

ROOTED IN
LEBANON

SERVED WITH
LOVE



Kareem's

LEBANESE KITCHEN



Lunch Menu



* HUMMUS *

(served with fresh pita)

TRADITIONAL | 13 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 | 14 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

* PITA WRAPS *

(served with a choice of fries or salad)

CHICKEN SHAWARMA | 20
Marinated chicken carved from the rotisserie with toum, pickles, and fries, wrapped in pita

BEEF SHAWARMA | 21
Marinated beef carved from the rotisserie with tahini, pickles, onion-tomato salad, wrapped in pita

FALAFEL | 18
Crispy chickpea fritters with parsley, garlic, hummus, tahini, and radish salad, wrapped in pita

LAMB KAFTA | 21
Grilled ground lamb and beef skewer with tahini, parsley, onion-tomato salad, and hummus wrapped in pita

All bread baked
fresh daily!

All hummus and spreads are
served with complimentary pita

* MEZZE *

(served with fresh pita)

BABA GHANOUSH | 13 V GF
Fire roasted eggplant purée with pomegranate, 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 za'atar, nigella seeds, and EVOO

* MESHWI *

GRILLED

SHISH TAOUK | 29
Tender chicken breast marinated in yogurt, garlic, lemon, and paprika, served over pita with toum, roasted vegetables, and rice

LAMB KAFTA | 31
Marinated ground lamb and beef spiced blend with roasted vegetables, pita and rice

SALMON HARRA | 30
Fresh salmon fillet with pepper-cilantro harra sauce, roasted vegetables, and bulgur

* SOUP & SALAD *

FATTOUSH SALAD | 15
Chopped romaine, tomatoes, cucumbers, onions, radish, mint, and pita chips tossed in a sumac-pomegranate dressing

Add Ons:

Feta +1 | Falafel +4
Shawarma [Chicken or Beef] +5

LEMON LENTIL SOUP | 10 V
Lentils with spinach, potatoes, lemon, cilantro, and pita chips

* TASTE OF BEIRUT *

CHEF'S SAMPLER | 23 V
Sampling of six popular spreads: Traditional Hummus, Baba Ghanoush, Labneh, Beet Hummus, Harissa Hummus, and Muhammara

BEIRUTI SPECIAL | 23
Choice of beef shawarma, chicken shawarma, or falafel, served with hummus, fattoush, and rice

SHAWARMA PLATTER | 23
Choice of chicken or beef shawarma carved from the rotisserie and served over pita with rice and grilled vegetables

* MANOUSHÉ *

LEBANESE FLATBREAD

SFIHA | 17
Flatbread with a blend of seasoned ground lamb, onion, tomato, spices, and pomegranate molasses, served with cucumber yogurt sauce

CHEESE | 15 V
Flatbread with white cheese blend, served with tomato, cucumber, and pickled turnips

ZA'ATAR | 13 V
Flatbread with a blend of thyme, oregano, sumac, marjoram, toasted sesame, and EVOO, served with tomato, cucumber, and labneh



(V) VEGETARIAN
(GF) GLUTEN-FRIENDLY

Sahtain

sah-TAYN

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

Please inform your server of any food allergies. While we take precautions, we cannot guarantee that any item is completely free of allergens. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

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Cocktails

- THE PHOENICIAN | 16**
Rum, East India sherry, Cynar, rye, date syrup, cardamon bitters
- SHO FI MA FI | 15**
Bourbon, Strega, rum, spicy ginger syrup, thyme & sumac honey, lemon, orange bitters, mace tincture
- THE "MEEZ" KNEES | 14**
Gin, thyme & sumac honey, lemon, Mountain Sage liqueur, fresh thyme, lavender bitters
- BEIRUT MULE | 14**
Sumac-infused vodka, spicy ginger syrup, fresh lime, hone, ginger ale, rose water
- HABIBTI SPRITZ | 15**
Aperol, Pamplemousse liqueur, Fever-Tree grapefruit soda, saline, sparkling wine
- ALEPPO MARGARITA | 15**
Aleppo-infused tequila, Passionfruit syrup, lime, orange curaçao, lime, Aleppo salt half rim
- ZERO PROOF**
- OMA PALOMA | 11**
NA Pamplemousse liqueur, grapefruit, lime, rose syrup, salt, Fever-Tree grapefruit soda
- PISTACHIO LIMEADE | 11**
Lime, lime oil, pistachio orgeat, condensed milk, mint tea, salt
- KELLO FI | 11**
Salted cucumber oleo, verjus, lemon, thyme-sumac honey, soda

Beer

- ALMAZA PILSNER**

9
- DOGFISH HEAD 60 MINUTE IPA**

8
- STELLA ARTOIS**

8
- MICHELOB ULTRA**

7
- HEINEKEN ZERO (NA)**

6
- LAZIZAH APPLE (NA)**

8

Refreshments

- SAN PELLEGRINO (750 ML)**

8
- ACQUA PANNA (750 ML)**

8
- MINT LEMONADE**

7
- HIBISCUS LEMONADE**

7
- AYRAN YOGURT DRINK**

6
- FRESH BREWED ICED TEA**

5
- SODA**

4
- (Coke, Diet Coke, Coke Zero,
Cherry Coke, Sprite, Dr. Pepper, Fanta)

Arak

- KSARA BRUN**

18

20Z
Bekaa Valley, Lebanon
- KSARA BRUN RESERVE 10 YEARS**

22

Bekaa Valley, Lebanon
- MASSAYA**

15

Bekaa Valley, Lebanon

Wine

- SPARKLING**
- ZARDETTO BRUT**

15 | 48

Prosecco • Veneto, Italy
- RAVENTÓS I BLANC DE LA FINCA**

75

Conca del Riu Anoia • Anola, Spain
- WHITE**
- BENVOLIO**

13 | 40

Pinot Grigio • Friuli, Italy
- JOSH CELLARS**

15 | 50

Chardonnay • California, USA
- MASSAYA**

16 | 60

White Blend • Beqaa Valley, Lebanon
- CHÂTEAU KSARA**

70

Chardonnay • Bekaa Valley, Lebanon
- ROSÉ**
- MASSAYA**

16 | 60

Cinsault Blend • Bekaa Valley, Lebanon
- RED**
- BLOCK NINE**

14 | 42

Pinot Noir • California, USA
- 14 HANDS**

15 | 50

Cabernet Sauvignon • Washington, USA
- CATENA**

16 | 60

Malbec • Mendoza, Argentina
- MASSAYA LE COLOMBIER**

17 | 65

Grenache Blend • Bekaa Valley, Lebanon
- DECOY**

60

Red Blend • California, USA
- CHÂTEAU KSARA**

70

Cabernet Sauvignon • Bekaa Valley, Lebanon
- NON-ALCOHOLIC**
- MIGUEL TORRES SERENA MODE**

12 | 38

Sauvignon Blanc • Spain
- WÖLFFER ESTATE SPRING IN A BOTTLE**

45

Sparkling Rosé • New York, USA

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