ..... 6	small // large
Homemade with the freshest mix of nine vegetables.	
<b>Lentil</b> ..... 6	small // large
Red lentil beans seasoned with cumin. Topped with fried pita chips.	
<b>Tomato Couscous</b> ..... 6	small // large
Tomato broth with onions, fresh garlic, couscous, garbanzo and black-eyed beans. Seasoned with our exotic herbs and spices.	

**Add chicken to any soup 3.00**

*All soups are made from scratch with no artificial starch or additives. We only use 100% pure imported Lebanese extra virgin olive oil in our cooking.*

*\*\*Kafta is seasoned minced beef or chicken.*



# Wine

## White Wine

	Glass	Bottle
<b>Domaine des Tourelles</b> , White Blend, (Lebanon) Bouquet of pineapple, lychee and jasmine.	9	28
<b>Adyar Inspiration</b> , White Blend, (Lebanon) Evokes grapefruit and candied mandarin with white pepper notes. All organic.	10	32
<b>Domaine des Tourelles</b> , Rosé, (Lebanon) Fuller bodied rosé with wild strawberries and a spicy finish.	9	28
<b>Adyar, L'Aube Rosé</b> , (Lebanon) Fruity nose with strawberry, cherry, grapefruit and floral aromas. All organic.	9.5	38
<b>Marquis des Beys Blanc</b> , White Blend, (Lebanon) The palate of juicy fruit and spice reveals grippy tannins and fresh acidity.	14	36
<b>Loredan Gasparini</b> , Prosecco, (Italy) Yellow apple, creamy white peach, nectarine drop and a hint of crushed herb alongside crisp acidity.	9	28
<b>Ronco Blanchis</b> , Pinot Grigio, (Italy) Bright and savory, the medium-bodied palate presents Bartlett pear, golden apple and tangerine zest.	8	26
<b>Red Newt</b> , Riesling, (New York) Medium-sweet with aromas of apple, pear, honeysuckle, peach and lime.	8	26
<b>Harmony</b> , Chardonnay, (California) Tropical and citrus flavors are complemented by crisp acidity. Full-bodied and creamy.	10	32
<b>Bruce Wayne Winery</b> , Chardonnay, (California) Balanced and approachable with creamy flavors of mango and nectarine.	10	32
<b>Chevalier Saint-Andre</b> , Sauvignon Blanc, (France) Fresh and fruity with a ripe grapefruit finish.	8	26

## Red Wine

	Glass	Bottle
<b>Adyar Expression Monastique</b> , Red Blend, (Lebanon) Tasty and refreshing, opens with flavors of cherry, raspberry, and currant.	11	32
<b>Domaine des Tourelles Red</b> , Shiraz, (Lebanon) Complex and multi-layered, abundant cherry flavors and some spice on the finish.	9	28
<b>Marquis des Beys Rouge</b> , Red Blend, (Lebanon) Rounded yet powerful with bramble fruit and spicy, chocolatey notes.	14	36
<b>Vielles Vignes</b> , Cinsault, (Lebanon) A profound nose with broad, dusty fruit overlaid by dried-spice flavors.	12	34
<b>Adyar Monastère de Rechmaya</b> , Red Blend, (Lebanon) Intense fruit flavors and aromas of vanilla.	-	52
<b>Adyar Monastère de Kfifane</b> , Shiraz, (Lebanon) Dark red with scents of mild tobacco. Well balanced, soft and complex.	-	58
<b>Summerland</b> , Cabernet Sauvignon, (California) Rich feel balanced by layers of plum, espresso, chocolate and black currant.	12	40
<b>Caligiore Staccato</b> , Red Blend, (Argentina) A rich wine with dark cherry & blackberry flavors, spicy notes, and smooth tannins.	8	26
<b>Cherry Hill</b> , Pinot Noir, (Oregon) Focused and savory, cherry and raspberry flavors with distinctive mineral notes.	11	32
<b>Eyzaguirre</b> , Merlot, (Chile) Expressive and fresh with flavors of plum and cherry accompanied by soft, delicious vanilla and tobacco notes.	8	26
<b>Masso Antico Primitivo</b> , Red Blend, (Italy) Full bodied and refined with spicy flavors of dark berries and cherry.	9	28

## Beer

- Almaza - Lebanese Import
- Great Lakes Seasonal
- Great Lakes Dortmund
- Dos Equis
- Heineken
- Downeast Cider
- Miller Lite
- Blue Moon
- Columbus IPA

## Beverages

- Coke, Diet Coke, Sprite
- Lemonade, Raspberry Iced Tea
- Freshly Brewed Green Iced Tea
- Freshly Brewed Black Iced Tea
- Freshly Brewed Mango Iced Tea
- Voss Sparkling Water
- Voss Still Water
- Smart Water
- Hot Tea
- Freshly Brewed Hot Mint Tea
- Regular Coffee
- Decaffeinated Coffee
- Turkish Coffee

## Weekly Specials

**Wednesday**  
**Wine & Dine**  
 Free appetizer  
 with purchase of  
 bottle of wine

**Thursday**  
**Martini Night**  
 \$5 select martinis

**Monday-Friday**  
**Happy Hour**  
 3-6PM