

# Kareem's

LEBANESE KITCHEN

مزة

## Mezze

SMALL PLATES

\* HUMMUS \*

**TRADITIONAL | 12 V GF**  
Chickpea purée with tahini, lemon, and garlic, drizzled with EVOO

**Add Ons:**

Garlic +1 | Crab +7 | Pinenuts +4  
Shawarma (Chicken or Beef) +5

**HARISSA | 13 V GF**

Traditional hummus blended with homemade harissa, topped with feta and tomatoes

**BEET | 15 V GF**

Roasted beets blended with tahini, topped with feta, beets, and EVOO

**TASTE OF BEIRUT**

**CHEF'S SAMPLER | 23**

Sampling of six popular spreads: Traditional Hummus, Baba Ghanoush, Labneh, Beet Hummus, Harissa Hummus and Muhammara

**SIGNATURE TRIO | 23**

Our three most loved spreads: Traditional Hummus, Baba Ghanoush, and Muhammara

\* COLD \*

**BABA GHANOUSH | 12 V GF**  
Fire roasted eggplant purée with tahini, lemon, and garlic, drizzled with EVOO

**MUHAMMARA | 15 V**

Fire roasted red pepper and walnut purée with pomegranate molasses, garlic, and EVOO

**LABNEH | 12 V GF**

Strained yogurt with zaatar, nigella seeds, and EVOO

**GRAPE LEAVES | 14 V**

Hand-rolled and stuffed with seasoned rice, herbs, onions, tomatoes, and lemon

**FATTOUSH | 12 V**

Chopped romaine, tomatoes, cucumbers, onions, radish, mint and pita chips tossed in a sumac pomegranate dressing

**TABBOULEH | 13 V**

Finely chopped fresh parsley and tomatoes with mint and bulgur, dressed in lemon and EVOO

**CRUDITES | 10 V GF**

Assorted fresh vegetables served with yogurt sauce or tahini sauce

**MIXED OLIVES | 9 V GF**

Assorted seasoned mixed olives and herbs

\* HOT \*

**KIBBEH | 15**  
Fried bulgur shells filled with spiced lamb and beef blend, served with Labneh

**FALAFEL | 13 V GF**

Crispy chickpea fritters with parsley, garlic and spices served with tahini sauce

**BATATA HARRA | 10 V GF**

Tender, cubed potatoes tossed with garlic, cilantro, and lemon

**SPINACH FATAYER | 15 V**

Traditional mini hand pies baked with savory spinach filling

**MEAT FATAYER | 15**

Traditional mini hand pies baked with savory beef and lamb filling

**SAMBOUSIK | 15 V**

Crispy pastry roll stuffed with savory cheese blend

**LEMON LENTIL SOUP | 10 V**

Lentils with spinach, potato, lemon, cilantro, and pita chips

\* MANOUSHÉ \*

LEBANESE FLATBREAD

**SFIHA | 16**

Flatbread with a blend of seasoned ground lamb, onion, tomato, spices, pomegranate molasses, served with cucumber yogurt sauce

**CHEESE | 14 V**

Flatbread with white cheese blend, served with tomato, cucumber, and mint

**ZAATAR | 13 V**

Flatbread with a blend of thyme, oregano, sumac, marjoram, toasted sesame, and EVOO



Sah-Tayn

sah-TAYN

An Arabic blessing said before or after a meal, meaning "to your health—twice over"

طبلية

## Tabliyah

LARGE PLATES

\* MESHWI \*

GRILLED

**FARROUJ | 32**

Marinated half chicken in garlic, lemon, spices, and olive oil, served with toum, vegetable medley, potatoes, and rice

**SHISH TAOUK | 28**

Tender chicken breast marinated in yogurt, garlic, lemon, and paprika, served over pita with toum, vegetable medley and rice

**MIXED MASHAWI | 36**

A selection of favorites: Lamb Kafta, Shish Taouk, and Lamb Chop, served over pita with toum, grilled vegetables and rice

**LAMB KAFTA | 31**

Marinated ground lamb and beef spiced blend with roasted vegetables, served over pita and rice

**SALMON HARRA | 30**

Fresh salmon fillets with pepper-cilantro harra sauce, vegetables, and bulgur

**SHAWARMA PLATTER | 23**

Chicken and beef shawarma carved from the rotisserie and served over pita and rice

\* TABKHAT \*

SLOW-COOKED

**CHEF'S LAMB MOUZAT | 44**

Slow-braised lamb shank, cherry tomatoes, artichoke, potatoes, and pearl onions, served with rice

**OUZI WITH GRAPE LEAVES | 30 GF**

Braised lamb and stuffed grape leaves over baharat rice, and topped with mixed nuts and raisins, served with yogurt

**VEGETABLE MAHSHI | 26 V**

Roasted peppers and zucchini, filled with bulgur, tomato and cilantro sauce

**OKRA STEW | 26 V**

Stewed baby okra with tomato sauce and cilantro, served with rice



(V) VEGETARIAN  
(GF) GLUTEN-FRIENDLY

All bread baked fresh daily!

— All hummus and spreads are served with complimentary pita —