

COLD MEZZE

hummus 6.00

organic chickpeas blended with garlic, lemon & tahini V

baba ghanooj 7.00

creamy roasted eggplant puree with citrus & tahini V

tabouleh 6.00

hand chopped parsley, tomatoes, green onions, & burghul in a lemon-mint dressing V

avocado, feta and fresh tomato salad 9.00

with pistachio, bell pepper & red onion vinaigrette

mixed marinated olives 6.00

selected mixed olives marinated with thyme, lemon juice and olive oil

SOUPS & SALADS

red lentil soup 5.00

organic crushed red lentils w carrots & aromatic spices V

eggplant stew 6.50

stewed with tomatoes, onions & chickpeas V

house fattoush salad 8.00

organic mixed greens, tomatoes, cucumber, green onions & roasted pita chips, with a garlic-lemon-herb dressing V

fruit et feta 8.50

macedonian feta, dried nuts and apricots, with organic greens & a red wine and pomegranate vinaigrette

HOT MEZZE

eggplant with lebanese rattatouille 7.50

layers of sautéed eggplant with Lebanese ratatouille and a pomegranate-red wine reduction V

fire-grilled halloumi cheese 8.50

fire-grilled halloumi cheese served with fresh tomatoes, dried nut sweet vinaigrette and fresh mint chiffonade

najib's special 6.75

crispy cauliflower tossed with lemon & sea salt, served with tahini V

mjadra 6.00

organic green lentils & rice with onions & jalapeño, served w avocado & caramelized onions V

garden falafel 7.50

victor's secret recipe of organic chickpeas, fava beans, veggies & spices with hummus and avocado V

chicken tawook 7.50

mount leeman local chicken marinated with middle eastern spices and grilled to perfection

lamb kibbeh sainieh 7.00

pan baked grain-fed halal lamb patties with burghul, pinenuts, onion & aromatic spices

lamb hushwie 8.25

sautéed lamb with onions, peppers, pinenuts & spices over hummus

tomato confit and macedonian feta 8.00

gratin of macedonian feta, with oven baked tomato confit, herbs, garlic and pine nuts

TO SHARE

grilled laffa & labneh 8.00

home-made rustic laffa bread on the grill served with fresh labneh, extra-virgin olive oil & zaatar spices.

le petit feast 14.00

hummus, tabouleh, baba ghanooj and homemade pickle

la feast 28.00

a two-course vegetarian mezze sampler (two people)

le grand feast 38.00

a two-course mezze sampler with grilled lamb chops and an option of prawns or roasted chicken (for two)

(All three meats for 45.00)

LE MESHWI GRILL & MORE

vegan meshwi 13.50

brochette of onions, cherry tomatoes, peppers and crimini mushrooms with hummus and tabouleh V

catch of the day (m.p.)

fresh catch fire grilled to perfection finished with a lemon vinaigrette & crispy grape leaves

spicy tiger prawns 17.00

grilled prawn skewers served with tomato confit, feta & roasted pine nuts

cornish hen 18.50

roasted cornish hen, honey glazed with garlic, cumin and a hint of cinnamon, served with slowly roasted potato

duck magret 18.00

cardamom spiced pan seared duck magret with potatoes onion marmalade and a feta & dried fruit salad

lamb chops 19.00

roasted lamb chops crusted with mint and sumac served with walnut hummus, tabouleh and date molasses

beef tenderloin 19.00

grilled halal beef tenderloin with a pomegranate and red wine reduction, garlic potato puree & eggplant stew

V = vegan

* Ingredients are organic & local when available and hand selected for freshness on a daily basis

*all meats are free-range, hormone-free & non-medicated.

* 18 % gratuity will be added to parties of 10 people or more.