

nūba

authentic lebanese cuisine

V = vegan

COLD MEZZE

hummus 5.00
organic chickpeas blended with garlic, lemon & tahini V

baba ghanooj 5.75
creamy roasted eggplant puree w citrus & tahini V

taboulleh 5.50
hand chopped parsley, tomatos, green onions, & burghul in a lemon-mint dressing V

warak enab 6.00
grape leaves filled with rice, ckickpeas, tomatoes, mint and onions, cooked in lemon juice and olive oil, served with labneh

labneh 4.75
fresh-pressed yoghurt garnished with extra-virgin olive oil & zaatar spices, served with toasted pita

olives & feta 5.25
selected mixed olives & macedonian feta

HOT MEZZE

eggplant with lebanese rattatouille 6.00
layers of sautéed eggplant with Lebanese ratatouille and a pomegranate-red wine reduction V

veggie hushwi 5.25
mushroom sautee with onions V

najib's special 5.75
crispy cauliflower tossed w lemon & sea salt, served w tahini V

mjadra 5.50
organic green lentils & rice with onions & jalapeño, served w avocado & caramelized onions V

foul moudamas 5.25
broiled broad beans with garlic, lemon juice & olive oil V

falafel 5.00
victor's secret recipe of organic chickpeas, fava beans, veggies & spices V

chicken tawook 6.00
marinated with middle eastern spices and grilled to perfection.

lamb kafta 6.00
grilled grain-fed lamb patty, seasoned w onions, parsley, & spices

lamb kibbeh sainieh 6.50
pan baked grain-fed halal lamb, vegetables, pinenuts, burghul & aromatic spices

roasted potatoes 3.50
roasted with olive oil, sumac, herbs & sea salt V

SOUPS & SALADS

red lentil soup 5.00
organic crushed red lentils w carrots & aromatic spices V

eggplant stew 5.50
stewed with tomatos, onions and chickpeas V

taboulleh 5.50
hand chopped parsley, tomatos, green onions, & burghul in a lemon-mint dressing V

house fattoush salad 7.50
organic mixed greens, tomatoes, cucumber, green onions & roasted pita chips, with a garlic-lemon-herb dressing V

fruit et feta 8.00
macedonian feta, almonds, cashews & dried fruits, organic greens & a zesty red wine pomegranate vinaigrette

LE MESHWI (GRILL) AND MORE

vegan meshwi 12.50
brochette of onions, cherry tomatoes, peppers and crimini mushrooms with hummus and taboulleh

tiger prawns 15.00
broiled tiger prawns with a spicy oyster-mushroom melange

rainbow trout 13.50
fresh rainbow trout fire-grilled to perfection and served with our garlic sauce, a fresh salad and lemon twist

organic quarter chicken 12.50
broiled quarter chicken with middle eastern herbs and spices over baba ganooj (15 minutes)

lamb chops 15.00
grilled zataar crusted halal lamb chops over hummus and taboulleh

laham meshwi 14.00
brochette of halal lamb with cherry tomatoes, red onions and green peppers over hummus

beef tenderloin 15.00
grilled AAA beef tenderloin with tahini rice and caramelized onions

SIDES (1 included with any meshwi item)

roasted potatoes V	baba ganooj V
taboulleh V	hummus V
fattoush salad V	creamy tahini rice V

LA FEAST

a two-course vegetarian mezze sampler (two people) 24

LA GRAND FEAST

a two-course mezze sampler with a lamb brochette and an option of prawns or chicken (for two) 35.00
(All three meats for \$42)

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DESSERTS

apricots stuffed w pistachios & fresh mint
served with sweet labneh cream 6.00

cardamom cream custard 6.00
if you care to indulge...