

# Legend

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## Balade:

Fresh, local; Used When Describing Produce of High Quality.

## Burghul:

Cereal Made From Different Wheat Species, Such as Durum Wheat.

## Jebneh:

Cheese.

## Laban:

Homemade Lebanese Yoghurt.

## Manakeesh:

Lebanese Pizza That Comes with A Variety of Toppings; Enjoyed Anytime Of The Day.

## Mezze:

Refers To a Selection of Small Tasty Dishes Served in The Beginning of a Large-Scale Meal.

## Salata:

Lebanese Name for Salad.

## Sandweechet:

Lebanese Name for Sandwich.

## Sumac:

Tart and Tangy, Deep Burgundy Colored Spice Harvested From a Wild Berry Bush.

## Tahini:

Paste of Lightly Toasted Ground Sesame Seeds.

## Tarboush:

A Red Felt Cap with A Tassle that Hangs From the Crown that Used to be Part of Traditional Middle Eastern Dress Wear.

## Toun:

A Lebanese Garlic Aioli.

## “U”:

Vegetarian Dish.

## Zaatar:

Spice Mixture of Dried Wild Thyme, Sesame Seeds and Sumac; High in Antioxidants.

## Soups

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**Hearty Lentil Soup (U):** Swiss Chard, Lentils with Essential Lebanese Spices and Fresh Lemon Juice 6

**Chicks & Veg:** Homemade Vegetable Soup with Tender Pieces of Chicken in an aromatic broth 6

**Soup Of The Day:** 6

## Salads

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**Tabouleh (U):** Authentic Lebanese Parsley Salad with Bulgur\* Mixed with Chopped Onions, Parsley and Tomatoes, Olive Oil and Fresh Lemon Juice 8

**Fattoush (U):** Lebanese Salad of Romaine Hearts, Cucumbers, Tomatoes, Onions, Bell Peppers and Sumac\* with Extra Virgin Olive Oil; Served with Toasted Pita Crisps 8

**Spinach Salad (U):** A Combination of Spinach, Cucumbers, Mushrooms, Scallions, Tomatoes Finished off with Feta Cheese. Served with Choice of Dressing 9

**Chicken Meshwe Salad:** Chargrilled Marinated Boneless Chicken Over a Mixture of Greens, Black Olives, Cucumbers, Tomatoes and Feta Cheese. Served with Choice of Dressing 13

**Skinny Shawarma:** A Mixture of Greens Tossed with Sliced Onions, Tomatoes, Black Olives, Cucumbers then Topped with Shawarma Meat. Served with Choice of Dressing 14

**Mediterranean Tuna Salad:** Chargrilled Marinated Tuna over a Mixture of Greens, Black Olives Red Onions, Tomatoes and Cucumbers. Served with Choice of Dressing 14

**Dressings:** Balade\* House Dressing - Balsamic Vinaigrette - Tahini\* Sauce - Honey Dijon - Hot Sauce

## Mezze

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Small Plates - Great for Sharing

**Hummus (U):** Delightful Dip of Chickpeas Puree, with Tahini and Lemon Juice 6.5

**Baba Ghanouj (U):** Chargrilled Eggplant Pureed with Tahini, Fresh Lemon Juice 6.5

**Warak Einab (U):** Homemade-Style Grape Leaves, Stuffed with Chickpeas, Tomatoes, Parsley and Rice 7

**Shankleesh (U):** Our Homemade Aged Cheese is Perfectly Blended with Zaatar - Dried Wild Thyme, Diced Tomatoes and Onions 7

**Mouhamara (U):** Dip of Sun dried Fresh Red Peppers Spicy, Walnuts, Pomegranate 7.5

**Labneh with Tourn\*** (U): Balade's\* Heavenly Cream Cheese Made From Greek Yoghurt, Infused with Wild - Lebanese Thyme and Crushed Garlic 6.5

**Loubiye Bzeit** (U): Fresh Green Beans Sautéed in Olive Oil with Onions, Tomatoes and Aromatic Herbs 8

**Kebbeh Kras:** Lebanon's National Dish; A Mixture of Lean Beef and Cracked Wheat, Filled with A Mixture of Ground Beef, Diced Onions and Pine Nuts, Served with a Laban\* Dip 9

**Sambousik:** Decadent Pastry Pockets Filled with Seasoned Ground Beef and Toasted Pine Nuts 8

**Grilled Halloumi Cheese** (U): You Cannot Go Wrong with Our Grilled, Sizzling Hot Cypriot Cheese Slices Served with Tomatoes and Cucumber 9

**Makanek:** Spiced Beef Sausages Flambéed with Fresh Lemon Juice 9

**Soujouk:** Mildly Hot, Smokin' Beef Sausages Sautéed with Our Fresh Olive Oil and Tomatoes 8

**Jwaneh (wings):** Chargrilled Chicken Wings, Marinated the Balade\* Way 9

**Falafel** (U): Made with Chickpeas, Fava Beans and Parsley, Fried, Exploding with Flavor 7

**Foul Medamas** (U): A Blend of Fava Beans, Garlic, Lemon Juice, Cumin and Olive Oil 7

**Fatayir with Spinach and Feta** (U): New York's Famous Pies are Taken Back to Their Roots in Triangular Style; Stuffed with Chopped Spinach and Feta Cheese 8

**Sfiha:** Miniature Squares of Pastry Filled with Our Traditional Mouth-Watering Combination of Meat 8

**Rkakot** (U): Cheese Rolls with Fresh Mint to Your Heart's Desire 7

**Vegetarian Mazmmez:** Create Your Own Dreamy Sampler by Choosing Four of the Following: Hummus, Tabouleh, Baba Ghanouj, Falafel, Labneh with Tourn, Shankleesh, Loubiye Bzeit or Warak Einab 18

**Mezze Supreme:** Eight Favorites: Hummus, Baba Ghanouj, Labne, Mouhamara, Kebbeh Kras, Sfiha, Makanek, Halloumi Cheese 57

## Sandweetchet

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All Sandwiches are Lightly Toasted.. Choice of White or Wheat Pita Bread

**Shish Tawook:** Pieces of Marinated Grilled Chicken Served with a Lebanese Garlic Aioli and Salad 9

**Chicken Shawarma:** Our famous Balade\*-Marinated Chicken Served with Garlic Aioli and Pickles 9

**Meat Shawarma:** Juicy Slices of Marinated Beef Topped with Tomatoes, Pickles, Parsley, Sumac\* and Tahini\* Sauce 10

**Kafta:** Chargrilled Ground Beef Mixed with Diced Onions, Parsley and Spices Served with Hummus 10

**Makanek:** Grilled Beef Sausages with Lettuce and Tomatoes 9

**Shish Kebab:** Pieces of Marinated Lamb with Hummus and Pickles 11

**Tuna Filet:** Chargrilled Tuna, Topped with Tomatoes, Onions , Sumac Then Drizzled with Tahini Sauce **10**

**Halloumi Cheese:** Grilled Cypriot White Cheese with Tomatoes and Cucumbers **9**

**Falafel (U):** Falafel Patties in a Pita Topped with Tomatoes, Onions, Pickles, Turnips and Tahini\* **7.5**

**Hummus & Tabouleh (U):** Two Lebanese Favorites **7**

## Manakeesh

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Lebanese Pizza - Fresh Balade\* Dough. Fresh From Our Oven.

**Beirut Beats / Zaatar (U):** Wake Your Taste Buds with our Savory Breakfast Pizza with a Lebanese Zaatar\* Mixture of Wild Dried Thyme, Sesame Seeds, Sumac and Olive Oil **7**

**Jebneh\*:** Traditional Lebanese White Cheese. Sizzling Hot! Served with Sliced Tomatoes **11**

**Sausage & Cheese:** Mix of White Cheese with Beef Sausages **12**

**Jambon Jebneh:** White Cheese Topped with Slices of Ham **12**

**Lahme Baajin:** Balade's\* Secret Recipe of Seasoned Ground-Lean Beef, Mixed with Finely Diced Onions and Tomatoes **12**

**Kafta:** Ground Lean Beef Mixed with Chopped Onions, Parsley and Lebanese Spices **12**

**Taste of Lebanon:** Assortment of 3 Mini Manakeesh (Cheese, Lahme Baajin, Zaatar) **10**

## Pita Pitza

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Popped in the Oven Flat and Removed When Crispy.

**Sultan El Shawarma:** Thinly Sliced, Marinated Beef, Roasted with Onions, Cucumbers, Tomatoes, a Drizzle of Tahini and a Touch of Zaatar **12**

**Tarboush\* Chicken:** Thinly Sliced Marinated Boneless Chicken Served with Garlic Sauce and Honey Dijon, Sliced Tomatoes, Onions and Pickles **12**

**Greek Pitza (U):** Feta Cheese, Cucumbers, Tomatoes, Green Peppers, Lebanese Zaatar\* and Olives **11**

**Malak El Falafel (U):** Delicious Crispy Falafel with Tahini Sauce, Finished to Perfection with Chopped Parsley, Tomatoes and Yellow Pepper Rings **11**

**Balade Pitza:** Hummus Base Topped with Seasoned Ground Meat, Onions and Tomatoes **12**

## Platters

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**Balade\* Mixed Grill:** Beef Kafta, Lamb Kabab and Chicken Tawook Served with French fries and Chargrilled Vegetables **24**

**Balade\* Lamb Chops:** New Zealand Baby Lamb Chops Grilled, Served with Mashed Potatoes and Gravy **28**

**House of Lamb Kabab:** Chargrilled Tenderloin Lamb Served with Rice and Grilled Vegetables **21**

**Beef Kafta:** Chargrilled Lean Beef Mixed with Chopped Onions, Parsley, Herbs and Spices. Served with Rice **19**

**Beef Shawarma:** Sliced Marinated Beef; Topped with Tomatoes, Onions, Parsley and shredded, Served with Tahini Sauce **19**

**Hummus Shawarma:** Our Balade\* Hummus Topped with Our Signature Beef Shawarma Tomatoes, Scallions and Parsley **18**

**Shish Tawook:** Pieces of Marinated chicken Breast Cubes Served with Rice and Toun\* **19**.

**Sheikh El Shawarma:** Chicken Shawarma Served with French Fries, Pickles and Toun\* **18**

**Samke Harra (SPICY):** Daily Market Fish Filet Marinated with Spices the Balade\* Way, Topped with Nuts and Warm Tahini Sauce, Grilled to Perfection **MP**

**Sayadieh** Daily Market Fish Filet Served on a Bed of Rice with Fish Broth Sauce and Roasted Nuts **23**

**Mujaddara Crush (V):** Lentils and Rice, Topped with Onions, Served with a Side of Lebanese Salata\* **14**

**Hummus Falafel (V):** Our Balade\* Hummus Served with our signature Crispy Falafel and Tahini Sauce **14**

## Sides

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**Lebanese Salata\* (V):** Chopped (Cucumbers, Tomatoes, Green Pepper) Salad **4.5**

**Balade\* Rice (V):** Lebanese Rice with Vermicelli **4.5**

**Pickled Vegetables (V):** Fresh From The Market **4**

**Batata Mekleyee (V)** (French Fries) **4**

**Batata Harra (V / Spicy) :** Sautéed Potatoes Cubes, Coriander, Garlic and Spices **5.5**

**Laban\* With Cucumber:** Yogurt Cucumber with Mint **4.5**

**Bread Basket (4 Pcs)** Home Made Bread Baked Fresh from our Oven **3**

# Dessert

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**Baklava** (Bird Nest-Fingers-Burma): Assortment of Pastries with Nuts and Pistachios 5

**Kenafa:** Baked Cheese Topped with Bread Crumbs, Syrup and Crushed Pistachios 5.5

**Mouhallabie:** Type of Milk Pudding Topped with Ground Pistachios and Orange Blossom Water 5.5

**Chocoba:** 2 Mini Milk Chocolate Manakeesh\* Topped with Sliced Bananas 5.5

**Lebanese Ice Cream:** Homemade Ice Cream - (Vanilla, Pistachio) 6

**Ashta:** Homemade White Pudding with Honey and Fresh Fruits 7

# Beverages

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## BEVERAGES

(non-alcoholic)

Balade\* Jallab: Healthy Date Syrup Mixed with Water and Pine Nuts 4

Rose Water: Rose Water Syrup Mixed with Water 3.5

Freshly Squeezed: Orange, Apple, Carrot 4.5

Freshly Squeezed Homemade Lemonade: 4.5

Original Ice Tea: 3.5

Pepsi, Diet Pepsi, 7Up 2.5

Spring Water Saratoga - Flat or Sparkling (12 oz / 28 oz) 3 / 6

Laban\* Ayrar: Healthy Yogurt Drink 4

## HOT DRINKS

Lebanese Coffee 2.5

Espresso (Regular/Decaf) Lavazza 3

Freshly Brewed Coffee (Regular/Decaf) 2.5

Cafe Blanc 2.5

Pot of Lebanese Tea with Fresh Mint 5

Hot Tea (Herbal or Regular; Ask for Selection) 2.5

Enjoy / Sahtein