

Kareem's

LEBANESE KITCHEN

مزة

Mezze

SMALL PLATES

✱ HUMMUS ✱

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

✱ COLD ✱

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

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

CRUDITÉS | 10 V GF
Assorted seasonal fresh vegetables

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 and fresh garnish

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 | 17
Flatbread with a blend of seasoned ground lamb, onion, tomato, spices, 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



Sahtain
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 toun, grilled vegetables, potatoes, and rice

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

MIXED MASHAWI | 36
A selection of favorites: Lamb Kafta, Shish Taouk, and Lamb Chop, served over pita with toun, grilled vegetables and rice

LAMB KAFITA | 31
Marinated ground lamb and beef spiced blend with grilled vegetables, served over pita and rice

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

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

✱ 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 with 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

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

All bread baked fresh daily!

— All hummus and spreads are served with complimentary pita —