

Lunch Menu

11:00 am - 3:00 pm • Monday - Friday

- Chicken Shawarma**\$7.95
Fresh Boneless chicken marinated overnight in olive oil, lemon juice, garlic and aromatic Lebanese spices, broiled and thinly sliced.
- Beef Shawarma**\$7.95
U.S.D.A. choice skirt steak marinated overnight in olive oil, red wine vinegar and aromatic Lebanese spices; broiled and thinly sliced; served with taratour "tahini" sauce.
- Combination Shawarma**\$7.95
- Beef Kabob "Shish Kabob"**\$8.95
Marinated chunks of lean tenderloin, skewered with vegetables, charbroiled to perfection.
- Chicken Kabob "Shish Taook"**\$7.95
Chunks of boneless, skinless chicken breast marinated and charbroiled.
- Lamb Kabob**\$9.95
Chunks of choice lamb striploin, marinated overnight, skewered with vegetables, charbroiled.
- Pork Tenderloin Kabob**\$8.95
Chunks of tenderloin, marinated, skewered with vegetables, charbroiled.
- Kafta Kabob**\$6.95
A finely blended mixture of beef, onions, parsley and Lebanese spices; rolled on skewers and charbroiled.
- Combination of Two Kabobs**\$9.95
- Shrimp on a Skewer**\$9.95
Lightly marinated in extra virgin olive oil, herbs and spices; charbroiled.
- Fish of the Day**Market Price
Above plates served with hummus and Imported Basmati rice pilaf.

- Byblos Pasta**\$6.95
Pasta, topped with a unique blend of Lean Lamb, Beef, fresh tomatoes and Mediterranean herbs & spices.
- Vegetarian Platter**\$6.95
Your choice of three of these favorites:
Hummus Mousaka Spinach Baba Ghanuj Foul Rice Pilaf Mujadarah
Grape Leaves Falafel Brown Rice Tabbouleh Labneh Cheese Pie* Yogurt Salad

*Cheese pie with Vegetarian Platter add \$1.00

Sandwiches

(served on pita bread)

- | | |
|---|--|
| Chicken or Beef Shawarma\$5.95 | Glass of House Wine\$3.75 |
| Kafta Kabob\$5.95 | Domestic Beer\$2.75 |
| Falafel\$4.95 | Imported Beer\$3.25 |
| Hamburger\$6.95 | Arak\$3.95 |

Half pounder served with french fries.

Cheddar Cheese add .75¢

*Served with a choice of Baba, Hummos, Tabbouleh or Rice Pilaf.

Alcoholic Beverages

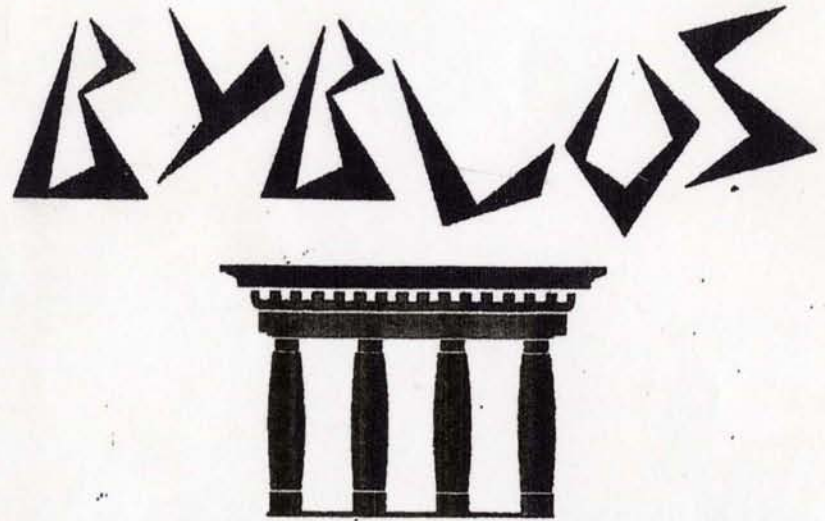
Beverages

- | | |
|---|---|
| Iced Tea, Coffee "free refills"\$1.45 | Evian, San Pellegrino (16oz.)\$2.25 |
| Soft Drinks "free refills"\$1.45 | Cappuccino\$2.50 |
| Lemonade "free refills"\$1.75 | Espresso\$1.75 |
| Lebanese Iced Tea\$1.75 | Gerolsteiner\$3.95 |
- (German natural sparkling water) 1 lit

No separate checks please.

18% gratuity will be added to a party of six or more.

[9/03]



MEDITERRANEAN CUISINE

3218 Magazine St.

894-1233 • Fax: 894-1239

Hours

Monday – Thursday 11:00am – 10:00pm

Friday 11:00am – 11:00pm

Saturday 11:00am – 11:00pm

Sunday

12:00 Noon - 10:00pm

Visit our other locations:

Byblos Market

International Foods & Deli

2020 Veterans Blvd.

837-9777 • Fax: 837-9745

Byblos Restaurant

1501 Metairie Rd.

834-9773

Appetizers

- Hummus "Chick pea Dip"\$4.50**
A blend of chick pea, tahini (sesame paste), lemon juice and garlic.
- Baba Ghanouj "Eggplant Dip"\$4.95**
Roasted eggplant blended with tahini, lemon juice and garlic.
- Falafel "Vegetable Patties"\$3.95**
Fava and garbanzo beans mixed with herbs and exotic Middle Eastern spices fried to a golden brown; served with vegetables and taratour sauce.
- Stuffed Kibbeh (3)\$4.95**
A finely blended mixture of lean meat and cracked wheat stuffed with a ground beef, onion and pine nuts; fried to a golden brown.
- Mujadara "Lentil Stew"\$3.95**
A delicately spiced mixture of lentils, rice and onions. Topped with diced tomatoes.
- Mousaka "Eggplant Stew"\$4.95**
Eggplant and sauteed vegetables baked in a tomato sauce.
- Labneh\$4.25**
Lebanese cream cheese topped with olive oil and dried mint.
- Fried Eggplant\$4.50**
An old world favorite served with Tahini Sauce.
- Stuffed Grape Leaves (6)\$4.25**
Meat stuffed or meatless; please specify.
- Stuffed Cabbage Rolls (4)\$4.25**
Meat Stuffed
- Lamb Taratour\$5.95**
Chunks of tender lamb topped with a taratour and pinenuts sauce.
- Sambousek "Meat Pies" (3)\$4.50**
Ground beef, onions and pinenuts wrapped in a homemade dough, fried.
- Cheese Pie\$3.95**
A mixture of Feta Cheese, onions, herbs and spices. Wrapped in phlo dough; baked.
- Spinach Pie\$4.50**
A delicately spiced mixture of spinach and onions in a homemade dough.
- Fowl\$3.95**
A mixture of tender fava beans and chick peas in a garlic and olive oil dressing.

Soup

- Spinach and LentilCUP \$2.95 BOWL\$3.95**

Salads

- Caesar\$4.50**
Romaine hearts, pita chips in our unique version of Caesar dressing.
- Tabbouleh\$4.50**
The national salad of Lebanon; chopped parsley, cracked wheat, tomatoes, onions and fresh mint in an extra-virgin olive oil and lemon juice dressing.
- Fattoush "Peasant Salad"\$4.50**
Garden vegetables and toasted pita bread tossed in our special house dressing.
- Fattoush & Chicken Shawarma ..\$6.95**
Fattoush & Shrimp\$9.95
Feta Cheese add .75¢
- Field Greens\$4.95**
Mixed greens, gorgonzola, walnuts, raisins in a pepper jelly vinaigrette.
- Greek Salad\$4.95**
Spinach, red onions, tomatoes and olives in a Balsamic...vinegar and extra virgin olive oil dressing; topped with feta cheese.
- Green Salad\$3.95**
Traditional mixed greens with house dressing.
- Yogurt Salad\$3.95**
Homemade yogurt and cucumbers in a special house dressing, topped with dried mint.

No separate checks please.
18% gratuity will be added to a party of six or more.

House Specialties

- Chicken Shawarma\$10.95**
Fresh boneless chicken marinated overnight in olive oil, lemon juice, garlic and aromatic Lebanese spices, broiled and thinly sliced.
- Beef Shawarma\$10.95**
U.S.D.A. choice skirt marinated overnight in olive oil, red wine vinegar and aromatic Lebanese spices; broiled and thinly sliced; served with taratour "tahini" sauce.
- Combination Shawarma\$11.95**
- Beef Kabob "Shish Kabob"\$13.95**
Marinated chunks of lean tenderloin, skewered with vegetables, charbroiled to perfection.
- Lamb Kabob\$13.95**
Chunks of choice lamb striploin, marinated overnight, skewered with vegetables, charbroiled.
- Pork Kabob\$13.95**
Chunks of savory pork tenderloin, marinated overnight skewered with vegetables, charbroiled.
- Chicken Kabob "Shish Taouk"\$10.95**
Chunks of boneless, skinless chicken breast marinated and charbroiled.
- Kafta Kabob\$9.95**
A finely blended mixture of beef, onions, parsley and Lebanese spices; rolled on skewers and charbroiled.
- Combination Kabob\$14.95**
- Shrimp on a Skewer\$14.95**
Lightly marinated in extra virgin olive oil, herbs and spices; charbroiled.

Above plates served with hummus and imported Basmati rice pilaf.

- Fish of the DayMarket Price**
- Lamb Chops\$17.95**
Two "Meaty" center cut choice chops. Marinated overnight in our aromatic Middle Eastern spice marinade. Charbroiled to perfection.
- Rack of Lamb\$17.95**
Meaty rack of lamb; marinated and charbroiled to perfection.
- Bybles Pasta\$8.95**
Pasta, topped with a unique blend of Lean Lamb, Beef, fresh tomatoes and Mediterranean herbs & spices.
- Vegetarian Platter\$8.95**
Your choice of four of these favorites:
- | | | | | |
|------------|----------|--------------|--------------|------------|
| Hummus | Mousaka | Spinach | Baba Ghanouj | Fowl |
| Rice Pilaf | Mujadara | Grape Leaves | Falafel | Brown Rice |
| Tabbouleh | Labneh | Cheese Pie* | Yogurt | |
- * Cheese pie with Vegetarian Platter add \$1.00.

Desserts

- Assorted Baklava (3)\$4.95**
- Baklava\$1.95**
Thin layers of phlo dough stuffed with nuts and baked.
- Ashta (serves 2)\$4.95**
Our signature dessert. Old world filling wrapped in phlo dough, baked. Topped with "Orange Blossom Rosewater" syrup and chopped pistachios.

We fry with 100% Cholesterol free vegetable oil
Visa, Mastercard, American Express, Discover and Diners Club are welcomed
Please no personal checks.