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Café Beirut



3242 Magazine Street
New Orleans, Louisiana

Phone: 504-269-2900

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Hours

Sunday—Thursday 11am—10pm

Friday & Saturday 11am—11pm

Please ask your server about children's dinners and our dessert specials

An automatic gratuity of 15% is added for parties of 6 or more

We also offer catering services

Mezah—A Taste of Lebanon \$25.00

Let us introduce you to the authentic Lebanese dining experience. Begin with the Beirut Mezah with Hummus, Baba Ghanuj, Labneh, Kibbeh, Falafel, Grape Leaves and the Tabouleh salad.

Entrees include a combination of the Shish Kabob, Chicken Kabob, and Kafta.

Beirut Mezah For Four \$26 for 2 \$16

Generous portions of Hummus, Baba Ghanuj, Labneh, Kibbeh, Falafel, Dolma and Tabouleh.

Hummus Be-Tahini \$4.00

A traditional dip of chickpeas, tahina, lemon juice, olive oil and garlic

Baba Ghanuj \$4.50

Dip of roasted eggplant with tahini, lemon juice, garlic and topped with extra virgin olive oil

Falafel \$4.00

Vegetarian patties mixed with herbs and exotic middle eastern spices cooked to a golden brown, and served with tahina sauce.

Grape Leaves (Dolma) \$4.50

Hand rolled grape leaves stuffed with spiced rice, ground beef, parsley and tomato.

Also served as vegetarian.

Labneh \$4.00

Authentic Lebanese yogurt spread mixed with dry mint, garlic, topped with extra virgin olive oil

Kibbeh (two pieces) \$4.50

Fried meat with cracked wheat stuffed with a mixture of meat, onion and pine nuts.

Arayess (Kafta in Pita) \$6.00

Ground Lamb and beef, parsley, onion grilled in pita bread topped with special seasoning

Batatta Harra (hot potatoes) \$4.00

Chopped fresh potatoes with garlic, crushed pepper and cilantro.

Mousakaa \$4.50

A dip with chunks of eggplants in a special tomato onion and olive oil sauce.

Foul Mudamus \$4.00

Dip of mashed fava beans mixed with garlic, lemon juice and topped with extra virgin olive oil. Served with vegetables and pita.

Spinach Pie \$2.50

Cheese and spinach stuffed in fillo.

SOUPS AND SALADS

House Lentil Soup \$3.00

Tabouleh \$4.00

The national salad of Lebanon. Chopped parsley, tomatoes, mint, green onions, cracked wheat in an extra virgin olive oil and lemon.

Fattouch \$4.00

A mixture of lettuce, tomatoes, cucumbers, green onions, parsley and toasted bits of pita bread, served with our own special dressing.

Yogurt Salad	A special blend of home made yogurt mixed with cucumber.	\$4.00
Beirut's Salad	Crisp Romaine lettuce, tomatoes, cucumbers, and fresh mint served with virgin olive oil, lemon and garlic dressing.	\$4.50
Greek Salad	Crisp romaine lettuce, tomatoes, cucumbers, and bell peppers, topped with feta cheese and black olives, served with our special dressing.	\$6.00
Chicken Salad	Romaine lettuce, tomatoes, cucumbers, and red onions topped with grilled chicken breast.	\$7.00
Shrimp Salad	Romaine lettuce, tomatoes, cucumbers, and red onions topped with grilled shrimp.	\$8.50

ENTREES

Most entrees are served with rice, grilled vegetables, salad and pita.

Gyro Dinner	Thinly sliced beef and lamb served with tahina sauce.	\$9.00
Shish Kabob	Skewered royal chunks of beef or lamb marinated with olive oil, herbs and spices, skewered and charbroiled to perfection.	\$10.00
Chicken Kabob	Chicken breast marinated with extra virgin olive oil, herbs and spices, skewered and charbroiled to perfection.	\$10.00
Chicken Shawarma	Sliced chicken marinated with Lebanese herbs and spices served with garlic sauce.	\$10.00
Beef Shawarma	Sliced beef marinated with our special spices. Served with tahini sauce and onion salad.	\$13.00
Kafta	Ground lamb and beef mixed with parsley, onions, herbs and spices	\$9.00
Combination Kabob	Combination of Shish, Kafta and Chicken Kabob.	\$13.00
Lamb Chops	Fresh lamb chops marinated with olive oil, herbs and spices.	\$15.00
Kibbeh Dinner	Two-fried kibbeh made with cracked wheat, ground beef, and stuffed with spiced ground lamb, onions, and pine nuts. Also served with labneh and salad.	\$9.00
Hummus with Meat	Small chunks of meat sauteed with spices and olive oil, served in the center of a hummus plate.	\$8.00
Dolma Grape Leave Dinner	Grape leaves stuffed with rice, parsley, onion, tomatoes and beef.	\$10.00

Vegetarian Lovers	\$9.00
Includes a generous portion of the hummus, Baba Ghanuj, Tabouleh, falafel, and veggie grape leaves.	
Dolma Grape Leaves (Vegetarian)	\$10.00
Hand rolled grape leaves stuffed with rice, onion, parsley, tomato, and carrots.	
Falafel Platter	\$8.00
Fried ground chickpeas with spices, onion, garlic, cilantro and parsley. Also served with salad and hummus.	
Shrimp Kabob	\$15.00
Skewers of marinated jumbo shrimp grilled in lemon and garlic sauce with fresh tomatoes, onions, and green peppers.	
Salmon	\$14.00
Fillet of Salmon marinated in a special blend of seasoning and grilled.	

SANDWICHES

All sandwiches are served with French Fries.

Falafel Vegetarian Burger	\$4.50
Fried ground chickpeas with spices, onion, garlic, cilantro, and parsley served with tahini sauce.	
Gyro	\$5.00
Mixed lamb and beef Greek style served with tahini sauce.	
Chicken Shawarma	\$5.50
Marinated sliced chicken served with with garlic and pickles.	
Beef Shawarma	\$5.50
Marinated sliced beef dressed with pickles and onion salad.	
Kafta	\$5.50
Fresh ground lamb and beef mixed with parsley, onions, herbs and spices.	
Chicken Kabob	\$5.50
Boneless chicken marinated in herbs and spices	
Shish Kabob	\$5.50
Chunks of lamb or beef marinated in herbs and spices and olive oil.	
Eggplant Sandwich	\$5.50
Fried eggplant topped with cheese, tomato, and lettuce, served with special garlic dressing	
Kibbeh Sandwich	\$5.50
Fried kibbeh with lettuce, tomatoes, pickles	

SIDE ORDERS

Taratour (thick tahini with garlic and parsley)	\$2.50
French Fries	\$2.00
Olives or Pickles	\$1.50
Feta Cheese	\$2.50