



Libanais

restaurant & bakery

AUTHENTIC LEBANESE CUISINE

3300 W. Devon Ave, Lincolnwood, IL 60712

(224) 470-1515

9:00AM – 11:00PM Daily

www.libanaischicago.com

Delivery. Catering.



SABAHO

all day breakfast menu

labneh (V) 4.95	shakshuka eggs (V) 8.95
creamy yogurt spread, topped with organic olive oil and fresh mint, served with pita bread	eggs cooked with tomatoes, onions and spices, served with sumac fries and pita bread
foul moudamas (Vg) 6.95	shawarma 3.00
fava beans cooked over a low flame and mixed with salt, freshly-squeezed lemon juice, garlic, olive oil and chopped parsley, topped with chickpeas, served with pita bread	labneh omelette (V) 8.95
side of vegetables 3.00	two organic eggs rolled over tomatoes and labneh served with sumac fries and pita bread
balila zeit (Vg) 5.95	shawarma omelette 9.95
organic chickpeas cooked over a low flame and mixed with cumin, fresh garlic, olive oil and salt, served with pita bread	two organic eggs rolled over tomatoes, your choice of beef/lamb or chicken shawarma, served with sumac fries, tahini or garlic spread and pita bread
side of vegetables 3.00	armenian basterma omelette 11.95
fatteh beirutieh (V) 8.95	two organic eggs rolled over armenian basterma and tomato slices, served with sumac fries
organic chickpeas cooked over a low flame, served over cracked toasted pita bread, cold yogurt blended with tahini, garlic, sumac and a touch of salt, topped with melted butter and pine nuts	makaneK 9.95
shawarma 3.00	sausage made from ground beef & lamb, marinated and seasoned, lightly fried and topped with lemon juice. served with lemon wedges and pita bread
organic eggs (V) 6.95	shakshuka egg wrap 7.95
two organic eggs cooked your way and served with tomatoes, fries and pita bread	eggs cooked with tomatoes, onions and spices wrapped in pita bread
cheese 2.00 vegetables 2.00 egg whites 2.00	shawarma 3.00
shawarma 3.00 sujok 3.00	beef shakshuka egg sandwich 10.95
	eggs cooked with beef, tomatoes, onions and spices and labneh spread, served in pita bread with sumac fries

MEZZA

hummos (Vg) 5.95	imam bayildi (Vg) 8.95
slow-cooked organic chickpeas mixed with garlic, lemon juice, salt, spices and tahini, garnished with chickpeas, parsley and olive oil, served with pita bread	sliced eggplant topped with organic chickpeas, cooked with fresh tomatoes, onions, garlic, spices and salt, baked to perfection, served warm with pita bread
foul moudamas 2.25	grape leaves (4pcs.) (Vg) 4.95
hummos beirut (Vg) 6.55	grape leaves filled with rice, tomatoes, parsley, onions, salt, spices, lemon juice and olive oil, cooked over a low flame
hummos with extra garlic, lemon juice, jalapeño and chopped parsley, garnished with chickpeas, parsley and olive oil, served with pita bread	m'hammara (Vg) 7.95
foul moudamas 2.25	slow-roasted red peppers pureed with garlic, spices, salt, and olive oil, topped with crushed walnuts, served with pita bread
hummos shawarma 9.95	falafel plate (5pcs.) (Vg) 6.95
hummos with your choice of beef/lamb or chicken shawarma, topped with onions and tomatoes, served with pita bread	fried mixture of organic chickpeas, herbs, spices, cumin, and salt, served with lettuce, tomatoes, turnips, radish, tahini and pita bread
baba ghannouj (Vg) 6.95	kibbeh nayyeh (raw) 16.95
baked organic eggplant mixed with garlic, lemon juice, salt, spices, tahini and olive oil, served with pita bread	raw ground beef and lamb, onions, cracked wheat, a blend of spices, and salt, topped with olive oil, onions, and fresh mint, served with pita bread
tour of lebanon 9.95	sujok 7.95
a selection of beef/lamb shawarma, chicken shawarma, falafel, lettuce, tomatoes, pickles, basmati rice, tahini and garlic spread, served with pita bread	armenian sausage made from ground beef/lamb and seasoned with armenian spices and garlic, cooked with tomatoes, served with pita bread
veggie king (appetizer sampler) (Vg) 13.95	
a vegetarian selection of hummos, baba ghannouj, falafel, grape leaves and taboule, served with pita bread	

SOUPS AND SALADS

add beef/lamb or chicken shawarma to any salad 3.00

soup of the day	3.95	fattoush salad (Vg)	6.95
lentil soup (Vg)	3.95	pita crackers, chopped tomatoes, cucumbers, radish, mint, parsley, onion, lettuce, and sumac dressed with garlic, lemon juice and olive oil	
organic yellow lentils cooked with a blend of herbs, spices, salt, vegetables and organic vegetable stock		taboule salad (Vg)	6.95
lebanese village salad (Vg)	5.95	chopped parsley, mint, diced tomatoes, onions, cracked wheat, mixed with salt, spices, lemon juice and olive oil	
lettuce, cucumbers, tomatoes, and onions dressed with lemon juice, garlic and olive oil		falafel salad (Vg)	6.95
tahini salad (Vg)	5.95	lettuce, tomatoes, pickles, turnips, radish, parsley, mint leaves, three pieces of falafel and tahini dressing	
tomatoes and cucumbers mixed with tahini		rocca baklava salad (Vg)	12.95
yogurt cucumber salad (V)	4.95	chicken shawarma mixed with fresh arugula, tomatoes and onions, topped with glazed pecans, served in a baklava shell, dressed with olive oil and lemon juice	
plain yogurt, chopped cucumbers, fresh mint, garlic and salt			

WRAPS AND SANDWICHES

for a light & gluten free option, substitute bread for lettuce

shawarma wrap	7.95	shish taouk wrap	7.95
slices of beef and lamb marinated with herbs, spices and salt, stacked on a skewer and rotisserie to perfection, topped with sumac onions, parsley, tomatoes, pickles and tahini, wrapped in pita bread		marinated cubes of chicken grilled and topped with tomatoes, pickles, lettuce and garlic spread, wrapped in pita bread	
chicken shawarma wrap	6.95	lamb kabob wrap	9.95
slices of chicken marinated with herbs, spices, lemon juice and olive oil, stacked on a skewer and rotisserie until golden, topped with pickles, lettuce, tomatoes and garlic spread, wrapped in pita bread		chunks of marinated lamb, grilled and topped with bewaz mix and pickles, wrapped in pita bread	
shawarma mix wrap	8.95	shish kabob wrap	8.95
beef/lamb and chicken shawarma, topped with lettuce, pickles, hummos, garlic spread and tahini, wrapped in pita bread		cubes of marinated beef tenderloin, grilled and topped with bewaz mix and pickles, wrapped in pita bread	
shawafel wrap	7.95	kafta kabob wrap	7.95
chicken shawarma topped with falafel, lettuce, pickles, hummos, garlic spread and tahini, wrapped in pita bread		ground beef and lamb mixed with herbs, spices, onions, and parsley, grilled and topped with bewaz mix and pickles, wrapped in pita bread	
falafel wrap (Vg)	5.95	jouji kabob wrap	6.95
fried falafel made from organic chickpeas, mixed with garlic, onions, herbs, spices, cumin and salt, topped with lettuce, tomatoes, turnips, parsley, pickles, radish and tahini, wrapped in pita bread		ground chicken mixed with herbs and spices, grilled and topped with lettuce, tomatoes, pickles, and garlic spread, wrapped in pita bread	
garden picks wrap (Vg)	6.95	samkeh harra sandwich	7.95
roasted seasonal vegetables mixed with peppers, oregano and olive oil wrapped in pita bread		white fish fillet baked with tomatoes, cilantro, garlic, onions, spices, lemon juice and olive oil, served in french bread	
village wrap	8.95	armenian sujok sandwich	6.95
kafta kabob and beef/lamb shawarma, sumac onions, parsley, tomatoes, pickles and tahini wrapped in pita bread		armenian sausage made from ground beef/lamb and seasoned with spices and garlic, cooked with tomatoes, topped with pickles and served in french bread	
		armenian basterma sandwich	8.95
		sliced armenian basterma, tomatoes and pickles, served in french bread	

MANA'EESH

open-faced flat pita made with a blend of flour, yeast, salt, oil, and water

zaatar (Vg) 2.75 oregano, thyme, sumac, salt, sesame and olive oil	m'hammara (Vg) 3.95 roasted red peppers spread mixed with onions, fresh garlic, olive oil and walnuts								
cheese (V) 3.45 white akkawi cheese, sesame seeds optional	kishik (V) 3.45 dried specially-treated yogurt spread seasoned with garlic, onions, tomatoes and olive oil								
zaatar and cheese (V) 3.75 half akkawi cheese- half zaatar or mixed	labneh (V) 3.45 creamy yogurt spread mixed with mint, onions, a touch of paprika and olive oil								
armenian cheese (V) 3.75 a blend of white cheese, onions, sumac, spices and dried mint	egg pie (V) 4.95 open-faced flat pita topped with two organic eggs								
lahem b'ajeen 3.95 thin crust pita dough topped with a blend of beef and lamb, onions, tomatoes and spices	<table border="0"> <tr> <td>cheese</td> <td>sujok</td> <td>shawarma</td> <td>vegetables</td> </tr> <tr> <td>2.00</td> <td>3.00</td> <td>3.00</td> <td>2.00</td> </tr> </table>	cheese	sujok	shawarma	vegetables	2.00	3.00	3.00	2.00
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2.00	3.00	3.00	2.00						
armenian sujok 3.95 thin crust pita dough topped with a blend of beef and lamb, garlic, tomatoes and armenian spices	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">make it village style! tomatoes, fresh mint and green olives</p> <table border="0" style="width: 100%;"> <tr> <td>WRAP</td> <td>OPEN-FACE</td> </tr> <tr> <td>ADD 1.00</td> <td>ADD 2.25</td> </tr> </table> </div>	WRAP	OPEN-FACE	ADD 1.00	ADD 2.25				
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FINGER FOODS

kebbeh hamis 1.95	sambousek 1.50
spinach pie (Vg) 1.25	potato pie (Vg) 1.25
spinach feta pie (V) 1.25	sfaha 1.50
cheese bourak (V) 1.25	

LUNCH SPECIAL 7.95

served monday through friday | 11am to 3pm
basmati rice, lettuce, tomatoes, pickles, shawarma beef/lamb, shawarma chicken and falafel, served with tahini and pita bread

CATERING MENU AND FAMILY STYLE TRAYS ARE AVAILABLE!

MAIN COURSES

shawarma	13.95	jouji kabob	12.95
slices of beef and lamb marinated with herbs, spices and salt, stacked on a skewer and rotisserieed to perfection, served on a bed of basmati rice with sumac onions, parsley, tomatoes, pickles, tahini and pita bread		ground chicken seasoned with spices grilled and topped with bewaz bread, served with grilled vegetables, basmati rice, garlic spread and pita bread	
chicken shawarma	12.95	shish taouk	14.95
slices of chicken marinated with herbs, spices, lemon juice and olive oil, stacked on a skewer and rotisserieed until golden, served on a bed of basmati rice with lettuce, tomatoes, pickles, garlic spread and pita bread		marinated cubes of chicken, grilled and topped with bewaz bread, served with grilled vegetables, garlic spread, basmati rice and pita bread	
shawarma combo	14.95	combo kabob	18.95
beef/lamb shawarma and chicken shawarma served on a bed of basmati rice with lettuce, sumac onions, parsley, tomatoes, pickles, garlic spread, tahini and pita bread		shish kabob, kafta kabob and shish taouk, grilled and topped with bewaz bread, served with grilled vegetables, tahini, garlic spread, basmati rice and pita bread	
lamb chops	26.95	chicken liver	11.95
five baby lamb chops, marinated and grilled to perfection, served with grilled vegetables, basmati rice and pita bread		amish chicken liver, lightly fried with onions, garlic, spices, salt and pomegranate concentrate, served with fries and pita bread	
lamb shank	18.95	samkeh beirutieh	13.95
baked lamb shank marinated in tomato and garlic sauce, served with basmati rice, roasted potato wedges, baked vegetables and pita bread		white fish fillet baked with garlic, cilantro, onions, tomatoes, herbs, spices, olive oil and lemon juice, served with basmati rice and pita bread	
lamb kabob	18.95	mixed vegetable stew (Vg)	12.95
cubes of grilled seasoned lamb topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread		eggplant, zucchini, squash, cauliflower, onions, chickpeas, tomato sauce and garlic, served with lebanese moudardara and pita bread	
shish kabob	16.95	cauliflower stew (Vg)	12.95
cubes of grilled beef tenderloin topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread		organic cauliflower baked with tomatoes, garlic, cilantro, herbs, spices, lemon juice and olive oil, served with lebanese moudardara and pita bread	
kafta kabob	14.95	salmon brochettes	19.95
ground beef and lamb mixed with herbs, spices, onions and parsley, grilled and topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread		salmon marinated in lemon herb and olive oil, grilled and served with grilled vegetables, basmati rice and pita bread	
combo libanais	26.95	branzino (Lebanese style)	26.95
one skewer of kafta kabob, one skewer of shish kabob, one skewer of shish taouk and two lamb chops, served with taboule salad, grilled vegetables, tahini, garlic spread and pita bread		seabass prepared with tarragon, garlic and spices, served with pita bread and basmati rice or mixed vegetables	
		grilled shrimp kabob	18.95
		six jumbo shrimp marinated in garlic, lemon juice, herbs, spices, red onions and olive oil, served with grilled vegetables and basmati rice	

SIDES

fries (Vg)	2.95	falafel by the piece (Vg)	.70
spice it up! add sumac		hot sauce (Vg)	.50
basmati rice	2.95	garlic sauce (Vg)	.50
lebanese moudardara (Vg)	4.95	tahini sauce (Vg)	.50
lentils and rice with caramelized onions, also known as moujadara in some parts of the middle east		torshi (Vg)	3.95
vegetable plate (Vg)	4.95	pickled vegetables	
sliced tomatoes, cucumbers, fresh mint, onions, and olives			



*(V) Vegetarian

*(Vg) Vegan



Libanais

A taste of Beirut in every bite

From the shores of the Lebanese Mediterranean Sea, and the legendary Raouch Rocks, we bring you Libanais (Lee-bah-Neh), an authentic and casual Lebanese restaurant.

With over 80 years of family experience which began with Nasr Restaurant in Raouch, Beirut in 1935, Libanais is designed to represent traditional Lebanese cuisine in a pristine atmosphere that every visitor will enjoy. Guests are treated like family and offered delicacies unlike any other that are prepared fresh daily. Libanais is distinguished by its daily specials that promises to surprise clients' palette. The wide variety of mezze and food, homey atmosphere and elegant decoration provides for unforgettable experience. Guests can also experience dining on the terrace during the summer months.

At Libanais, we strongly believe that incredible ingredients make for incredible recipes. For that reason, we only use halal crescent & Amish high quality chicken, halal lamb, organic chick peas, fava beans, handpicked tomatoes; in addition to, assorted vegetables, organic flour assortments and kosher sea salt.

Unique recipes are not complete without highly qualified, handpicked spices from Turkey. Organic extra virgin olive oil is used to intensify flavors and add to guests' dining experience.

Did we mention our Zaatar is fantastic? It is a mixture of handpicked oregano, thyme, sumac, sea salt, sesame & organic olive oil.

To uphold and cherish our history, we carefully take food and service supervising matters into our own hands to ensure guests are served delicious food that is adoringly cooked daily with the freshest and highest quality products.

libanaissweets.com

