Cedars Lebanese Restaurant

$10 Lunch
Choose your entree (each choice comes with tabbouleh or french fries & beverage)

Beef Kebab Wrap: grilled, marinated chunks of beef w/onions, tomatoes, & hummus

Shish Taouk Wrap: cubes of marinated chicken breast grilled and served on a pita with tomatoes, pickles, and garlic sauce

Beef Shawarma Wrap: tender slices of marinated beef w/lettuce, and tahini sauce

Chicken Shawarma Wrap: slices of chicken breast topped with tomatoes, pickles, and garlic sauce wrapped in a warm pita

Chicken Kebab Wrap: grilled ground chicken mixed with onions and parsley, wrapped in pita with garlic, lettuce, tomatoes, and pickles

Falafel Wrap: falafel patties wrapped in pita bread with lettuce, tomatoes, pickles, and tahini sauce

Baba Ganouj Wrap: grilled eggplant, tahini, garlic, and lemon juice, rolled in pita with lettuce and tomato

Chicken or Beef Shawarma Salad

$20 Dinner

Choose Your First Course

Taboulleh Salad- chopped parsley, onions, tomatoes, and crushed wheat blended with lemon juice and olive oil

Fattoush Salad- cucumber, green peppers, tomatoes, onions, parsley, and pieces of toasted bread with special summak house dressing

Hummus with Pita Bread- a blend of mashed chickpeas and tahini sauce flavored with lemon juice and olive oil

Baba Ganouj with Pita Bread- a blend of mashed and grilled eggplant, tahini, garlic, and lemon juice

Grape Leaves- grape leaves stuffed with rice, tomatoes, onions, parsley, and mint, cooked in olive oil and lemon juice

Choose Your Second Course

Chicken Kebab Platter- marinated mixture of ground chicken, onion, and parsley

Halabi Kebab Platter- grilled ground beef with onion, tomato, and parsley

Kafta Kebab Platter- grilled ground beef with parsley, onions, and fresh seasoning

Lamb Kebab Wrap- marinated tender cubes of lamb charbroiled on a pita

Lamb Shawarma Wrap- slices of lamb with lettuce and tahini sauce

Falafel Platter- vegetable patties made from chickpeas, fava beans, onions, garlic, and parsley

Choose Your Third Course

Baklawa

Namoura

Maamoul

$35 Dinner

Choose Your First Course

Baba Ganouj- a blend of mashed and grilled eggplant, tahini, garlic, and lemon juice

Hummus- a blend of mashed chickpeas and tahini sauce flavored w/lemon juice & olive oil

Hummus with Shawarma (Beef, Lamb, or Chicken)- hummus topped with choice of thinly sliced meat

Falafel (6 pieces)- vegetable patties made from chickpeas, fava beans, onions, garlic, & parsley

Meat Pie- pastry filled with minced beef, onions, and pine nuts

Spinach Pie- triangular spinach pies baked with onions, pine nuts, olive oil, and lemon juice

Fried Kibbeh- ground beef mixed with crushed wheat and stuffed with pine nuts and onions

Grape Leaves- grape leaves stuffed with rice, tomatoes, onions, parsley, and mint, cooked in olive oil and lemon juice

Taboulleh Salad- chopped parsley, onions, tomatoes, and crushed wheat blended with lemon juice and olive oil

Fattoush Salad- cucumber, green peppers, tomatoes, onions, parsley, and pieces of toasted bread with special summak house dressing

Choose Your Second Course

Beef Stuffed Cabbage Rolls (Monday and Friday ONLY)

Beef Kebab Platter- marinated tender cubes of beef charbroiled on a skewer

Lamb Kebab Platter- marinated tender cubes of lamb charbroiled on a skewer

Beef Shawarma Platter- grilled marinated thinly sliced beef served with a side of tahini sauce

Lamb Shawarma Platter- slices of lamb with lettuce and tahini sauce

Chicken Shawarma Platter- grilled, marinated thinly sliced chicken served with a side of hummus or garlic butter

Chicken Kebab Platter- marinated mixture of ground chicken, onion, and parsley

Shish Taouk Platter- chicken breast chunks marinated and grilled, served with a side of hummus or garlic butter

Kafta Kebab Platter- grilled ground beef with parsley, onions, and fresh seasoning

Halabi Kebab Platter- grilled ground beef with onion, tomato, and parsley

Grilled Lamb Rib Chops- ribs marinated with salt, garlic, and lemon juice

Choose Your Third Course

Rice Pudding

Baklawa

Maamoul

Namoura