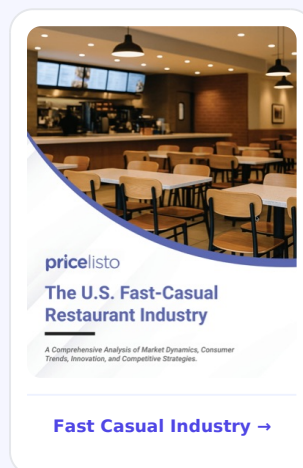




Naya Mezze & Grill

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Top Menu Items

ITEM	PRICE
Hummus Dip	\$8.00
Baba Ghannouj	\$10.00
Tabboule Salad Chopped parsley, mint, bulgur, tomato, onion and lemon dressing.	\$12.00
Fattoush Salad Mixed greens, tomato, cucumber, radish, green pepper, onion, toasted pita and sumac vinaigrette.	\$12.00
Falafel Ground Chick Peas, served with Parsley, Tomato, Radish, and Tahini	\$8.00
Fried Kibbe Beef dumplings stuffed with minced beef and pine nuts.	\$10.00
Chicken Shawarma Sandwich Strips of marinated chicken, lettuce, pickles and garlic.	\$10.00
Chicken Shish Taouk Sandwich Marinated chicken breast cubes, garlic sauce and pickles.	\$10.00
Chicken Shish Taouk Charbroiled marinated chicken breast cubes. Served with rice and grilled vegetables.	\$25.00

Salads and Soups

ITEM	PRICE
Tabboule Salad (Salads and Soups) Chopped parsley, mint, bulgur, tomato, onion and lemon dressing.	\$12.00
Fattoush Salad (Salads and Soups) Mixed greens, tomato, cucumber, radish, green pepper, onion, toasted pita and sumac vinaigrette.	\$12.00
Feta and Baby Arugula Salad Dodoni Greek Feta · Beets · Lemon Dressing	\$12.00
Lentil Soup Served with Toasted Pita.	\$7.00
Tomato and Feta Soup with Toasted Pita	\$8.00

Dips

ITEM	PRICE
Hummus Dip (Dips) Chickpea puree, imported tahini and lemon.	\$8.00
Spicy Hummus Hummus, parsley, jalapeno and spices.	\$9.00
Hummus Lahme Hummus, diced sirloin beef	\$12.00
Hummus Beef Shawarma	\$12.00
Hummus Chicken Shawarma	\$12.00
Labne Strained thick Middle Eastern yoghurt and dry mint.	\$8.00

ITEM	PRICE
Labne Mixed with Garlic Whip Strained thick Middle Eastern yoghurt and dry mint.	\$8.00
Baba Ghannouj (Dips) Roasted eggplant puree, imported tahini and lemon.	\$10.00
Muhammara Red pepper dip, walnuts, pomegranate molasses, virgin olive oil	\$10.00

Vegetarian Mezze

ITEM	PRICE
Grape Leaves Stuffed with rice, parsley, onion and tomato.	\$9.00
Batata Harra Sauteed spicy potato cubes, garlic and fresh coriander.	\$12.00
Fassoulia Lima beans with lemon, garlic, parsley and olive oil.	\$7.00
Duo of Eggplant Stuffed with rice, parsley, onion, tomato and walnut. Cooked in a red sauce.	\$11.00
Fatayer Sabenegh Mini pies with spinach, lemon and sumac.	\$8.00
Moudardara Lentil with rice and fried onions on top	\$7.00
Falafel (Vegetarian Mezze) Ground Chick Peas, served with Parsley, Tomato, Radish, and Tahini	\$8.00
Hummus Balila Soft Chickpeas, Lemon, Garlic, Cumin	\$9.00
Pumpkin Kibbe Pumpkin & Bulgur Shell · Chickpeas · Spinach & Swiss Chard	\$10.00
Foul Moudammas Fava Beans Simmered in Olive Oil · Lemon & Garlic	\$8.00
Artichoke Slow Cooked Artichoke Hearts · Served with Vermicelli Rice	\$8.00

Meat and Shrimp Mezze

ITEM	PRICE
Fried Kibbe (Meat and Shrimp Mezze) Beef dumplings stuffed with minced beef and pine nuts.	\$10.00
Makanek Sauteed beef and lamb sausage in olive oil and lemon.	\$11.00
Sujuk Sauteed beef and lamb spicy sausage with tomato.	\$11.00
Arayess Lahme Toasted pita with lamb, onion and parsley.	\$11.00
Spicy Shrimp Sauteed shrimp with garlic and spicy red sauce.	\$12.00
Basterma Thin sliced, air dried cured beef of Armenian origin.	\$10.00

Cheese

ITEM	PRICE
Halloumi Pan-seared halloumi cheese, tomato and pomegranate.	\$11.00
Rekakat Blend of three Mediterranean cheeses in phyllo.	\$9.00
Arayess Halloumi Toasted pita filled with grilled halloumi cheese.	\$11.00
Sambousik Jebne Pastry stuffed with halloumi cheese and oregano.	\$9.00
Arayess Kashkaval Toasted pita with grilled Kashkaval cheese	\$12.00
Arayess Kashkaval & Basterma Toasted Pita with Grilled Kashkaval Cheese with Thin Sliced Air-dried Cured Beef	\$13.00

Gourmet Sandwiches

ITEM	PRICE
Beef Shawarma Sandwich Strips of marinated beef, tomato, pickles, parsley, onion mix and tahini sauce.	\$10.00
Chicken Shawarma Sandwich (Gourmet Sandwiches) Strips of marinated chicken, lettuce, pickles and garlic.	\$10.00
Beef Kebab Sandwich Cubes of marinated beef tenderloin, parsley, onion mix, hommus and pickles.	\$11.00
Kafta Kebab Sandwich Lamb kebab, parsley, onion mix, hommus and pickles.	\$10.00
Chicken Shish Taouk Sandwich (Gourmet Sandwiches) Marinated chicken breast cubes, garlic sauce and pickles.	\$10.00
Falafel Sandwich Ground chickpeas, tomato, parsley, pickled turnips, and tahini sauce	\$7.00

Entrees

ITEM	PRICE
Shawarma Roll Entrée Strips of marinated beef, onion, parsley mix and pickles in a pita. Served with your choice of two sides.	\$20.00
Beef Kebab Charbroiled cubes of marinated filet mignon. Served with rice and grilled vegetables.	\$32.00
Kafta Kebab Charbroiled ground lamb with onion, parsley. Served with rice and grilled vegetables.	\$24.00
Kafta Sayiniyé Baked ground lamb in tomato sauce, onion and roasted Idaho potato. Served with a side of rice.	\$24.00
Kibbe Labniyé Beef dumplings with pine nuts cooked in yoghurt and cilantro. Served with a side of rice.	\$24.00
Lamb Chops Australian chops. Served with rice and grilled vegetables.	\$35.00
Chicken Shish Taouk (Entrees) Charbroiled marinated chicken breast cubes. Served with rice and grilled vegetables.	\$25.00

ITEM	PRICE
Chicken Shawarma Roll Entrée Strips of marinated chicken, lettuce, pickles and garlic in a pita. Served with your choice of two sides.	\$18.00
Mixed Grill Chicken shish taouk, beef kebab and kafta. Served with rice & grilled vegetables	\$35.00
Samke Harra Broiled branzino topped with spicy tahini sauce, walnut and pine nuts. Served with a side of rice.	\$28.00
Samke Mechwiyé Broiled branzino with tahini and grilled vegetables.	\$26.00
Colossal Gulf U8 Shrimp Entree Charbroiled shrimp, rice and grilled vegetables.	\$33.00
Spicy Shrimp Main Served with rice and grilled vegetables	\$26.00

Daily Specials

ITEM	PRICE
Mouloukhie Tender mallow leaves slow cooked with chicken, toasted pita, onion vinaigrette and white rice.	\$24.00

Sides

ITEM	PRICE
Cabbage Salad Mint, lemon and olive oil.	\$5.00
Lebanese Rice With vermicelli.	\$5.00
French Fries	\$5.00
Yogurt-Cucumber With mint.	\$5.00
Mixed Pickled Vegetables	\$5.00
Red Sauce	\$0.50
Green Sauce	\$0.50
Tahini Sauce	\$0.50
Garlic Sauce	\$0.50

Beverages

ITEM	PRICE
Soda	\$3.00
Ayran Healthy thirst quencher made from yogurt.	\$4.00
Iced Tea Classic black tea.	\$3.00
S. Pellegrino Sparkling Water	\$5.00
Jellab Lebanese grape molasses.	\$4.00

ITEM	PRICE
Fresh Lemonade Homemade old-fashioned lemonade with orange blossom water.	\$4.00
Acqua Panna	\$5.00
Desserts	
ITEM	PRICE
Kanafe Granulated pastry on melted cheese. Served with syrup.	\$9.00
Baklava Selection of layered pastries with almond and pistachio.	\$7.00
3 Scoops of Lebanese Ice Cream	\$9.00
Mouhallabie Lebanese milk pudding topped with almonds and pistachios.	\$7.00