



Appetizers

ZEITOUN \$8

spicy castelvetro olives and pickled vegetables.

Vegan

HUMMUS BIANCO \$9

garlic confit & tahini served with garlic & za'atar focaccia sticks.

Vegan

LABNEH \$9

house-made labneh with olive oil served with garlic & za'atar focaccia sticks.

Vegetarian

HUMMUS BOARD \$19

hummus, beef brisket, sujuk, sausage, roasted cherry tomato, garlic confit, tahini, pomegranate molasses, olive oil.

Vegan Option

LABNEH BOARD \$18

sumac & honey | mint & parsley gremolata | pistachio & za'atar.

Vegetarian | Nuts

Salads

LEVANTINE GREEN GODDESS SALAD \$16

arugula, chickpeas, pistachios, feta, tahini, crispy onion, mint & coriander gremolata dressing.

Vegetarian | Vegan Option | Nuts

LEBANESE ARUGULA SALAD \$15

arugula, cherry tomatoes, radish, feta, crispy onion, tahini, lemon wedge.

Vegetarian | Vegan Option

+\$3 add chicken shawarma.

Ask about any specials.

(not) Pizza

Single - 9" square, 4 slices | Twin - 8 slices

Red _____ Single Twin

CHEESE "JIBNEH" \$15 | \$28

signature red sauce, mozzarella, provolone.

Vegetarian | Vegan Option

HOT HONEY PEPPERONI \$17 | \$32

signature red sauce, mozzarella, beef pepperoni, honey drizzle, pepperoncini.

MEAT HABIBI \$19 | \$33

signature red sauce, mozzarella, beef pepperoni, house-made sujuk, pepperoncini, garlic & oregano drizzle.

White _____ Single Twin

SWEET LABNEH \$15 | \$28

mozzarella, labneh, burnt honey, sesame, fennel. +\$2.50 add fennel honey dip.

Vegetarian | Vegan Option

CHEESY GARLIC & ZA'ATAR \$15 | \$28

garlic confit, mozzarella, akawie cheese, za'atar.

Vegetarian | Vegan Option

CHICKPEA FETTET \$16 | \$30

garlic confit, mozzarella, labneh, tahini, cumin spiced chickpea, pepperoncini, fried onions, parsley.

Vegetarian | Vegan Option

Green & Black _____ Single Twin

SAMBOUSEK \$16 | \$30

garlic confit, mozzarella, akawie cheese, olives, dried mint.

Vegetarian | Vegan Option

SUMAC "MUSAKHAN" \$21 | \$38

sumac caramelized onions, provolone, 7-spice roasted chicken, pickled slaw.

THE OG SHAWARMA \$21 | \$38

parsley pesto, beef brisket, mozzarella, pickled shallots, cherry tomato, arugula, tahini, pomegranate molasses. \$2.50 add garlic dip.

SYRIAN CHICKEN SHAWARMA \$18 | \$33

garlic toum, mozzarella, pickles, shawarma roasted chicken, tahini, pomegranate molasses.

HOT & FRESH LABNEH \$16 | \$30

labneh, mozzarella, roasted tomato, za'atar, arugula, tahini.

Vegetarian | Vegan Option

Dipping Sauces & Add-ons

DIPPING SAUCES \$2.5 each

GARLIC & OREGANO	SHATTA CHILI	HARISSA HONEY	FENNEL HONEY
ROASTED TOMATO	TAHINI	MINT & PARSLEY LABNEH	

ADDITIONAL OPTIONS

VEGAN CHEESE \$2	SIDE ARUGULA SALAD \$5
GLUTEN-FREE CRUST (SINGLE) \$6	GARLIC & ZA'ATAR FOCACCIA STICKS \$3

Focaccia Baked Sandwiches

9" baked sandwiches on a ka'ak-style sesame focaccia.

Red

TORONTO CHEESE \$11

mozzarella, provolone, signature red sauce dip.

Vegetarian | Vegan Option

HOMS HONEY PEPPERONI \$12

mozzarella, beef pepperoni, pepperoncini, honey, signature red sauce dip.

WADI HABIBI \$13

mozzarella, beef pepperoni, house-made sujuk, pepperoncini, garlic & oregano sauce, signature red sauce dip.

White

NABLUS SWEET LABNEH \$11

mozzarella, labneh, sesame, fennel honey dip.

Vegetarian | Vegan Option

AKKA GARLIC & ZA'ATAR \$9.5

garlic confit, mozzarella, akawie cheese, za'atar.

Vegetarian | Vegan Option

HEBRON CHICKPEA \$11

garlic confit, mozzarella, labneh, tahini, cumin spiced chickpea, pepperoncini, fried onions, parsley.

Vegetarian | Vegan Option

Green & Black

LEVANT SAMBOUSEK \$12

garlic confit, mozzarella, akawie cheese, olives, dried mint.

Vegetarian | Vegan Option

BEIRUTI BEEF SHAWARMA \$15

parsley pesto, beef brisket, pickled onion, roasted tomato, tahini, garlic, pomegranate molasses.

JENIN SUMAC CHICKEN \$15

sumac caramelized onions, provolone, 7-spice roasted chicken, pickled slaw.

ALEPPO CHICKEN SHAWARMA \$12

garlic toum, provolone, pickles, shawarma roasted chicken, tahini, pomegranate molasses.

JAFFA LABNEH \$12

labneh, mozzarella, roasted tomato, za'atar, arugula, tahini.

Vegetarian | Vegan Option

+ \$5 add a side salad to any sandwich.

Desserts

TRADITIONAL KUNAFI \$11.50

akawie cheese, rose & orange blossom syrup, pistachio.

PISTACHIO CREAM KUNAFI \$14

mozzarella, akawie cheese, pistachio cream, pistachio, rose water syrup.

Drinks

SODA \$3.5

LE SELTZER / SPARKLING WATER \$5

ZAMALEK HIBISCUS OR COLA \$6

COFFEE / ESPRESSO / TEA \$4

Wines

13 | 42

WHITE

grillo sicilia doc - cantine settesoli (12.5%) - 2022 sicily, italy.

RED

kool nerello mascalese (13.5%) - 2022 milazzo, italy.

ROSÉ

deltetto langhe rosato 'suasi' (12.5%) - 2022 piedmont, italy.

Beer & Cider

BURDOCK DELUXE LAGER (4.5%) \$10

BURDOCK IPA (6.3%) \$10

BURDOCK SEASONAL SOUR \$10

SPY CIDER (5.2%) \$10.5

rotating selection based on brewer seasonality.

rotating selection based on brewer seasonality.

Cocktails

APRICOT \$14.5

gin (1.5oz), apricot syrup, lemon, sparkling water.

LEVANT NEGRONI \$15.5

gin (1oz), sweet vermouth (1oz), campari (1oz), orange blossom water.

MOROCCAN MULE \$15

vodka (1.5oz), lemon, ginger beer, pomegranate molasses.

HIBISCUS DREAMS \$15

gin (1.5oz), hibiscus iced tea, range blossom, rose water.

Mocktails

MISHMISH \$8

apricot syrup, sparkling water, lemon.

MOROCCAN GINGER-MINJ \$8

lemon, ginger beer, pomegranate molasses.

KARCADE HIBISCUS \$8

hibiscus iced tea, orange blossom, rose water.