

MEZZA APPETIZERS

HOMMUS \$6

Chick Pea Dip with Tahini Sauce, Garlic, Lemon, Spices & Olive Oil Served with Pita Bread

BABAGANOUSH \$6

Fire Roasted Eggplant Dip With Tahini Sauce Spices & Olive Oil Served with Pita Bread

FALAFEL \$6

*Crispy Patties Of Fava, Garbanzo Beans & Lebanese Spices
Served with Fresh Vegetables, Tahini Sauce & Pickles*

GRAPE LEAVES \$6

Hand Rolled Vine Leaves Stuffed with Rice, Vegetables, Lemon & Spices

SPINICH PIES \$6

Baked Turnovers Stuffed with Spinach, Onions & Spices

FOOL \$6

Fava Beans & Chick Peas Cooked with Fresh Vegetables, Garlic, Olive Oil & Lemon Juice

KIBBI \$7

*Rounded Seasoned Beef Fried with Crushed Wheat
& Stuffed with Sautéed Onion & Spices*

ARNABEET \$6

Cauliflower Lightly Fried, Seasoned & Topped with Tahini Sauce

FETA & OLIVES \$6

Mediterranean Feta Cheese Served with Assorted Olives

MEZZA APPETIZERS

PHOENICIAN PLATTER \$39

An Assortment of Our Most Common Appetizers

*Hommus, Baba Ganoush, Tabouli, Kibbi, Grape Leaves, Spinach Pies, Arnabeet & Falafel
(Serves 2-4)*

HOMMUS SHAWARMA \$8

Shredded Beef Shawarma Over a Bed of Chick Pea Dip, Topped with Roasted Pine Nuts

CHICKEN SHAWARMA \$9

*Sliced Marinated Chicken Served with Sides of Garlic Puree Sauce, Pickles, Onions & Parsley
Served with Pita Bread*

BEEF SHAWARMA \$9

*Sliced Marinated Beef Served with Sides of Garlic Puree Sauce, Pickles, Onions
& Parsley Served with Pita Bread*

SALADS

TABOULI \$8

Chopped Parsley, Onion, Tomatoes and Bulgar Wheat Mixed with Olive Oil & Lemon Juice

FATTOUSH \$8

*Lettuce, Tomatoes, Cucumber, Onions & Spices Mixed with Phoenician Dressing
and Toasted Pita Chips*

MEDITERRANEAN SALAD \$8

*Fresh Greens Topped with Feta Cheese, Tomatoes, Cucumber, Onions & Olives Mixed with
Phoenician Dressing or Balsamic Vinagrette*

CAESAR SALAD \$8

Romaine Lettuce Tossed with Croutons, Parmesan Cheese & Caesar Dressing

Phoenician Dressing: Lemon, Olive Oil & Sea Salt with a Hint Of Fresh Garlic

KABOB ENTREES

(2 Skewers)

KAFTA KABOBS \$16

Ground Sirloin Mixed with Spices, Parsley and Onions, Charbroiled & Served with Rice and Vegetables

BEEF KABOBS \$18

Marinated Filet Charbroiled & Served with Garlic Puree, Rice and Vegetables

CHICKEN KABOBS \$16

Marinated Breast Charbroiled & Served with Garlic Puree, Rice and Vegetables

LAMB KABOBS \$24

Marinated Lamb Charbroiled with Spices & Served with Rice and Vegetables

SHRIMP KABOBS \$21

Jumbo Shrimp Seasoned & Charbroiled, Served with Rice and Vegetables

SALMON KABOBS \$21

Salmon Filets Seasoned and Charbroiled, Served on a Bed of Spinach with Rice and Vegetables

VEGETARIAN ENTREES

MOUSSAKA \$13

Oven Baked Eggplant with Tomatoes, Onions, Garlic and Spices

VEGETARIAN KIBBI \$14

Meatless Kibbi Prepared with Crushed Wheat, Stuffed with Spinach, Chick Peas Onions and Spices

FALAFEL PLATTER \$14

Crispy Patties Made with Fava, Garbanzo Beans & Spices, Served with Vegetables and Pita Bread

GRAPE LEAVES PLATTER \$14

Hand Rolled Vine Leaves Stuffed with Rice, Vegetables, Lemon & Spices Served with a Cucumber Yogurt Sauce

THIS RESTAURANT IS AVAILABLE FOR PRIVATE PARTIES AND BUSINESS FUNCTIONS

PHOENICIAN ENTREES

DINNER FOR TWO \$49

*Hommus, Baba Ganoush, Tabouli
2 skewers of Chicken Kabob & 2 skewers of Beef Kabob
Baklava
Coffee*

BAKED KIBBI \$15

Seasoned & Sautéed Ground Sirloin, Onions & Toasted Almonds, Stuffed and Baked Between Two Layers of Beef, Mixed with Crushed Wheat & Spices, Served with Cucumber Yogurt Sauce

SHEIKH EL MEHSHI \$15

Eggplant & Seasoned Ground Sirloin, Cooked in a Tomato Sauce & Served Over Rice With Toasted Almonds

PHOENICIAN CHICKEN RICE \$15

Seasoned Rice Mixed with a Hint of Ground Sirloin, Toasted Almonds & Topped with Marinated Grilled Chicken Breast Served with Red Cabbage Vinaigrette

CHICKEN SCAMPI \$15

Sautéed in Olive Oil with Fresh Garlic, Lemon Juice & White Wine Sauce Served Over Fettuccini

SHRIMP SCAMPI \$18

Sautéed in Olive Oil with Fresh Garlic, Lemon Juice & White Wine Sauce Served Over Fettuccini

SAMAKI HARRAH \$21

Haddock Filets Broiled & Layered with Sautéed Walnuts in a Cilantro Garlic Coriander Mixture, Topped With Tahini Sauce & Toasted Almonds

All Entrees Served With Our Fresh Baked Pita Bread

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Born Illness.

KIDS MENU

Pasta & Meatballs \$6
Chicken Fingers & Fries \$6
Macaroni & Cheese \$5
Juice \$2
Milk or Chocolate Milk \$2

BEVERAGES

Coke \$2
Diet Coke \$2
Sprite \$2
Ginger Ale \$2
Root Beer \$2
Orange Soda \$2
Brisk \$2
Pellegrino (Bottle) \$6
Bottled Spring Water \$2
Juice \$2
Hot Tea \$2
American Coffee \$2
Lebanese Coffee \$3

DESSERTS

Baklava \$5
Double Chocolate Layer Cake \$5
Tiramisu \$6
Cheese Cake \$6



Sorry we do not accept checks

LET US CATER YOUR NEXT EVENT PHOENICIAN STYLE!
PARTY TRAYS ALSO AVAILABLE