

Le Chef

RESTAURANT

AUTHENTIC
LEBANESE FOOD

SOUPS

- SOUP DE JOUR4
- CRUSHED LENTIL4

SIDE ITEMS

- ALL SIDES4
- RICE
- FRIES
- GARLIC SAUCE
- TAHINI SAUCE
- PICKLE TRAY
- CHAR BROILED VEGGIES
- SAUTÉED MUSHROOMS
- FETA CHEESE
- BAKED POTAOES

DESSERTS

ALL MADE IN
THIS RESTAURANT

- MHALABIYA.....5
- CRÈME CARAMEL.....5
- LEBANESE ICE CREAM...5
- BAKLAVA.....5

JUICE BAR

- MIX AND MATCH.....4
- STRAWBERRY
- BANANA
- MANGO
- GUAVA
- ORANGE
- CARROT
- CELERY
- BEET
- APPLE

PLEASE MAKE US AWARE OF
ANY FOOD ALLERGIES

AN 18% GRATUITY WILL BE
ADDED TO PARTIES OF SIX
OR MORE ADULTS

PLEASE NO SMOKING

WE SINCERELY
APPRECIATE YOUR
BUSINESS.

STARTERS

- HUMMUS - COOKED, MASHED CHICKPEAS, BLENDED WITH TAHINI, OLIVE OIL, LEMON JUICE, SALT AND GARLIC.....8
- BABA GANOUSH - CHARBROILED EGGPLANT BEFORE PEELING, BLENDED WITH TAHINI, OLIVE OIL, LEMON JUICE, SALT AND GARLIC.....8
- HUMMUS W/MEAT - TOPPED WITH SAUTEED TENDERLOIN TIPS10
- FRIED KIBBE - GROUND LAMB AND ONIONS, CRACKED WHEAT AND HERBS FORMED INTO BALLS AND DEEP FRIED.....10
- BALILA - COOKED AND SAUTÉED CHICKPEAS MIXED WITH GARLIC AND LE CHEF SPICES TOPPED WITH OLIVE OIL.....8
- CHICKEN LIVER - SAUTÉED WITH OLIVE OIL AND SPICES.....10
- SUJUK - SAUSAGE WITH VARIOUS SPICES INCLUDING CUMIN, SUMAC, GARLIC, SALT, AND RED PEPPER.....10
- MAKANEK - SAUSAGE WITH VARIOUS SPICES SAUTÉED WITH LEMONS.....10
- KIBBE NAYEH - RAW GROUND LAMB MIXED WITH CRACKED WHEAT, ONION, AND VARIOUS SPICES.....12
- KIBBE HALABEYEH - GROUND LAMB MIXED WITH CRACKED WHEAT, ONION, AND HALABI SPICES.....15
- CALAMARI - WHOLE CALAMARI SAUTÉED WITH ITS SQUID INK(SEASONAL).....13
- VEGGIE GRAPE LEAVES - STUFFED WITH RICE PARSLEY, CHICK PEAS, ONION AND TOMATOES COOKED LEMON SAUCE SERVED WITH YOGURT.....10
- FALAFEL - COMBINATION OF GROUNDED FAVA BEANS AND CHICKPEAS MIXED WITH PARSLEY AND ONIONS, SHAPPED IN PATTIES AND DEEP FRIED. SERVED ON A BED OF VEGETABLES WITH TAHINI SAUCE.....9
- FUL MEDAMMAS - CONSISTS OF BROWN FAVA BEANS, PARTIALLY OR COMPLETELY MASHED, WHICH ARE SLOW-COOKED AND SERVED WITH OLIVE OIL, CHOPPED PARSLEY, ONION, GARLIC, AND LEMON JUICE.....8
- MIXED APPETIZER - TABBOULI HOMMUS AND BABA GANOUSH.....12
- SAMKI HARRA - SPICY FISH, HOUSE SPECIALTY FISH TOPPED WITH TAHINI SAUCE.....13
- SAUTEED CHICKEN WINGS - DEEP FRIED CHICKEN WINGS SAUTÉED WITH GARLIC AND LEMON JUICE.....10
- SHANKLISH- DRY SPICEY CHEESE, ONIONS, TOMATOES AND OLIVE OIL.....10
- LAMB TONGUES - COOKED AND SAUTEED WITH GARLIC AND OLIVE OIL WITH A RINSE OF LEMON JUICE.....12
- ZAATAR (OREGANO) - FRESH OREGANO SLICED AND TOPPED WITH ONION, OLIVE OIL.....10
- HINDBI (DANDELION GREENS) - FRESH DANDELION GREENS SAUTEED WITH OLIVE OIL(SEASONAL).....11
- ARAYIS - OPEN FACE KAFTA PITA TOPPED WITH ONION, ONIONS AND PARSLEY.....9

SALADS

ADD CHICKEN TO ANY SALAD \$3

- TABBOULEH - FINELY CHOPPED PARSLEY, BULGUR, MINT, TOMATO, SPRING ONION, AND OTHER HERBS WITH LEMON JUICE, OLIVE OIL.....8
- FATTOUSH - FRIED PIECES OF PITA BREAD COMBINED WITH MIXED GREENS AND OLIVE OIL AND SUMAC SPICE.....8
- LEBANESE SALAD – FRESH GARDEN MIX MIXED WITH OUR HOUSE DRESSING.....8
- SPINACH SALAD – FRESH SPINACH ONION AND TOMATOES MIXED WITH A HOUSE MADE DRESSING.....8
- POTATO SALAD- BAKED AND DICED POTATO MIXED WITH GREEN ONIONS, TOMATOES, MINT LEAVES MIXED WITH OLIVE OIL AND LEMON JUICE.....8
- CABBAGE SALAD- SLICED CABBAGE MIXED WITH MINT AND TOMATOES AND ONIONS MIXED OLIVE OIL AND LEMON JUICE AND GARLIC DRESSING.....8

LUNCH COMBOS

- SERVED W/ ANY 2 SIDES OF YOUR CHOICE, SERVED FROM 10 TO 3, MON-FRI
- LAMB CHOPS14
- SHISH KABOB.....12
- SHISH KAFTA.....10
- CHICKEN KAFTA.....10
- SHISH TAWOOK.....10
- CHICKEN SHAWERMA.....10
- BEEF SHAWERMA.....10
- GRILLED CHICKEN BREAST.....10
- CHICKEN ESCALOPE.....10
- BAKED KIBBE.....10
- GRAPE LEAVES10
- STUFFED CABBAGE10

VEGETARIAN LUNCH COMBOS

- SERVED W/ ANY 2 SIDES OF YOUR CHOICE, SERVED FROM 10 TO 3, MON-FRI
- FALAFAL - COMBINATION OF GROUNDED FAVA BEANS AND CHICKPEAS MIXED WITH PARSLEY AND ONIONS, SHAPPED IN PATTIES AND DEEP FRIED. SERVED ON A BED OF VEGETABLES WITH TAHINI SAUCE.....10
- MUJADARA – LENTIL BEANS AND RICE TOPPED WITH SAUTEDD ONIONS SERVED WITH IN HOUSE MADE YOGURT.....10

VEGETARIAN LUNCH COMBOS CONT. (OVER)

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SANDWICHES

ALL SANDWICHES.....5

CHICKEN SHAWERMA

BEEF SHAWERMA

SHISH KABOB

SHISH KAFTA

CHICKEN KAFTA

SHISH TAWOOK

CHICKEN LIVER

LAMB TONGUE

SOUJOK

MAKANAK

FALAFAL

HUMMUS & TABOULI

VEGETARIAN SANDWICH

CAULIFLOWER, EGG PLANT,
POTATOES

BASTIRMA

KIDS ITEMS

ALL PLATES7

CHICKEN STRIPS/FRIES

CHICKEN NUGGETS/

FRIES

SHISH KAFTA/FRIES

SHISH KABOB/FRIES

SHISH TAWOOK/FRIES

CHICKEN WINGS/FRIES

ASK YOUR SERVER ABOUT MENU
ITEMS THAT ARE COOKED TO OR-
DER OR SERVED RAW. CONSUMING
RAW OR UNDERCOOKED MEATS,

VEGETARIAN LUNCH COMBOS CONTINUED

BURGAL W/ TOMATOES – CRACKED WHEAT ONIONS AND GREEN PEPPERS MIXED
WITH TOMATO SAUCE.....10

LUBYIEH – FRESH GREEN BEANS, ONIONS AND GARLIC MIXED WITH FRESH TOMATO
SAUCE.....10

VEGETARIAN GRAPE LEAVES - STUFFED WITH RICE PARSLEY, CHICK PEAS,
ONION AND TOMATOES COOKED WITH LEMON SAUCE SERVED WITH YOGURT.....10

MSA’3A - CHARBROILED EGGPLANT BEFORE PEELING ADDED WITH TOMATOES
AND CHOPPED ONIONS AND OILVE OIL.....10

BAMIA BZEIT- VEGETARIAN OKRA.....10

DINNER ENTREES

SERVES W/ 3 SIDES OF YOUR CHOICE.

SHISH KABOB -19

SHISH TAWOOK -17

CHICKEN KAFTA -15

SHISH KAFTA -16

CHICKEN ESCALOPE -15

LAMB CHOPS - 23

GRILLED CHICKEN BREAST -16

BEEF SHAWERMA -18

CHICKEN SHAWERMA -17

LE CHEFS TRIO - SHISH KAFTA, SHISH KABOB, SHISH TAWOOK.....20

LE CHEFS’ STIR - SAUTÉED VEGETABLES W/ YOUR CHOICE OF
CHICKEN OR BEEF.....17

HOUSE SPECIALTIES

SERVED W/ SOUP OR SALAD

BAKED KIBBE - SERVED W/ YOGURT & CUCUMBER.....15

GRAPE LEAVES - SERVED W/ YOGURT.....16

KIBBI LABNIYE - BROILED YOGURT MIXED WITH GARLIC AND
MINT LEAVES AND KIBBI.....15

LAMB SHANK BAMIA/RICE - OKRA STEW COOKED WITH LAMB SHANKS.....16

MAGHRABIYA COUSCOUS - VEGETABLES MIXED WITH COUSCOUS
AND CHICKEN.....15

STUFFED CABBAGE - SERVED W/ YOGURT.....16

STUFFED ZUKINI - STUFFED WITH RICE AND MEAT TOPPED
WITH TOMATO SAUCE.....15

STUFFED EGGPLANTS - EGGPLANTS STUFFED WITH MEAT AND RICE
TOPPED WITH TOMATO SAUCE.....15

STUFFED LAMB - BED OR RICE TOPPED WITH LAMB
AND PINE NUTS, PISTACHIOS18

VEGITARIAN DINNER ENTREES

SERVED W/ SOUP OR SALAD

MUJADARA - LENTIL BEANS AND RICE TOPPED WITH SAUTEED ONIONS SERVED
WITH IN HOUSE MADE YOGURT.....14

LUBYIEH - FRESH GREEN BEANS, ONIONS AND GARLIC MIXED
WITH FRESH TOMATO SAUCE.....14

BURGAL W/ TOMATOES - CRACKED WHEAT ONIONS AND GREEN PEPPERS
MIXED WITH TOMATO SAUCE.....14

VEGETARIAN GRAPE LEAVES - STUFFED WITH RICE PARSLEY, CHICK PEAS,
ONION AND TOMATOES. COOKED WITH LEMON SAUCE SERVED WITH YOGURT.....14

MSA’3A - CHARBROILED EGGPLANT BEFORE PEELING ADDED WITH TOMATOES
AND CHOPPED ONIONS AND OLIVE OIL.....14

MIXED VEGETARIAN PLATE - ANY 3 OF YOUR CHOICE.....14

BAMIA BZEIT- OKRA STEW WITH VEGETABLES ON A BED OF RICE14

SEAFOOD DINNER ENTREES

SERVES W/ 3 SIDES OF YOUR CHOICE.

RED SNAPPER WHOLE FRIED FISH -MARKET PRICE

BROILED CODE FISH -18

SIYADEIYA(FISHERMAN) - FRESH FISH SAUTÉED WITH ONION ON A BED OF RICE...18

CATCH OF THE DAY.....MARKET PRICE

The Owners, Managers and Staff of LE Chef Restaurant cuisine of Lebanon invite you to experience the Middle Eastern Mediterranean. Come share with us the culinary delights of the Phoenician Mediterranean Culture.

Whether you are sharing our signature hummus or enjoying our marinated lamb chops and kabobs, our friendly staff is here to serve you.

Our restaurant promises a delicious meal with meticulous attention by our staff to your every need. At Le Chef Cuisine of Lebanon we ensure you a memorable experience.

Again, welcome and ahla w sahla.