



SINCE 1966 ®
KHOURY'S
MEDITERRANEAN

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www.KhourysLV.com khouryslv@gmail.com
9340 W Sahara Ave #106 Las Vegas, NV 89117
Village Square Summerlin
Las Vegas

Khoury's is family owned and operated

*We present to you authentic Lebanese cuisine
with recipes that were handed down to us through the generations. All of
our menu items including every sausage, sauce, pickle and pita are made
from scratch with the freshest ingredients and spices right in our kitchen.
Enjoy your home cooked Lebanese meal!*

CATERING PACKAGES

4 Person Package \$47.80

8 Chicken Kabob Skewers,
Greek Salad , Hummus
Gyro Sauce, Rice, Bread, Baklava

6 Person Package \$71.70

12 Chicken Kabob Skewers,
Greek Salad , Hummus
Gyro Sauce, Rice, Bread, Baklava

10 Person Package \$134.50

10 Chicken Kabob Skewers,
10 Beef Steak Kabob Skewers,
Greek Salad , Hummus
Gyro Sauce, Rice, Bread, Baklava

20 Person Package \$279.00

10 Chicken Kabob Skewers,
10 Beef Steak Kabob Skewers,
10 Shrimp Kabob Skewers,
Lamb Gyro,
Greek Salad , Hummus
Gyro Sauce, Rice, Bread, Baklava

MEZZA PLATTER FOR 10 \$35.00

Tabbouleh, Hummus, Baba, Labni, Veggie Grape Leaves,
10 pieces of pita bread

ORDER ONLINE at KhouryLV.com using our preferred vendor TOAST for
Pickup and Delivery within 5 miles.

**Use Promo-code VIP and get \$10 OFF on
orders \$50 or more.**

Over 5 miles Call, Text or Email catering department for
Delivery to anywhere in Las Vegas and Henderson
(\$150 min and 24 hour notice required for orders over 5 miles
Delivery)

MEZZA (APPETIZERS)

- HUMMUS 8.95 GF V**
Garbanzo beans, lemon juice, garlic, sesame oil
- JALAPEÑO HUMMUS 9.95 GF V**
Hummus, fresh jalapeños
- AVOCADO JALAPENO HUMMUS 11.50 GF V**
Jalapeño Hummus, fresh Avocado
- BABA GHANOUSH 8.95 GF V**
grilled eggplant, lemon juice, garlic, sesame oil
- LABNI 7.50 GF VEG**
dried yogurt + black olives or pickled turnips /1
- LABNI-MATOOM 8.95 GF VEG**
Labni, garlic, mint
- MAGDOOS W/LABNI 9.95 GF VEG**
Pickled baby eggplants, walnuts, seasonings over Labni
- FRIED SERRANO PEPPERS 4.95 GF V**
lemon juice, garlic, olive oil
- CHICKEN TENDERS 10.95**
- FRESH VEGGIES 2.50 GF V**
For dipping
- BAMIEH (OKRA) 7.95 GF V**
onions, garlic, cilantro, tomatoes, spices
- CHEESE, PICKLES & OLIVES 9.95 GF VEG**
feta, haloum cheese, pickled cucumbers/turnips, Kalamata olives
- VEGGIE GRAPE LEAVES 8.95 GF V**
- MEAT GRAPE LEAVES 9.95 GF**
- CUCUMBER AND YOGURT 7.95 GF VEG**
cucumbers, yogurt, garlic, mint
- FRIED HALOUM CHEESE 10.95 VEG**
goat cheese fried
- FOOHL (FAVA BEANS) 7.95 GF V**
garlic, lemon juice, olive oil, served hot
- FRIED CAULIFLOWER 7.95 GF VEG**
with sumac, tahini sauce
- FRIES 3.95 VEG**
+sauce (gyro/garlic/tahini) 1
- FETA FRIES 6.95 VEG**
feta, Gyro Sauce, mint, + Gyro/Shawarma \$4
- FALAFEL 9.95 GF VEG**
garbanzo beans, vegetables, spices, fried
Tahini sauce
- SPINACH FTAYIR 9.95 VEG**
stuffed bread with spinach, onions
- SAMBOOSAK 9.95**
stuffed bread with lamb, onion, almonds
- SUJUK 10.95**
spicy beef sausage, lemon juice

HOUSE MEZZA 33.95 VEG

Tabbouleh, Hummus, Baba, Labni, cheese, Bamieh, pickles&olives, Foohl, Falafel, veggie Grape Leaves
each change 1 | each addition 3.75
change/addition only from items on House Mezza

MINI-HOUSE MEZZA 19.95 VEG

Tabbouleh, Hummus, Baba, Labni, Bamieh, veggie Grape Leaves.
change/addition only from items on House Mezza

SOUPS

Cup 4.95 Bowl 6.95

LENTIL SOUP GF V

lentils, cilantro, spinach, garlic, onions, potatoes, lemon juice, spices

BEEF AND RICE TOMATO SOUP

FROM THE OVEN

- LAHM BI AJEEN 8.95**
lamb, tomatoes, parsley, onions, spices
one of the traditional street foods of Lebanon
- MANAKEESH 6.95 V WITH FETA 7.50 VEG**
Zaatar (Tyme), olive oil
one of the traditional street foods of Lebanon
- SUJUK PIZZA 11.95**
Spicy beef sausage, mozzarella, pizza sauce
- VEGGIE PIZZA 12.95 VEG**
feta, tomatoes, mushrooms, red & green peppers, garlic, olives, eggplant, olive oil, pizza sauce
- BARBECUE CHICKEN PIZZA 11.95**
chicken breast, sweet barbecue sauce, red onions, mozzarella
- CHEESE PIZZA 10.95 VEG**
mozzarella, pizza sauce
- PEPPERONI PIZZA 11.95**
pepperoni, mozzarella, pizza sauce

SALADS

- Shawarma \$5 | Gryo \$4 | shrimp \$6 | salmon \$5
kabob \$5 | Kafta \$3 | Kibbi \$4 | Sujuk(2) \$4 | Falafel(3) \$3
avocado \$1 | roasted almonds \$1 | walnuts \$1 | whole garbanzos \$.50
- TABBOULEH 9.95 V**
parsley, tomatoes, cracked wheat, red onions, fresh mint, lemon juice, olive oil
- KHOURY'S 9.95 GF V**
romaine, tomatoes, cucumbers, mint, house dressing
- KHOURY'S AVOCADO 11.95 GF V**
spinach, whole garbanzo beans, avocado, tomatoes, cucumbers, olives, red pepper, red onions, sumac, lemon juice, olive oil
- MEDITERRANEAN GARBANZO 9.95 GF VEG**
romaine, tomatoes, cucumbers, red peppers, whole garbanzo beans, feta, house dressing
- LEBANESE 9.95 GF V**
tomatoes, cucumbers, red onions, fresh mint, lemon juice, olive oil
- GREEK 9.95 GF VEG**
romaine, tomatoes, cucumbers, pepperoncinis, olives, feta, house dressing
- FATOOSH 9.95 V**
romaine, tomatoes, cucumbers, onions, radishes, toasted pita, Sumac, house dressing
- WALNUT VINAIGRETTE 9.95 GF VEG**
romaine, toasted walnuts, feta cheese, pomegranate balsamic vinaigrette
- SPINACH 9.95 GF VEG**
spinach, red onions, feta cheese, pomegranate balsamic vinaigrette

SANDWICHES

- NO-CARB SANDWICHES GF**
fresh romaine lettuce instead of pita with any sandwich
served with Khoury's Salad instead of fries
- FALAFEL SANDWICH 11.95 VEG**
Falafel, romaine, tomatoes, radishes, pickles, tahini sauce
- GARLIC CHICKEN SANDWICH 11.95**
fries, pickles, garlic sauce
- BEEF STEAK SHAWARMA SANDWICH 13.95**
tomatoes, seasoned onions, pickles, Tahini sauce
- CHICKEN SHAWARMA SANDWICH 11.95**
tomatoes, seasoned onions, pickles, Tahini sauce
- LAMB GYRO SANDWICH 12.95**
romaine, tomatoes, onions, Gyro sauce
- CHICKEN GYRO SANDWICH 11.95**
romaine, tomatoes, onions, Gyro sauce

VEG Vegetarian V Vegan GF Gluten free

DINNER FOR TWO

Enjoy a four-course meal for two /48.95

Soup or Salad (Choose Two)

Greek Salad, Khoury's Salad, Lentil Soup,
Beef & Rice Tomato Soup

Appetizer (Choose Two)

Tabbouleh, Hummus, Jalapeno Hummus, Baba Ghanoush,
Bamieh, Feta Fries, Spinach Ftayir, Samboosak, Falafel,
Veggie Grape Leaves, Fried Haloum +3

Entrees (Choose two)

Kafta, Kibbi, Sujuk, Meat Grape Leaves, stuffed Cabbage, Farooj, Beef
over Hummus, Mousaka, Falafel, Shawarma plate +2, Gyro plate,
Chicken kabob, Veggie kabob, Beef kabob +5, Lamb Kabob +5, Shrimp
Kabob +3, Fillet of Fish +3, Lamb Chops +5

Desserts (Choose One)

Baklava, Rice Pudding, Shabiet +2, Kanafi +2, Baklava Sundae +2

MEDITERRANEAN FEAST

\$29.95 /Person (6+ People)

Tabbouleh, Hummus, Baba, Labni, Fried Haloum, Pickles & Olives, Veggie Grape Leaves, Samboosak, Greek Salad,
Chicken Kabob, Beef Steak Kabob, Kafta, Kibbi, Farooj, Baklava and Shabiet for dessert. Served family style.

Can only order when everyone at the table is ordering it.

MAIN ENTREES

Lunch Served 11am - 3:00pm, lunch served with your choice of Khoury's Salad, Tabbouleh, Hummus, Baba, or Soup

Dinner served with your choice of Khoury's Salad or Soup

GF All our entrees are gluten free except for the vermicelli noodles in our rice

(Substitute rice with Khoury's salad, broccoli or fries at no charge)

CHICKEN BREAST KABOB L 13.95 D 17.95

FILET MIGNON STEAK KABOB L 17.95 D 23.95

LAMB TENDERLOIN KABOB L 17.95 D 24.95

Grass Fed (Certified Halal)

SHRIMP KABOB L 14.95 D 21.95

VEGGIE KABOB V L 12.95 D 16.95

(red peppers, green peppers, onions, mushrooms, broccoli)

COMBO KABOB L 14.95 D 21.95

Select 2 for lunch or 3 for dinner, \$2 Lamb/Beef Kabob

Kabobs served with vegetables over rice

FALAFEL VEG L 12.95 D 15.95

garbanzo beans, vegetables, spices, fried, Tahini sauce

KAFTA L 13.95 D 17.95

ground sirloin, onions, parsley, spices, grilled, w/rice

KIBBI L 13.95 D 17.95

ground sirloin, cracked wheat, stuffed with lamb,
onions, spices, grilled, w/rice

SUJUK L 13.95 D 17.95

spicy beef sausage, lemon juice, w/rice

MEAT COMBINATION L 13.95 D 21.95

Beef Steak Kabob, Kafta, Kibbi, Sujuk, w/rice.

lunch combination choice of any two

LAMB CHOPS GF 27.95

grass fed w/fries

SALMON FILLET OF FISH 18.95

(wild caught Alaskan) w/rice

SHRIMP SCAMPI L 14.95 D 20.95

w/rice

CHICKEN LIVERS GF 15.95

w/onions

SIGNATURE

FAROOJ 17.95

all natural baked garlic chicken, potatoes, carrots,
tomatoes, garlic, lemon juice, olive oil. allow 20 minutes

KIBBI-NAYI (RAW LAMB)* 29.95

grass fed raw lamb, cracked wheat, spices

SHAWARMA/GYRO

BEEF STEAK SHAWARMA PLATE 19.95

tomatoes, seasoned onions, pickles, rice, Tahini sauce

CHICKEN SHAWARMA PLATE 16.95

tomatoes, seasoned onions, pickles, rice, Tahini sauce

LAMB GYRO PLATE 18.95

tomatoes, seasoned onions, pickles, rice, Gyro sauce

HUMMUS MA'A-LAHMI GF L 12.95 D 15.95

Shawarma beef, Hummus, almonds

ROLLED/STUFFED

MEAT GRAPE LEAVES GF L 13.95 D 18.95

lamb, rice, spices

VEGGIE GRAPE LEAVES GF V L 12.95 D 17.95

parsley, tomatoes, onion, rice, spices

STUFFED CABBAGE GF L 13.95 D 18.95

lamb, rice, tomato sauce, spices

VEGGIE MOUSAKA V L 12.95 D 16.95

eggplant, spinach, garbanzo beans, onions, tomato sauce,
spices, w/rice

MEAT MOUSAKA L 12.95 D 16.95

eggplant, Lamb, onions, tomato sauce, spices, w/rice

18% GRATUITY FOR PARTIES OF EIGHT OR MORE

VEG Vegetarian V Vegan GF Gluten free

*Consuming raw meat may increase the risk of foodborne illness

DESSERTS

Baklava /7.95

Filo pastry, walnuts, sugar, vegetable oil topped with simple syrup and pistachios Vegan

Baklava Sundae /8.95

Baklava, Vanilla Ice Cream, chocolate syrup, pistachios

Shabiet /7.95

Filo pastry, housemade milk custard, topped with simple syrup, pistachios

Kanafi /7.95

Shredded pastry, sweet cheese, topped with simple syrup and pistachios

Rice Pudding /7.95

Housemade Rice Pudding topped with pistachios

DESSERTS TO GO

Baklava 17 pieces pack /20

Baklava 35 pieces pack /35

BEVERAGES

Fresh Squeezed Lemonade /3.95

Pomegranate Lemonade /4.95

Fresh Squeezed MINT Lemonade /4.95

Laban Drink (Salted Yogurt) /3.95

Mint Yogurt Drink / 4.95

Juice (Pineapple, Orange) /2.95

Iced Tea /2.95 (Free Refills)

Arnold Palmer /3.50

Bottled Republic Of Tea /4.95

(Passion Fruit, Pomegranate, Decaf Ginger Peach)

Fiji Bottled Still Small /3.95 Large /6.95

Sparkling Bottled Small /3.95 Large /6.95

Soda /2.95

Pepsi, Diet Pepsi, Sierra Mist, Fanta, Dr.

Pepper

(Free Refills)

COFFEE DRINKS

Mediterranean Coffee /4.25

American Cardamom Coffee /3.25

Baileys & Cardamom Coffee / 10

HOT TEA

Hot Tea (Choice of Flavors) /2.95

Cardamon Tea

Lemon Ginger caffeine free

Chamomile caffeine free

Jasmine Blossom green tea

Moroccan Mint green tea

Chai Spice black tea

Orange Spice black tea

English Breakfast black tea

Fresh Mint Tea /3.95

HAPPY HOUR

Dine In Only

Monday to Friday 3-6 pm

Not available on Holidays

Happy Hour menu not available for parties with separate checks

Drinks

All Bottled Beers /2

House Wine by the glass /5

Sangria: Glass/5 Pitcher /20

Food

Hummus /5

Jalapeño Hummus /5

Baba Ghanoush /5

Plain Labni /5

Cheese, Pickles & Olives /6

Falafel /5

Samboosak /6

Spinach Ftayir /6

Fried Cauliflower /4

Feta Fries with Lamb Gyro / 7

Sujuk (Spicy Beef Sausage)/5

Chicken Tenders /6

Kafta /3

Any Kabob /5

BEER IN THE BOTTLE

Miller Lite /4.75

Stella Artois (Berlin) /5.75

Blue Moon /5.75

Almaza (Lebanese) /6.25

Peroni Lager (Italy) /5.75

Corona (Mexico) /5.25

Modelo (Mexico)/5.25

Guinness Draught Stout (Ireland) 5.75

Lagunitas IPA India Pale Ale /5.75

St. Pauli Non-Alcoholic /5.25

SPECIALTY DRINKS

LIMONCELLO SPRITZ 15

Sparkling Wine. Limoncello

POMEGRANATE SPRITZ 15

Sparkling Wine . pomegranate juice

FRESH MINT VODKA

LEMONADE 15

Made with fresh mint, fresh squeezed

Lemonade

and vodka

ARAK

Lebanese Arak /10 Bottle /50

MOJITOS

Classic /10

MARGARITAS

Classic or Watermelon /10

MARTINI

Lemon Drop or Apple /10

SANGRIA

House Specialty made with our fresh squeezed lemonade!

Glass /10 (Happy Hour /5)

Pitcher /28 (Happy Hour/20)

Flavors: Red & Pomegranate

HOUSE WINES /9

(By the glass)

Sauvignon Blanc, Pinot Grigio, Chardonnay

Merlot, Cabernet Sauvignon

Sparkling Wine, Mimosa

SPARKLING WINES

Veuve Clicquot Yellow Label /133
Champagne (France)

ROSE WINES

Listel Grain de Gris /27
France

WHITE WINES

Ruffino Lumina, Pinot Grigio /25
Italy
Kim Crawford, Sauvignon Blanc /34
New Zealand
Butter, Chardonnay /32
California
Clos Du Bois, Chardonnay 10/29
Sonoma
Dr. Loosen, Riesling 9/27
Germany

RED WINES

Chateau Ksara Rouge /41
Lebanon
Cabernet Sauvignon, Merlot and Petit Verdot
Ksara, Cabernet Sauvignon /41
Lebanon
Ksara, Reserve Du Couvent 10/33
Lebanon
Cabernet-Sauvignon/Syrah/Carignan
Chateau Saint-Sulpice Bordeaux /44
France
Trapiche, Malbec 10/21
Argentina
Francis Coppola Diamond Pinot Noir /43
Monterey County
Meiome, Pinot Noir 14/42
Central Coast
Yarden, Mt Hermon /31
Red Blend Golan Heights
Cabernet Sauvignon/Merlot/Cabernet Franc
Educated Guess, Cabernet /53
Napa
Justin, Cabernet /44
Paso Robles
Ruffino, Chianti Classico /38
Tuscany

(20% all To Go Wines by the bottle)