

MEZZA (APPETIZERS)

- HUMMUS 8.95 GF V**
Garbanzo beans, lemon juice, garlic, sesame oil
- JALAPEÑO HUMMUS 9.95 GF V**
- AVOCADO HUMMUS 10.50 GF V**
Jalapeño Hummus, fresh Avocado
- MTABBAL BABA GHANOUSH 8.95 GF V**
grilled eggplant, lemon juice, garlic, sesame oil
- LABNI 8.50 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
- FRESH VEGGIES 3.50 GF V**
For dipping
- CHICKEN TENDERS with fries 10.95**
- BAMIEH (OKRA) 8.50 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 9.95 GF V**
- MEAT GRAPE LEAVES 9.95 GF**
- CUCUMBER AND YOGURT 7.95 GF VEG**
Chopped cucumbers, yogurt, garlic, mint
- FRIED HALOUM CHEESE 10.95 VEG**
goat cheese fried
- FOOHL 7.95 GF V**
Fave beans, garlic, lemon juice, olive oil, served hot
- PITA CHIPS 5.95 VEG**
- FRIED CAULIFLOWER 7.95 GF VEG**
with sumac, tahini sauce
- FETA FRIES 7.95 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 35.95 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 21.95 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

- PITA BREAD fresh from the Oven**
Served with most menu items, extra bread \$1 each
- LAHM BI AJEEN 10.50**
lamb, tomatoes, parsley, onions, spices
one of the traditional street foods of Lebanon
- MANAKEESH 8.50 V WITH FETA 9.50 VEG**
Zaatar (Thyme), olive oil
one of the traditional street foods of Lebanon
- SUJUK PIZZA 14.95**
Spicy beef sausage, mozzarella, pizza sauce
- VEGGIE PIZZA 16.95 VEG**
feta, tomatoes, mushrooms, red & green peppers, garlic, olives, eggplant, olive oil, pizza sauce
- BARBECUE CHICKEN PIZZA 14.95**
chicken breast, sweet barbecue sauce, red onions, mozzarella

SALADS

Add Shawarma \$5 | Gyro \$4 | shrimp \$6 | salmon \$6
Add kabob \$5 | Kafta \$3 | Kibbi \$4 | Sujuk(2) \$4 | Falafel(3) \$3

- TABBOULEH 12.95 V**
parsley, tomatoes, cracked wheat, red onions, fresh mint, lemon juice, olive oil
- KHOURY'S 11.95 GF V**
romaine, tomatoes, cucumbers, mint, house dressing
- KHOURY'S AVOCADO 14.95 GF V**
romaine, whole garbanzo beans, avocado, tomatoes, cucumbers, olives, red pepper, red onions, sumac, lemon juice, olive oil
- MEDITERRANEAN GARBANZO 12.95 GF VEG**
romaine, tomatoes, cucumbers, red peppers, whole garbanzo beans, feta, house dressing
- GREEK 12.95 GF VEG**
romaine, tomatoes, cucumbers, pepperoncinis, olives, feta, house dressing
- FATOOSH 12.95 V**
romaine, tomatoes, cucumbers, onions, radishes, toasted pita, Sumac, house dressing
- WALNUT VINAIGRETTE 12.95 GF VEG**
romaine, toasted walnuts, 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 12.95 VEG**
Falafel, romaine, tomatoes, radishes, pickles, tahini sauce, with fries
- GARLIC CHICKEN SANDWICH 13.95**
fries, pickles, garlic sauce, with fries
- BEEF STEAK SHAWARMA SANDWICH 13.95**
tomatoes, seasoned onions, pickles, Tahini sauce, with fries
- CHICKEN SHAWARMA SANDWICH 13.95**
tomatoes, seasoned onions, pickles, Tahini sauce, with fries
- LAMB GYRO SANDWICH 13.95**
romaine, tomatoes, onions, Gyro sauce, with fries
- CHICKEN GYRO SANDWICH 13.95**
romaine, tomatoes, onions, Gyro sauce, with fries
- KAFTA SANDWICH 13.95**
tomatoes, pickles, with fries

VEG Vegetarian V Vegan GF Gluten free

DINNER FOR TWO

Enjoy a four-course meal for two /54.95

Soup or Salad (Choose Two)

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

Appetizer (Choose Two)

Tabbouleh, 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

\$32.95 /Person (6+ People)

Tabbouleh, Hummus, Baba, Labni, Pickles & Olives, Veggie Grape Leaves, Samboosak, fries, Greek Salad, Chicken Kabob, Beef Steak Kabob, Kafta, Kibbi, and Baklava 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 either 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 +2)

Special requests +2

CHICKEN BREAST KABOB L 15.95 D 19.95

FILET MIGNON STEAK KABOB L 18.95 D 24.95

LAMB TENDERLOIN KABOB L 18.95 D 24.95

Grass Fed (Certified Halal)

SHRIMP KABOB L 17.95 D 23.95

VEGGIE KABOB V L 14.95 D 18.95

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

COMBO KABOB L 18.95 D 25.95

Select 2 for lunch or 3 for dinner

Kabobs served with vegetables over rice

FALAFEL VEG L 14.95 D 17.95

garbanzo beans, vegetables, spices, fried, Tahini sauce

KAFTA L 15.95 D 19.95

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

KIBBI L 15.95 D 19.95

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

SUJUK L 15.95 D 19.95

spicy beef sausage, lemon juice, w/rice

MEAT COMBINATION L 16.95 D 25.95

Beef Steak Kabob, Kafta, Kibbi, Sujuk, w/rice.
lunch combination choice of any two

LAMB CHOPS GF 32.95

grass fed w/fries

SALMON FILLET OF FISH 21.95

(wild caught Alaskan) w/rice

SHRIMP SCAMPI L 17.95 D 23.95

w/rice

CHICKEN LIVERS GF 17.95

w/onions

SIGNATURE

FAROOJ 23.95

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

KIBBI-NAYI (RAW LAMB)* 34.95

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 19.95

tomatoes, seasoned onions, pickles, rice, Tahini sauce

LAMB GYRO PLATE 19.95

tomatoes, seasoned onions, pickles, rice, Gyro sauce

HUMMUS MA'A-LAHMI GF L 14.95 D 18.95

choice of Shawarma or Gyro, Hummus, almonds

ROLLED/STUFFED

MEAT GRAPE LEAVES GF L 14.95 D 19.95

lamb, rice, spices

VEGGIE GRAPE LEAVES GF V L 14.95 D 19.95

parsley, tomatoes, onion, rice, spices

STUFFED CABBAGE GF L 14.95 D 19.95

lamb, rice, tomato sauce, spices

VEGGIE MOUSAKA V L 14.95 D 19.95

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

MEAT MOUSAKA L 14.95 D 19.95

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 /8.95

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

Baklava Sundae /9.95

Baklava, Vanilla Ice Cream, chocolate syrup, pistachios

Shabiet /8.95

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

Kanafi /8.95

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

Rice Pudding /8.95

Housemade Rice Pudding topped with pistachios

DESSERTS TO GO

Baklava 17 pieces pack /20

Baklava 35 pieces pack /35

BEVERAGES

Fresh Squeezed Lemonade /4.95

Pomegranate Lemonade /5.95

Fresh Squeezed MINT Lemonade /5.95

Laban Drink (Salted Yogurt) /4.95

Mint Yogurt Drink / 5.95

Juice (Pineapple, Orange) /3.95

Iced Tea /3.50 (Free Refills)

Arnold Palmer /4.00

Bottled Republic Of Tea /5.95

(Passion Fruit, Pomegranate, Decaf Ginger Peach)

Fiji Bottled Still Small /4.50 Large /7.50

Sparkling Bottled Small /4.50 Large /7.50

Soda /3.50

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

Pepper

(Free Refills)

COFFEE DRINKS

Mediterranean Coffee /4.95

American Coffee /3.75

Baileys & Coffee / 10

HOT TEA

Hot Tea (Choice of Flavors) /3.95

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

SPECIALTY DRINKS

SANGRIA

House Specialty made with our fresh squeezed lemonade!

Glass /10 (Happy Hour /5)

Pitcher /28 (Happy Hour/20)

Flavors: Red & Pomegranate

POMEGRANATE SPRITZ 15

FRESH MINT VODKA LEMONADE 15

ARAK

Gantous Lebanese Arak /10 Bottle /60

Massaya Lebanese Arak /15 Bottle /100

MOJITOS

Classic /10

MARGARITAS

Classic or Watermelon /10

MARTINI

Lemon Drop or Apple /10

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

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 /3

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 / 5

Pita Chips /4

Sujuk (Spicy Beef Sausage)/5

Chicken Tenders /6

Kafta /3

Any Kabob /5

HOUSE WINES /12

(By the glass)

Sauvignon Blanc

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

Sparkling Wine

Mimosa

Sangria

ROSE WINES

Listel Grain de Gris /29

France

Ksara Sunset Rose /29

Lebanon

WHITE WINES

Glass/Bottle

Ksara, Chardonnay /38

Lebanon

Ruffino Lumina, Pinot Grigio /29

Italy

Kim Crawford, Sauvignon Blanc /38

New Zealand

Butter, Chardonnay /36

California

Clos Du Bois, Chardonnay 14/33

Sonoma

Dr. Loosen, Riesling 14/31

Germany

RED WINES

Glass/Bottle

Chateau Ksara Rouge /45

Lebanon

Cabernet Sauvignon, Merlot and Petit Verdot

Ksara, Cabernet Sauvignon /45

Lebanon

Ksara, Reserve Du Couvent 14/37

Lebanon

Cabernet-Sauvignon/Syrah/Carignan

Chateau Saint-Sulpice Bordeaux /48

France

Trapiche, Malbec 13/28

Argentina

Francis Coppola Diamond Pinot Noir /47

Monterey County

Meiome, Pinot Noir 15/47

Central Coast

Educated Guess, Cabernet /57

Napa

Justin, Cabernet /48

Paso Robles

Ruffino, Chianti Classico /42

Tuscany

(20% all To Go Wines by the bottle)



S I N C E 1 9 6 6 _____ ®

K H O U R Y ' S

_____ M I D I T E R R A N E A N

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!