

Cold Appetizers**HUMMUS**

Chickpea dip with lemon juice and tahini \$8.00

WARAK INAB

Grape leaves stuffed with rice, tomato and parsley \$9.00

BABA GHANNOUJ

Smoked eggplant blended with tahini \$9.00

MOUDARDARAH

Green lentils and rice pilaf \$8.00

SALATAT EL RAHEB

Smoked eggplant salad \$10.00

LOUBIEH bil ZEIT

French beans, tomato and onion \$8.00

HINDBEH bil ZEIT

Simmered dandelion with olive oil \$10.00

MOUSSAKAA

Eggplant simmered in tomato, garlic, onion and olive oil \$8.00

MOUHAMARA

Walnut, red pepper, garlic and chili pepper \$10.00

LABAN bi KHIAR

Mint, yogurt, garlic and cucumber \$7.00

LABNEH

Yogurt cream \$8.00

Tabbouleh

Parsley, tomato, onion and cracked wheat \$10.00

FATTOUSH

Romaine, tomato, curby, scallion, radish and toasted pita \$10.00

LEBANESE SALAD

Curby, tomato and romaine \$10.00

ZAATAR SALAD

Wild green thyme, onion, lemon juice, olive oil \$10.00

SALATAT Malfoof

Lebanese coleslaw, tomato, dried mint, olive oil, lemon Juice \$6.00

BASTERMAH

Spicy sun-dried beef \$10.00

CHANKLEESH

Spicy cheese, onion and tomato \$8.00

BURQOL MUFALAFAL

Cracked wheat, crushed tomato and onion simmered in olive oil \$8.00

SALATAT JARJEER

Arugula salad \$10.00

BATATA HARRA

Potato cubes, chopped cilantro, garlic and cayenne pepper \$8.00

Hot Appetizers**MAKANEK**

Sauteed lamb sausages \$8.00

Sujuk

Sauteed spicy beef sausages \$8.00

ARAYESS bil JIBNEH

Toasted pita filled with halloumi cheese \$12.00

ARAYESS bil LAHME

Toasted pita filled with minced lamb \$10.00

JAWANEH

Chicken wings sauteed with garlic, cilantro and lemon juice \$8.00

SafiHA

Baked pastry topped with minced meat, tomatoes and pignoli \$8.00

SAWDAT DAJAJ

Chicken liver sauteed with pomegranate molasses and garlic \$8.00

FALAFEL

Crushed chickpeas, cumin and coriander, deep fried \$8.00

Foul MEDAMAS

Baby fava bean, garlic, lemon juice and olive oil \$7.00

Kibbeh LAKTEEN Maklieh

Ovals of pumpkin and cracked wheat stuffed with spinach and chickpea \$8.00

Kibbeh bil LAHME Maklieh

Ovals of ground beef and cracked wheat stuffed with lamb, onion and pignoli \$8.00

Kibbeh SAMAK Maklieh

Ovals of ground fish and cracked wheat stuffed with onion and pignoli \$8.00

FATAYER

Pastry stuffed with spinach and walnut \$8.00

HOMMUS bi LAHMEH

Chickpea dip topped with sauteed lamb and pignoli \$12.00

HALLOUMI CHEESE

Sheeps cheese, grilled or fried \$12.00

SAMBOUSSEK LAHME

Dumpling stuffed with minced meat \$8.00

SAMBOUSSEK JIBNEH

Dumpling stuffed with feta cheese \$8.00

RAKAKAT

Philo cigar filled with feta cheese or minced lamb \$8.00

Soups**Adas BihAMOD**

Lentil soup with swiss chard and lemon \$8.00

CHAWRABAT DAJAJ

Chicken soup with vegetable \$8.00

PRIX FIXE DINNER SUGGESTIONS**EXTRA MEZE**

(For 4 persons) \$50.00 per person
Choice of ten cold & hot appetizers
Mixed grill
Lebanese desserts

ROYAL MEZE

(For 4 persons) \$45.00 per person
Choice of eighteen cold & hot appetizers
and tartare delicacy
Lebanese desserts

ENTREES**SHAWARMA LAHME**

Sliced beef marinated in red vinegar and spices \$22.00

SHAWARMA DAJAJ

Sliced chicken marinated in white vinegar, ginger and spice \$22.00

LAHME MESHWI

Grilled filet mignon \$35.00

KASTALATAH GHANAM

Grilled baby lamb chops \$38.00

SHARHAT GHANAM

Lamb tenderloin marinated and sauteed \$38.00

Grilled KAFTA

Minced lamb, mixed with chopped onion, spices and parsley \$22.00

KAFTA KHASHKHASH

Minced lamb on a bed of diced tomato, pomegranate molasses and garlic \$22.00

KAFTA YOQHURTLIEH

Minced lamb topped with sour yogurt and garlic \$22.00

KAFTA DAJAJ

Minced chicken with garlic and bell pepper \$22.00

SHISH TAOUK

Grilled marinated chicken cubes \$22.00

DAJAJ bil HAMOD

Chicken tenderloin sauteed in lemon and spices \$22.00

FARROUJ MSAHHAB

Grilled boneless cornish hen \$28.00

FARROUJ BALADI

Grilled organic boneless cornish hen \$30.00

QUAILS

Grilled or sauteed \$30.00

MASHAWI

Mixed grill \$28.00

BONELESS RIBEYE

16oz dry aged black angus ribeye steak with french fries \$38.00

SEAFOOD AND FISH (Subject to availability)

Grilled PRAWNS \$32.00
Grilled SEABASS (filet) \$32.00
Grilled RED SNAPPER (filet) \$32.00
Grilled SALMON (filet) \$20.00
SULTAN IBRAHIM (BARBOUNIA) \$22.00
Fried red mullet served with pita chips

Al BUSTAN HOME SPECIALS**Kibbeh bill SANIYAH**

Baked ground beef and cracked wheat stuffed with minced meat and pignoli \$22.00

Kibbeh bill LABAN

Steamed kibbeh ovals in sour yogurt sauce \$25.00

Kibbet SAMAK bill SANIYAH

Baked blended fish and cracked wheat stuffed with onion and pignoli \$22.00

Kibbet LAKTEEN bill SANIYAH

Baked pumpkin and cracked wheat stuffed with spinach and chickpea \$22.00

SAMAK TAJINE

Baked red snapper, topped with a lightly spiced tahini sauce \$32.00

SAMAKEH HARRA

Broiled filet of red snapper served with a spicy sauce \$32.00

SAYADIEH

Filet of halibut steamed in fish bouillon, served on a bed of brown rice \$32.00

BAMIA

Simmered okra and tomato in a lamb stew \$25.00

MAHASHI

Gray squash, grape leaves or eggplant stuffed with minced lamb and rice \$25.00

Mouloukhia

Chopped malow leaves cooked in cilantro, garlic and chicken \$25.00

Kouzy

Homemade philo dough stuffed with basmati rice, peas, carrots and minced lamb \$25.00

TARTARE DELICACIES (DINE IN ONLY)**Kibbeh NAYEH**

Lamb tartare blended with cracked wheat and spices \$18.00

KAFTA NAYEH

Lamb tartare ground with onion parsley and spices \$18.00

HABRA NAYEH

Lamb tartare blended with spices and garlic paste \$18.00

JAT NAYEH

Combination of 3 tartare \$42.00