

PHOENICIA

RESTO LOUNGE

A GRATUITY OF 18% WILL BE AUTOMATICALLY ADDED TO YOUR BILL.



COLD MEZZA / TAPAS

Hummus - 8.5

chickpea puree / lemon / tahini / olive oil

Fusion Hummus - 9

chickpea puree / lemon / tahini / red pepper / olive oil

Baba Ghanoush - 9

grilled eggplant / lemon / tahini / olive oil

Home-Made Labneh - 8

strained yogurt / olive oil / zaatar

Mouhamara - 8

sun-dried peppers / bread crumbs / walnuts / lemon / olive oil

Hummus bil Lahme - 11

hummus / small beef cuts of tenderloin/ pine nut

Raheb - 10

grilled eggplant / lemon / fresh peppers / walnuts / olive oil

Chankleesh - 10

dried yogurt / zaatar / onion / tomato / olive oil

Cauliflower w/ Tahini (Must Try) - 10

Roasted Cauliflower / tahini / lemon juice / fresh parsley / pomegranate molasses / olive oil

Warak Enab Bil Zeit - 10

grape leaves / rice / tomato / parsley / lemon / onions / olive oil

Adonis - 9

feta cheese / tomato / scallion / sumac / olive oil

Cold Mezza Sampler

Hummus / Baba Ghanoush / Grape Leaves / Mouhamara / Tabouleh

Serves 2 - 22 • Serves 4 - 36

HOT MEZZA / TAPAS

Grilled Halloumi Cheese - 12

halloumi / cucumber / tomato / green olives

Batata Harra - 9

potato / garlic / cilantro / hot pepper

Arayess Kafta - 13

kafta served on flat bread

Arnabet - 11

cauliflower / chickpea / parsley / pine nuts / tahini or pomegranate molasses sauce

Chicken Wings (8) - 13

marinated with special ingredients / grilled / spiced

Potato w/Shawarma - 13

Cubed Potato / choice of chicken or beef / Cheese

Musakhan - 12

Chicken/onions/ sumac/ allspice / pine nuts

Shrimp Pesto - 12

sautéed shrimp / pesto / mushroom / creamy sauce / cherry tomato

Makanek - 10

sautéed lamb and beef sausage / pine nuts / pomegranate molasses

Soujouk - 10

sautéed hot spiced lamb & beef sausage / tomato / onions

Sautéed Black Iron Shrimp - 12

jalapeno / cilantro / garlic /lemon

Harra Bayroutieh - 12

fish fillet / tomato / fresh peppers / onions / hot spice

Chicken Liver - 13

sautéed liver / pomegranate molasses / lemon

Beef Shawarma Slider - 15

marinated beef layers / tomato / pickles / parsley / onions / tahini sauce / served on pita bread

Chicken Shawarma Slider - 15

marinated chicken layers / pickles / tomato / garlic sauce on a pita bread

Fatteh - 12

pita chips / chickpea / yogurt / pomegranate molasses / pine nuts

Fatteh bil Lahme - 15

pita chips / chickpea / lamb shanks / yogurt / pomegranate molasses / pine nuts

Fatteh Al-Betenjane - 13

pita chips / yogurt / eggplant stuffed with ground beef / pine nuts

Fatteh with Shrimp - 15

pita chips / chickpea / yogurt / sauteed shrimp / pine nuts

Falafel - 10

fried fava beans and chickpea croquettes with spices

Cheese Rolls - 10

feta / mozzarella / parsley

Pumpkin Kibbeh - 10

pumpkin with burghul, stuffed with: swiss chard / chickpea / pine nuts

Beef Kibbeh - 10

spiced stuffed beef dumpling with burghul / pine nuts /walnuts

Fatayer Spinach - 9

stuffed spinach in a dough / onions / lemon / sumac

Sambousek - 10

ground beef / pine nuts special spices in a fried dough

Sfeeha - 10

stuffed ground beef in a dough / onions / tomato / pine nuts

Hot Mezza Sampler

Cheese Rolls / Kibbeh / Falafel / Sambousek / Batata Harra

Serves 2 26 • Serves 4 40

The Classics

Fatfeh

VEGETARIAN MEZZA / TAPAS

Hindbeh - 10

dandelion greens / pine nuts / caramelized onions

Misaka - 10

eggplant / garlic / onion / tomato / chickpeas / olive oil

Mejadra - 9

brown lentils / rice / cumin / coriander seeds / crispy fried onion

Foul Madamas - 8

black beans / chickpeas / garlic / lemon / olive oil / pickles

Bamia bil Zeit - 10

okra / garlic / tomato / onion

Kibbet Batata - 9

mashed potato / burghul / crispy onions / walnuts

FLATBREAD

Vegetarian - 9

Tomato / pepper / onion / olives / cheese

Soujouk - 11

ground beef soujouk Cheese / tomato / pickles

Lahm bi Ajeen - 11

mixed ground beef / pickles / pomegranate molasses

Kafta - 11

spiced ground beef / tomato / arugula / cheese / mayo sauce

Zaatar - 8

thyme / Labneh / olives / cucumber / fresh mint

For Manakeish - add \$3

CHORBA / SOUP

Yellow Lentil Soup - 8

yellow Lentils / chopped onions /
turmeric / ground cumin

SALATA / SALAD

Phoenicia - 14

lettuce/ belgian endive / cherry tomato / crab
palmetto / scallion / crab / corn / house sauce

Beet Salad - 13

beets / mixed greens / feta cheese
walnut / dried berries

Falafel Salad - 13

Mix Green / tomato / pickles / falafel
tahini sauce / banana pepper

Arabic Salad - 13

Chopped Vegetables / garlic
lemon / olive oil / fresh hot pepper

Tabouleh - 11

italian parsley / fresh mint / scallion
burghul / tomato / lemon / olive oil

Fattouch - 10

fresh garden salad / tomato / scallion
cucumber / radish / sumac / lemon /
pomegranate molasses

Greek Salad - 13

lettuce / tomato / shallots / feta cheese
black olives / olive oil / lemon juice / onion

Mama Salad - 14

lettuce / baby kale / eggplant / halloumi cheese
pomegranate molasses / pumpkin seeds

Addons

Beef Shawarma - 8

Chicken Shawarma - 8

Chicken Tawook - 11

LAHMEH / MEAT

*All our Meats are Halal



CHAR GRILL

served with side of rice and house salad

Chicken Tawook - 22

chicken breast / citrus
tawook pepper / garlic

Kafta Kabob - 22

spiced ground beef & lamb / sumac
garlic whip / seasonal grilled vegetables

Filet Mignon Cubed - 27

tenderloin steak / grilled onions /
grilled vegetables

Lamb Chops - 28

marinated lamb chops

Phienicia Mixed Grill

for 1 - 27 for 2 - 48 for 4 - 89
beef kebab / chicken shish tawook
lamb chops / kofta / grilled vegetables

Chicken Tawook & kafta Mix

for 1 - 22 for 2 - 38 for 4 - 66
chicken shish tawook / kofta
/ seasonal grilled vegetables

Chicken Shawarma Platter - 21

marinated chicken layers / pickles
tomato / garlic sauce + side of fries

Beef Shawarma Platter - 21

marinated beef layers / tomato / pickles
parsley / tahini sauce + side of fries

Farooj Meshwi half - 20 full - 34

chicken marinated with our house recipe sauce
served with side of garlic and pickles + side of fries

Chicken Escalope - 21

breaded chicken breast / pickles / coleslaw salad
+ side of fries

Phoenician Burger - 16

beef patty / special house spice / coleslaw
salade russe + side of fries of phoenicia fries

Addons

Cheese - 2 • Grilled Mushrooms - 2

Fried Egg - 2

SPECIALTIES

Ugarit - 29

grilled branzino / special house sauce
served with side of rice, house salad or fries

Phoenician Lamb Shank - 32

tomato sauce / vegetables
Lebanese mashed potato

Grilled Salmon - 24

grilled salmon / grilled vegetables
served with side of rice, house salad or fries

NAYE BAR / TARTAR

Taste our fusion meat* tartar

Add a 2oz side of Garlic / Tahini / phoenicia sauce or Olive oil - 1⁵⁰

Kibbeh Neya Beirutieh (Frake) - 17

steak tartar / bourghul
fresh mint / kibbeh spice

Fusion Neya - 18

harbra neya fusion style

Neya boat - 34

fusion neya / freke

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SIDES

Phoenician Fries - 7

Fries - 6

Rice Vermicelli - 4

Tzatziki Yogurt - 6

Pickles - 6

Olives - 6

Pickles & Olives platter - 9

Served with a side of Fries

SANDWICHES

Falafel - 12

Chicken Shawarma - 15

Beef Shawarma - 15

Kafta - 15

Tawook - 16

with pomegranate sauce

Makanek - 14

with pomegranate sauce

Soujouk - 14

KID'S MENU

Cheese Pizza - 9

Chicken Tenders w/ Fries - 12

Small Fries - 4



Not Available Friday & Saturday after 9pm