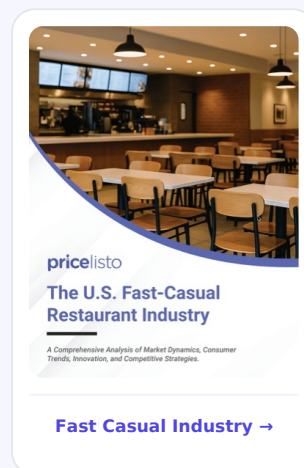




Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Popular Items

ITEM	PRICE
Fattoush Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	\$18.00
Hommus Chickpea purée / tahini / lemon / olive oil.	\$12.00
Chicken Taouk Duo Chicken breast & thigh / sumac.	\$27.00
Brussels Sprouts Grapes / fig jam / walnuts / mint yogurt.	\$18.00
Baba Ghannouj Eggplant / tahini / olive oil.	\$13.50
Riz Lebanese rice / toasted vermicelli / mixed nuts.	\$10.00
Kafta Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	\$26.00
Moussaka Eggplant / tomato / garlic / onion / olive oil.	\$13.00
Kebab Kerez Lamb & beef meatballs / cherry sauce / kataifi / scallions.	\$18.00
Labne Strained yogurt / olive oil / fresh mint / zaatar.	\$12.00

Cold Mezza

ITEM	PRICE
Heirloom Tomato Salad Shallots/ dry olives/ cucumber/ feta/ micro thyme	\$22.00
Hommus (Cold Mezza) Chickpea purée / tahini / lemon / olive oil.	\$12.00
Baba Ghannouj (Cold Mezza) Eggplant / tahini / olive oil.	\$13.50
Mouhamara Walnuts / sundried peppers / pomegranate molasses.	\$14.00
Labne (Cold Mezza) Strained yogurt / olive oil / fresh mint / zaatar.	\$12.00
Tabbouleh Parsley / mint / tomato / burghul.	\$18.00
Fattoush (Cold Mezza) Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	\$18.00
Lebanese Thyme Salad Herbs / lebanese arugula / parsley / lemon / green olive / onion.	\$18.00
Moussaka (Cold Mezza) Eggplant / tomato / garlic / onion / olive oil.	\$13.00
Chankleesh Feta cheese / onions / tomato / zaatar.	\$16.00

Hot Mezza	
ITEM	PRICE
Falafel Fried chickpea & fava bean croquettes.	\$13.00
Warm Eggplant Tomato / scallions / tamarind molasses.	\$16.00
Brussels Sprouts (Hot Mezza) Grapes / fig jam / walnuts / mint yogurt.	\$18.00
Phoenician Fries Sumac / parsley / garlic whip.	\$14.00
Hindbeh Dandelion greens / pine nuts / caramelized onions.	\$14.00
Riz (Hot Mezza) Lebanese rice / toasted vermicelli / mixed nuts.	\$10.00
Arnabeet Mekle Cauliflower / tahini labne / chili / mint.	\$16.00
Rkaykat Bil Jibneh Cheese rolls / kashkaval / feta / fresh mint.	\$13.00
Beef Fried Kibbeh Spiced beef / onion / pine nuts / yogurt.	\$17.00
Mekanek Sautéed lamb sausage / lemon / pine nuts.	\$17.00
Kebab Kerez (Hot Mezza) Lamb & beef meatballs / cherry sauce / kataifi / scallions.	\$18.00
Atayef & Veal Bacon Fig jam / pickles / hot peppers.	\$21.00
Duck Shawarma Duck magret & chicken / fig jam / green onion / garlic whip.	\$22.00
Beef Shawarma Beef & lamb / tomato / sumac onion / tahini.	\$21.00
Black Iron Shrimp Alapeno / garlic / cilantro.	\$18.00
Octopus Harissa/squid ink labne/ lime	\$24.00

Main Plates	
ITEM	PRICE
Mixed Grill (Serves Two) Chicken shish taouk / beef kebab / kafta lamb chops / garlic whip trio / seasonal grilled vegetables.	\$72.00
Whole Organic Chicken (Serves Two) seasonal vegetables / house pickled kabis / sumac garlic whip.	\$65.00
Chicken Taouk Duo (Main Plates) Chicken breast & thigh / sumac.	\$27.00
Lamb Chops Seared w/ zaatar salsa verde / herb roasted tomatoes.	\$48.00

ITEM	PRICE
Boneless Ribeye 12oz Heirloom beets/ baby watercress/ kouzbara chimichurri	\$46.00
Kafta (Main Plates) Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	\$26.00
Idaho Brook Trout Roasted market vegetables/ sauce vierge	\$38.00
Salmon a la Plancha Asparagus/ quinoa/ tomato basil broth	\$32.00
Day boat Sea Scallops Cauliflower/ peas/ olive salmoriglio	\$38.00
House-Made Semolina Gnocchi Lemon/ sorrel/ broccoli rabe/ kashkaval crisp	\$26.00
Hearth Baked Loup de Mer (Serves Two) seasonal vegetables / tarator sauce	\$78.00
Lamb Shank Lebanese dirty rice/ roasted baby vegetables/ old world lamb jus/ mixed nuts	\$68.00

Desserts

ITEM	PRICE
Ashta Traditional Lebanese clotted cream, rose water syrup, seasonal fruit.	\$10.00
Knafe Bil Jibneh Up side down sweet cheese tart, sesame pita pillows, orange blossom syrup.	\$20.00
ilili Candy Bar caramel fondant, sesame crunch	\$15.00

Drinks

ITEM	PRICE
Bottled Water	\$1.84

Popular Items

ITEM	PRICE
Hommus Chickpea purée / tahini / lemon / olive oil.	\$12.00
Brussels Sprouts Grapes / fig jam / walnuts / mint yogurt.	\$18.00
Chicken Taouk Duo Chicken breast & thigh / sumac.	\$27.00
Baba Ghannouj Eggplant / tahini / olive oil.	\$13.50
Kafta Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	\$26.00
Fattoush Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	\$18.00

ITEM	PRICE
Moussaka Eggplant / tomato / garlic / onion / olive oil.	\$13.00
Black Iron Shrimp Alapeno / garlic / cilantro.	\$18.00
Arnabeet Mekle Cauliflower / tahini labne / chili / mint.	\$16.00
Mouhamara Walnuts / sundried peppers / pomegranate molasses.	\$14.00

Salads

ITEM	PRICE
Grilled Chicken Salad Romaine salad / lemon / garlic pistachio / toasted pita.	\$18.00
Grilled Shrimp Salad Romaine salad / lemon vinaigrette / dates / avocado / citrus / dried cherries.	\$21.00

Cold Mezza

ITEM	PRICE
Hommus (Cold Mezza) Chickpea purée / tahini / lemon / olive oil.	\$12.00
Baba Ghannouj (Cold Mezza) Eggplant / tahini / olive oil.	\$13.50
Mouhamara (Cold Mezza) Walnuts / sundried peppers / pomegranate molasses.	\$14.00
Labne Strained yogurt / olive oil / fresh mint / zaatar.	\$12.00
Tabbouleh Parsley / mint / tomato / burghul.	\$18.00
Fattoush (Cold Mezza) Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	\$18.00
Moussaka (Cold Mezza) Eggplant / tomato / garlic / onion / olive oil.	\$13.00
Chankleesh Feta cheese / onions / tomato / zaatar.	\$16.00

Hot Mezza

ITEM	PRICE
Falafel Fried chickpea & fava bean croquettes.	\$13.00
Warm Eggplant Tomato / scallions / tamarind molasses.	\$16.00
Brussels Sprouts (Hot Mezza) Grapes / fig jam / walnuts / mint yogurt.	\$18.00
Phoenician Fries Sumac / parsley / garlic whip.	\$14.00

ITEM	PRICE
Hindbeh Dandelion greens / pine nuts / caramelized onions.	\$14.00
Riz Lebanese rice / toasted vermicelli / mixed nuts.	\$10.00
Arnabeet Mekle (Hot Mezza) Cauliflower / tahini labne / chili / mint.	\$16.00
Rkaykat Bil Jibneh Cheese rolls / kashkaval / feta / fresh mint.	\$13.00
Beef Fried Kibbeh Spiced beef / onion / pine nuts / yogurt.	\$17.00
MekaneK Sautéed lamb sausage / lemon / pine nuts.	\$17.00
Kebab Kerez Lamb & beef meatballs / cherry sauce / kataifi / scallions.	\$18.00
Black Iron Shrimp (Hot Mezza) Alapeno / garlic / cilantro.	\$18.00
Grilled Octopus Harissa/ squid ink labne/ lime	\$24.00

Main Plates

ITEM	PRICE
Mixed Grill (Serves Two) Chicken shish taouk / beef kebab / kafta lamb chops / garlic whip trio / seasonal grilled vegetables.	\$72.00
Whole Organic Chicken (Serves Two) Seasonal grilled vegetables/ house pickles kabis/ sumac garlic whip	\$65.00
Chicken Taouk Duo (Main Plates) Chicken breast & thigh / sumac.	\$27.00
Lamb Chops Seared w/ zaatar salsa verde / herb roasted tomatoes.	\$48.00
Boneless Ribeye 12oz Heirloom beets/ baby watercress/ kouzbara chimichurri	\$46.00
Kafta (Main Plates) Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	\$26.00
Idaho Brooks Trout Roasted market vegetables/ sauce vierge	\$38.00
Salmon a la Plancha Asparagus/ quinoa/ tomato basil broth	\$32.00
Day boat sea Scallops Cauliflower/ peas/ olive salmoriglio	\$38.00
House-made Semolina Gnocchi Lemon/ sorrel/ broccoli rabe/ kashkaval crisp	\$26.00
Lamb Burger (Lunch) Syrian air cured beef / kashkaval / arugula.	\$25.00
Hearth Baked Loup de Mer (Serves Two) seasonal vegetables / tarator sauce	\$78.00
Lamb Shank Lebanese dirty rice/ roasted baby vegetables/ old world lamb jus/ mixed nuts	\$68.00

Desserts

ITEM	PRICE
Ashta Traditional Lebanese clotted cream, rose water syrup and seasonal fruit.	\$10.00
Knafe Bil Jibneh Upside down sweet cheese tart, sesame pita pillows, orange blossom syrup, pistachio dust.	\$20.00
ilili Candy Bar Dark chocolate ganache, fig caramel and salted pistachio.	\$15.00

Drinks

ITEM	PRICE
Bottled Water	\$1.84
Soda	\$2.07

Cold Mezza

ITEM	PRICE
Hummus chickpea purée / tahini / lemon / olive oil	\$13.00
Baba Ghannouj eggplant / tahini / olive oil	\$15.00
Kibbeh Naye ToGo steak tartare / burghul / onion / mint / crudités of onions / jalapeno / mint	\$24.00
Moussaka eggplant / tomato / garlic / onion / olive oil	\$14.00
Warak Enab Bil Zeit grape leaves / rice / tomato oil / parsley oil	\$14.00
Chankleesh feta cheese / onions / tomato / zaatar	\$16.00
Labne strained yogurt / olive oil / fresh mint / zaatar	\$13.00
Tuna Tartare yellow fin tuna / crushed avocado / mint yogurt and Aleppo oil	\$24.00
Mouhamara walnuts / sundried peppers / pomegranate molasses	\$14.00

Hot Mezza

ITEM	PRICE
Fried Kibbeh spiced beef / onion / pine nuts / yogurt	\$18.00
Kibbe Pumpkin swiss chard / raisins / onions / minted yogurt	\$17.00
Arnabeet Mekle cauliflower / tahini labne / chili / mint	\$16.00

ITEM	PRICE
Riz lebanese rice / toasted vermicelli / mixed nuts	\$11.00
Atayef and Veal Bacon fig jam / pickles / hot peppers	\$21.00
Kebab Kerez lamb & beef meatballs / cherry sauce / kataifi / micro chives	\$19.00
Brussels Sprouts grapes / fig jam / walnuts / mint yogurt	\$18.00
Warm Eggplant tomato / micro citrus / tamarind molasses	\$16.00
Falafel fried chickpea & fava bean croquettes	\$14.00
Rkaykat bil Jibneh cheese rolls / kashkaval / feta / fresh mint	\$14.00
MekaneK sautéed lamb sausage / lemon / pine nuts	\$18.00
Phoenician Fries sumac / parsley / garlic whip	\$14.00
Crispy Calamari polenta crusted calamari served with caper and dill tarator sauce	\$18.00
Kibbeh Bi Laban (in yogurt) yogurt / kouzbara / mint	\$24.00

Salads

ITEM	PRICE
Fattoush lebanese garden salad / toasted pita / sumac lemon vinaigrette	\$18.00
Lebanese Caesar romaine salad / lemon / garlic / pistachio / toasted pita	\$18.00
Tabbouleh parsley / mint / tomatoes / burghul / lemon vinaigrette	\$18.00
Tuna Nicoise seared yellow fin tuna / poached eggs / baby potato / haricot verts / kabis pearl onion	\$28.00

Sandwiches

ITEM	PRICE
Lamb and Beef Shawarma roasted lamb & beef / oven baked tomatoes / sumac parsley onion / tahini sauce	\$24.00
Duck Shawarma. caramelized duck & chicken / fig toum / lettuce / scallions / pomegranate seeds	\$24.00
Falafel Wrap tomato / cucumber / parsley / mint / tahini, / pickled beets	\$18.00
Salmon Burger fennel and red onion slaw served with tarator sauce	\$22.00
Lamb Burger syrian air cured beef / kashkaval / arugula	\$25.00

Main Plates	
ITEM	PRICE
Beef Kebab Lebanese rice / hummus / grilled eggplant / cherry tomato salad	\$36.00
Mixed Grill chicken shish taouk / beef kebab / kafta / lamb chops /seasonal grilled vegetables / garlic whip trio	\$82.00
Branzino Mouhamara Sauce sauteed spinach / cumin / pine nuts / sauce mouhamara	\$38.00
Roasted Chicken Breast feta mashed potatoes / thumbelina carrots / asparagus / thyme jus	\$32.00
Grilled Cauliflower Steak harissa honey glaze cauliflowe / pecio chickpea salad	\$24.00
Salmon a-la Plancha butternut squash caponata / pomegranate, / hazelnuts	\$34.00

Dessert	
ITEM	PRICE
Mixed Baklava home made the traditional way: pistachio / cashew	\$12.00
Mouhalabiyeh ToGo Think Lebanese panna cotta: milk / candied orange zest / orange blossom / pistachio dust	\$14.00
ilili Candy Bar caramel fondant / sesame crunch / chocolate ice cream (no ice cream for delivery or take out)	\$15.00
Knafe Bil Jibneh (serves two) inverted sweet cheese tart / sesame pita pillows / orange blossom syrup	\$20.00

Add On Items	
ITEM	PRICE
Garlic Whip Trio	\$6.00
Yogurt Cucumber Bowl	\$5.00
Extra Pita for Delivery	\$2.50
Jalapeno Raw	\$3.00
Tahini Side	\$4.00
Garlic Whip Fig	\$3.00
Garlic Whip Plain	\$3.00
Garlic Whip Aleppo	\$3.00
Garlic Whip Mint	\$3.00
Garlic Whip Sumac	\$3.00
Harissa	\$2.50
Yogurt Mint Side	\$3.00