

Appetizers

Hummus..... 5.95
Mashed chick peas blended with tahini, olive oil, lemon juice and a hint of garlic.

Babaganouj..... 5.95
Roasted and smoked eggplant puree mixed with tahini, garlic and extra virgin olive oil.

Shakshouka..... 5.95
Sautéed green peppers, onions, and fresh tomatoes blended with eastern spices.

Qarnabit..... 5.95
Blanched and sautéed cauliflower topped with our special tahini sauce.

Mohamarah..... 5.95
Sweet red pepper blended with the finest grade of walnuts, extra virgin olive oil and eastern spices.

Yogurt Cucumber Salad..... 5.95
Homemade yogurt and sliced cucumbers with a hint of mint!

Kibbeh Nayeeh..... 7.95
The freshest, leanest and best quality meat, tenderized by hand and mixed with eastern spices and fine cracked wheat with special herbs.

Fried Kibbeh..... 6.95
Lean ground sirloin with cracked wheat and cumin, filled with spices and pine nuts.

Falafel..... 4.95
A middle eastern tradition - spiced chick peas and fresh vegetables and herbs, all rolled together, then fried and served with tahini sauce or hot chili sauce.

Lubieh Bezait..... 4.95
Long green beans perfectly simmered in a tomato sauce reduction, olive oil, onion, garlic and spices.

Wara Areash..... 5.95
Grape leaves from only the best vines stuffed with jasmine rice, tomato, lemon juice, and special herbs and spices.

Batata Harrah..... 4.95
Fried potatoes marinated with a hint of lemon juice, fresh cilantro, garlic, olive oil, and eastern spices.

Ejeh..... 3.75
Onion, eggs, parsley & herbs all pan baked together into a delicious patty. Served with Tahini sauce.

Arayes..... 4.95
A grilled dish made of minced lamb and pine nuts.

Meat Pie..... 4.95
Ground sirloin with diced vegetables and a special blend of herbs.

Fatayer..... 2.75
A traditional Lebanese spinach pie pastry.

Salads

Tabouleh..... 4.95
Italian parsley, green onion, cracked wheat, tomato and mint tossed in olive oil and lemon juice.

Fattoush..... 4.95
Lettuce, tomato, radish, cucumber, green pepper topped with baked pita bread squares and mixed with our house dressing.

Le Kabob Salad..... 5.95
A refreshing combination of vegetables and herbs atop a smoked, then grilled eggplant, pureed and served with our house dressing.

Soups

Lentil Soup 4.95
Lentils simmered in a delicious broth with fresh lemon juice and then garnished with parsley and green onion.

Chicken Soup..... 4.95
A special Lebanese recipe. Unlike any other chicken soup you've ever tasted.

Lebanese Kabobs

Lebanese Kabob..... 14.95
Choose either lamb tenderloin or filet mignon, cut fresh on our butcher block, then marinated and grilled to perfection.

Lebanese Beftake..... 14.95
A traditional lebanese steak dish using the highest quality filet mignon, thinly sliced and lightly marinated.

Lebanese Kafta..... 13.95
Tender ground sirloin patties mixed with special eastern spices and fresh vegetables.

Shish Taouk our house special..... 12.95
Tender chicken breasts seasoned with eastern spices and herbs (choose mild or spicy).

Shawarma..... 12.95
Fine cuts of chicken or beef and lamb marinated with a unique blend of spices and herbs, skewered and grilled over an open flame.

All Le Kabob entrees are served with Rice and Le Kabob Salad

Mediterranean Kabobs

Adana Kabob..... 13.95
Ground chicken or sirloin grilled over an open flame seasoned with our house spice blend.

Beef, Lamb, or Chicken Kabob
Beef 14.95 / Lamb 14.95 / Chicken 12.95
Your choice of filet mignon, lamb tenderloin, or tender chicken breasts seasoned with Mediterranean spices and herbs, skewered and grilled over an open flame.

Veggie Kabob..... 11.50
Fresh vegetables lightly seasoned with Mediterranean spices and herbs, skewered and grilled over an open flame.

Cornish Hen..... 9.95
A tender chicken half marinated overnight in our specialty house sauce, hot spices and herbs, skewered and grilled over an open flame.

Lamb Chops..... 16.95
A perfectly cut chop marinated in delicious Mediterranean spices.

Seafood Kabobs

Salmon Kabob..... 15.95
Prime cuts of salmon fillet, seasoned with special spices, skewered with vegetables and grilled over an open flame.

Mahi Mahi Kabob..... 15.95
Hand selected cuts seasoned with special spices, skewered with vegetables and grilled over an open flame.

Shrimp Kabob..... 14.95
Fresh large atlantic shrimp seasoned with special spices, skewered with vegetables and grilled over an open flame.

Samkeh Harrah..... 17.95
A traditional lebanese dish - whole red snapper grilled and topped with our house sauce.

Tuna Kabob..... 17.95
Premium fresh tuna steaks smothered with herbs and spices, skewered with vegetables and grilled over an open flame to your liking.

Le Kabob Feast (serves 4-5)
Your choice of any 5 skewers on our menu..... 49.95
Platter is served with Le Kabob Salad and your choice of Le Kabob Rice, Lebanese Rice, or Couscous.

All Le Kabob entrees are served with Rice and Le Kabob Salad

Le Kabob Sandwiches

Kafta Sandwich..... 8.50
Grilled ground sirloin garnished with onion wedges, parsley, tomato and tahini sauce.

Chicken Shawarma..... 8.00
Grilled tender chicken breast, thinly sliced and marinated with our house sauce with french fries, parsley and garlic sauce.

Beef Shawarma..... 8.50
Grilled filet mignon, thinly sliced with onion, parsley, tomato and tahini sauce.

Sujok Sandwich..... 8.50
Aged ground sirloin in a special spice blend served with fresh tomato and eastern pickles.

Shish Taouk..... 8.00
Marinated tender chicken breast, thinly sliced, grilled over an open flame with eastern pickles and garlic sauce.

Falafel Sandwich..... 7.50
Spiced chick peas with fresh vegetables and herbs, rolled together, then fried and served with tahini sauce, tomatoes, pickles, and fresh parsley.

Side Dishes

Lebanese Rice, Le Kabob Rice, Couscous..... 2.95

Le Kabob Desserts

Baklava, Riz Behaleeb, and Warbat..... 3.95

Drinks

Lebanese Lemonade..... 4.00

Lebanese Yogurt Drink..... 4.50

Beers

Domestic..... 5.00

Import..... 6.00

Coffee and Tea

Espresso..... 2.00

Cappuccino..... 4.00

Arabic Coffee..... 1.50

Lebanese Tea Pot..... 5.95

Soda

Fountain..... 1.95

Bottle..... 2.95

Water

Vitamin Water..... 2.95

Bottled Water..... L 5.50, S 3.00

Red Wines

	Glass	Bottle
Merlot delle Venezie , <i>Granducato – Italy</i> Dry and full wine with flavors of ripe black cherries and plums.	\$6.50	\$26.00
Cabernet delle Venezie , <i>Granducato – Italy</i> Intense ruby red. Rich fruit aromas with notes of black pepper.	\$6.50	\$26.00
Montepulciano d’Abruzzo , <i>Rocca dei Romani – Tuscany</i> Wine red ruby color intensity. Perfume of blackberries, fruits and dried flowers.	\$7.50	\$28.00
Sangiovese , <i>Villa Rogole – Tuscany</i> Notes of violets and red fruit with note of strawberry, blueberry, orange peel, plum.	\$7.50	\$28.00
Ripasso della Valpolicella , <i>Rocca dei Romani – Tuscany</i> (Baby Amarone) Dry, velvety, bitter and yet rounded taste.	\$12.00	\$35.00
Amorone della Valpolicella , <i>Rocca dei Romani – Tuscany</i> Important and elegant red wine. Velvety ruby-red colour intense with soft bouquet.		\$95.00
Rosso di Montalcino , <i>Canalicchio – Tuscany</i> Rich core of dark fruit over aromas of violets and lavender. Creamy, dense palate of ripe red fruit.		\$45.00
Brunello di Montalcino , <i>Bramante Cosimi – Tuscany</i> Extremely persistent, full and with hints of liquorice and fruit of the woods.		\$95.00
Chianti , <i>Villa Rogole – Tuscany</i> An authentic Chianti wine with a superb cherry-red color and aroma of violets.	\$8.00	\$28.00
Cabernet , <i>Perry Creek – California</i> Cherries, plums, strawberries and herbs with chocolate in the soft oak finish.	\$12.00	\$32.00
Shyraz , <i>Perry Creek – California</i> Blackberries, cinnamon, black-olive flavors followed by earthy tobacco and soft vanilla.	\$10.00	\$30.00
Pinot Noir , <i>Glimmer Creek – California</i> Dry red wine with dark fruit (black cherry, raspberry) notes.	\$11.00	\$30.00
Malbec , <i>Makia – Argentina</i> Ruby red intense colour with violet shades. Cherry and red fruits notes.	\$9.00	\$28.00
Malbec Riserva , <i>Makia – Argentina</i> Complex nose with intense notes of red fruits, ripe prune combined with black pepper and vanilla.		\$40.00
Chateau Le Mayne , <i>Bordeaux Superior - France</i> With a dark ruby color and purple reflection. A fragrance of plum lightly candied.		\$38.00

Sparkling Wines

	Glass	Bottle
Prosecco, Villa Rogole – Veneto Soft and fruity flavor that makes it ideal as an aperitif and for the entire meal.	\$8.00	\$28.00
Prosecco Doc, La Castella – Veneto Sparkling wine, light and refreshing, Extra dry.		\$32.00
Bracchetto D’Acqui, Ca’ Dei Mandorli – Piedmont Bright red cherry in color, with fresh aromas of raspberries and strawberries.	\$12.00	\$40.00

White Wines

Pinot Grigio delle Venezie, Granducato – Italy Dry, refreshing. Ideal with vegetarian, light seafood or white meat dishes.	\$6.50	\$26.00
Chardonnay delle Venezie, Granducato – Italy Full-bodied, with lots of rich fruit. Almost tropical, slightly oily and exotic.	\$6.50	\$26.00
Pinot Grigio Colli Orientali del Friuli, Valle – Italy Dry white wine with strong personality.	\$8.00	\$30.00
Giuggiolo, Chard., Sauv.Blanc, Corte alla Flora–Tuscany Fresh and fruity fragrance. Notes of citrus, in particular lemon and grapefruit.		\$28.00
Funtanaliris, Vermentino, Cantina del Vermentino – Sardinia Elegant bouquet, hints of quince, slight notes of bitter almonds.		\$48.00
Gavi di Gavi, Pallavicini – Piedmont Elegant with an intense perfume of flowers, white fruit and almonds.		\$40.00
Chardonnay, Glimmer Creek – California Apricot, papaya, cocoa and crisp minerality in the elegant toasty finish.		\$28.00
Torrontes, Makia – Argentina Very intense with a rich bouquet of flower, citrus fruit and peach.		\$26.00