

In Lebanon to eat is to feast and in doing so  
we evoke a celebration.

The idea is to share, so start with the basics...

A Mezza of Hummus, Kibbi, Fried Potatoes and Tabouleh.

Let the bread act as your utensil with which to eat.

Use it to scoop up the food... **SAHTEIN!**

[opensesamegrill.com](http://opensesamegrill.com)

Please ask about our gluten free menu options

HALAL

# LUNCH SPECIAL

Monday — Friday 11am to 4pm

## ENTRÉES

Entrees include pita and a choice of salad and hummus or baba ghannouj

### **BEEF SHAWARMA 14**

Marinated top round cooked on an upright spit, thinly sliced and served with tahini sauce.

### **CHICKEN TAWOOK (5 PC) 13**

Skewered cubes of marinated, charbroiled chicken breast served with garlic sauce and wild cucumber pickles.

### **CHICKEN SHAWARMA 13**

Marinated chicken breast and thigh cooked on an upright spit, thinly sliced, served with garlic sauce and wild cucumber pickles.

### **KAFTA 13**

Skewers of extra lean ground beef, lamb, parsley, onion and spices, charbroiled. Served over kabob salad and basmati rice.

### **VEGETARIAN VG | 11**

Hummus, tabbouleh, two falafel patties, grape leaf.

## **PITA SANDWICHES**

Choice of: *Salad, Potatoes, or Soup*

### **CHICKEN SHAWARMA PITA | 12**

### **CHICKEN TAWOOK PITA | 12**

### **BEEF SHAWARMA PITA | 12**

### **BEEF KABOB PITA | 12**

### **LAMB KABOB PITA | 12**

### **CAULIFLOWER PITA | 10**

### **KAFTA PITA | 11**

### **ARAYES PITA | 11**

### **FALAFEL PITA | 10**

## **DESSERTS**

### **BAKLAWA**

### **FINGER 3 | TRIANGLE 4**

An automatic 18% gratuity charge will be added for parties of 4 or more.

# WINE & BEER

	GL	BTL
<b>SPARKLING</b>		
Gerard Bertrand Cremant   France, Rose 2011	10	38
Le Grand Courtage   France, Blanc de Blancs	11	40
Zardetto   Italy, Prosecco, Split	10	
Mimosa, Mangosa, Pomosa	9	
<b>ROSE</b>		
Massaya Rose   Lebanon, Rose 2012	10	36
<b>WHITE</b>		
Massaya Blanc   Lebanon, Blend	10	36
Attems   Italy, Pinot Grigio, 2010	12	44
Hahn   Santa Lucia Highlands, Chardonnay 2012	12	44
<b>RED</b>		
Ixsir Altitudes Rouge   Lebanon, Blend 2010	10	36
Caricature   San Joaquin, Blend 2011	10	36
Catena Vista Flores   Argentina, Malbec 2011	11	40
The Rule   Napa, Cabernet Sauvignon 2009	13	45
Chateau Musar Jeune   Lebanon, Blend 2012		49
Ixsir, Grande Reserve   Lebanon, Blend 2009		55
Chateau Musar Hochar Père et Fils   Lebanon, Blend 2011		58
Massaya Gold Reserve   Lebanon, Blend 2010		58
<b>BEER</b>		
Almaza   Lebanon, Pilsner		6
Stella Artois   Belgium, Pale Lager		6
Monumentous   Coachella, IPA		8
Chimay Blue   Belgium, White Ale		9

Corkage Fee \$15 per Bottle

# HANDCRAFTED COCKTAILS

## **SESAME STANDARD 13**

Tru Organic Vodka or Rogue Spruce Gin, Fresh Lime Juice  
Muddled Cucumber, Mint, pinch of Mediterranean Sea Salt.

## **YASSMINA 13**

Ixa Organic Silver Tequila, Jasmine Liqueur, Yellow Chartreuse,  
Muddled Hot Chili Pepper, Cilantro, Fresh Lime Juice, pinch of Coriander.

## **BEIRUTINI 13**

Tito's Vodka, Muddled Strawberries, Basil, Fresh Lemon Juice.

## **THE GINGER POP 13**

Crusoe Spiced Rum, Ginger Liqueur, Grand Poppy Liqueur,  
St. Vincent Ginger Syrup, Fresh Lime Juice, pinch of Cayenne Pepper.

## **YALLA BABY YALLA 13**

Tru Organic Garden Vodka, Hibiscus Liqueur, St. Germain,  
Lavender Bitters, Muddled Blackberries, Sage, Fresh Lemon Juice.

## **MILK OF LIONS 11**

Arak, a Traditional Lebanese Spirit, made from  
Distilled Fermented Grape Juice and Grains of Anise, Aged in Clay Jars.

## **TAMARITA 13**

Corzo Silver Tequila, Tamarind Syrup,  
Grapefruit Liqueur, Organic Blue Agave, Fresh Lime Juice.

## **THE FORBIDDEN TEMPLE 13**

Templeton Rye Whiskey, Angostura Bitters,  
Dark Muscovado Sugar, pinch of Ground Cloves.

## **MEXICAN SUNRISE 13**

Mezcal, Ixa Tequila, Fresh Muddled Water Melon, Serrano Essence,  
Agave & Fresh Lime Juice

1/2 OFF selected wine bottles & cocktails every Wednesday

# BEVERAGES

## **FRESH COCONUT | 7**

Fresh young coconut served whole.

## **JALAB | 4**

Rose water and grape syrup infused with incense, topped with pine nuts & almonds.

## **TAMARIND | 4**

Indian date syrup infused with rose water.

## **LABAN | 4**

Chilled yogurt with dry mint.

## **JUICE | 3**

Orange, Pomegranate, Mango.

## **MOROCCAN GREEN ICED or HOT TEA | 3.5**

Infused with fresh mint and orange blossom.

## **BLOSSOM TEA | 3**

Hot water infused with orange blossom & fresh mint.

## **TURKISH COFFEE | 4**

Infused with cardamom.

## **ESPRESSO or AMERICANO | 3**

Lavazza.

## **PANNA**

small 4 | large 5

## **SPARKLING SAN PELLEGRINO**

small 4 | large 5

## **FOUNTAIN | 3.5**

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Iced Tea.

# WEEKEND SPECIALS

## **FRIDAY | KABSSA 18**

Tender lamb shank cooked over a low flame with fresh tomatoes, special blend of spices & herbs. Served over basmati rice cooked with green bell peppers, onions, carrots, raisins, spices. Sprinkled with pine nuts and almond slivers.

## **SATURDAY | BAMIEH 17**

Lebanese okra and lamb, slow cooked, with fresh tomatoes, garlic, cilantro, white onions. Served over basmati rice with fresh lemon wedges.

## **SATURDAY | KIBBI NAYYEH 14**

Lebanese style beef tartare mixed with fine bulgur, onion, mint, Lebanese herbs & spices, drizzled with extra virgin olive oil. Served with fresh mint, radish, serrano chilies & pita bread.

## **SUNDAY | MOLOKHIA 16**

Garden mallow leaves simmered with shredded chicken, garlic, lemon juice, roasted chili sauce. Served over basmati rice with your choice of marinated onions or fresh lemon wedges.



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## MEZZA | APPETIZERS

### MEZZA SAMPLER VG | 19

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip. Served with pita.

### FRIED POTATOES VG VN | 7

Our famous potatoes, sautéed with cilantro, garlic, roasted chili, lemon juice. + **Garlic Sauce** | 1

### HUMMUS VG VN | 8

Chickpeas, garlic, lemon juice and tahini sauce, drizzled with extra virgin olive oil. Served with pita.

**Best enjoyed with: Kibbi Stuffing, Chicken Shawarma or Beef Shawarma +3**

### SPICY HUMMUS VG VN | 8

Hummus, roasted chili, drizzled with extra virgin olive oil. Served with pita.

### BABA GHANNOUJ VG | 9

Fire roasted eggplant, garlic, lemon juice and tahini drizzled with extra virgin olive oil. Served with pita.

### FALAFEL PATTIES VG VN | 8

Three falafel patties made of chickpeas & fava beans, garlic, onions, herbs and exotic spices.

Served with shredded lettuce, wild cucumber pickles, tomato, tahini sauce and pita.

### VEGETARIAN GRAPE LEAVES VG VN | 8

Mixture of rice, parsley, tomatoes, onion, fresh mint rolled in grape leaves, cooked in extra virgin olive oil & fresh lemon juice.

### GRILLED HALLOUMI CHEESE & WATERMELON VG | 10

Grilled unripe brined Lebanese cheese and watermelon slices.

### KIBBI | 9

A shell of extra lean ground beef & bulgur filled with roasted pine nuts, caramelized onions, ground beef, herbs.

Served with wild cucumber pickles, tomato, lettuce and a yogurt dip. **2-pieces**

### FRIED CAULIFLOWER VG VN | 8

Served with onion, tomato and tahini sauce topped with sautéed pine nuts and almonds. Served with pita.

### YOGURT DIP VG | 8

Yogurt mixed with cucumber, garlic and dry mint. Served with pita.

### ARAYES | 10

A blend of extra lean ground beef & lamb, mixed with parsley, onion and spices.

Spread on a flat pita, toasted and served with fresh tomato, parsley, onions and sumac.

### SPICY ZUCCHINI VG VN | 8

Zucchini sautéed with tomato, onion, garlic, extra virgin olive oil. Served cold with pita.

### LABNE VG | 8

A creamy kefir cheese dip, topped with extra virgin olive oil, olives. Served with pita.

### OLIVES VG VN R | 5

Lebanese olives served with lettuce, tomato, wild cucumber pickles and pita.

### FOUL M'DAMAS VG VN | 11

Fava and chickpeas simmered with garlic, lemon juice, extra virgin olive oil, served with a side of onion,

wild cucumber pickles, radish, cucumber, tomato, fresh mint and pita.

### FRESH VEGETABLE PLATE VG VN R | 8

An assortment of lettuce, cucumber, tomato, green onion, olives, wild cucumber pickles, radish & fresh mint.

### HOMEMADE FRENCH FRIES VG VN | 5

## SLATAS | SALADS

House dressing is a mix of extra virgin olive oil, fresh squeezed lemon juice, dry mint, sumac. **VG VN R**

### **OPEN SESAME VG | 10**

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac tossed with our house dressing and topped with olives and feta cheese.

### **FATTOUSH VG VN | 9**

Lebanese peasant salad — Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac and toasted pita croutons tossed with our house dressing.

### **TABOULEH VG VN R | 9**

Chopped fresh parsley, bulgur, green onion, tomato, fresh mint, spices, extra virgin olive oil and fresh lemon juice.

**Experience it the Lebanese way: Served with heart of Lettuce. +1**

+ **Chicken Tawook** 5-piece 7 | 8-piece 9

+ **Shrimp** 5-piece 8 | 9-piece 10

+ **Chicken Shawarma** | 7

## SHORBA | SOUPS

### **LENTIL VG VN | 7**

Sautéed onion, garlic, celery, lemon juice, extra virgin olive oil.

### **SPICY VEGETABLE VG VN | 7**

A purée of vegetables, yellow lentils, lemon juice, extra virgin olive oil, herbs and spices.

## MANKOUSHE | LEBANESE-STYLE PIZZA

### **OPEN SESAME VG | 9**

Onion, tomato, feta cheese, zaatar, extra virgin olive oil.

### **YASSMINA | 9**

Feta cheese, tomato, dry basil, extra virgin olive oil.

### **ZAATAR VG | 9**

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

**Best enjoyed with Feta Cheese | +2**

Please ask about our gluten free menu options

**VN = Vegan | VG = Vegetarian | R = Raw**



## ENTRÉES I

Choice of 2 sides:

Hummus, Spicy Hummus, Baba Ghannouj, Open Sesame salad, Tabouleh, Fattoush

Served with pita.

### CHICKEN TAWOOK | 18

Skewered cubes of marinated, charbroiled chicken breast served with garlic sauce & wild cucumber pickles. + RICE | 2

### CHICKEN SHAWARMA | 18

Marinated chicken breast & thigh cooked on an upright spit, thinly sliced, served with garlic sauce & wild cucumber pickles. + RICE | 2

### BEEF SHAWARMA | 18

Marinated top round cooked on an upright spit, thinly sliced, served with tahini sauce. + RICE | 2

### KAFTA | 17

Charbroiled skewers of extra lean ground beef & lamb, parsley, onion, spices. Served over kabob salad & basmati rice.

### BEEF KABOB | 19

Skewered cubes of marinated USDA Prime top sirloin steak, charbroiled. Served over kabob salad & basmati rice.

### OPEN SESAME COMBO | 19

Charbroiled skewers of kafta, chicken tawook, beef kabob. Served over basmati rice.

### ALI'S FAVORITE | 19

Charbroiled sliced top sirloin steak on a layer of spicy roasted tomatoes and onions. Served over basmati rice.

### GRILLED TIGER SHRIMP | 22

Charbroiled shrimp marinated in garlic, olive oil, cilantro, roasted red pepper. Served over basmati rice.

### LAMB KABOB | 19

Marinated lamb charbroiled and served over kabob salad & basmati rice.

### LAMB CHOPS | 24

Charbroiled French cut lamb chops marinated in fresh lemon juice, garlic, extra virgin olive oil. Served over kabob salad & basmati rice.

### FILET MIGNON KABOB | 24

Charbroiled filet served over kabob salad & basmati rice.

### THE SULTAN | 26

A combination of marinated lamb chops, grilled tiger shrimp, filet mignon all charbroiled. Served over basmati rice.

## ENTRÉES II

### LOUKOZ | MEDITERRANEAN SEA BASS | 26

Whole Mediterranean Sea Bass charbroiled with lemon, thyme. Served with fresh arugula salad, cherry tomatoes, sweet peppers, olives & basmati Rice topped with roasted pepper sauce

### FALAFEL VG VN | 14

Falafel served with hummus, fattoush, tomato, lettuce, wild cucumber pickles and tahini sauce.

### VEGETARIAN VG | 15

Hummus, baba ghannouj, tabouleh, two falafel patties and a grape leaf.

### SKEWERS | 21

A choice of two meat skewers (beef, lamb, tawook or kafta) served over basmati rice with a roasted onion & tomato.

### PARTY PLATTER *Suggested for 6 people* | 85

Charbroiled skewers of lamb, beef, chicken tawook, kafta, chicken shawarma, beef shawarma, roasted onion & tomato. Served over basmati rice with parsley, onion, sumac, a side of tahini and garlic sauce.

## PITA SANDWICHES

Enjoy it on artisan French Panini + 2

### CHICKEN SHAWARMA | 10

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato & wild cucumber pickles.

### CHICKEN TAWOOK | 10

Cubes of marinated, charbroiled chicken breast with tomato, wild cucumber pickles & garlic sauce.

### BEEF SHAWARMA | 10

Marinated top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles and tahini sauce.

### FALAFEL VG VN | 9

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce and tahini sauce.

### BEEF KABOB | 11

Charbroiled USDA Prime top sirloin steak with tomato, hummus, parsley, onion, sumac.

### LAMB KABOB | 12

Charbroiled lamb with tomato, hummus, parsley, onion, sumac.

### FILET MIGNON | 13

Filet kabob with hummus, parsley, onion, tomato, sumac.

### KAFTA | 10

Charbroiled skewer of extra lean ground beef & lamb, parsley, onion, Lebanese spices, with hummus, parsley, onion, tomato & sumac.

### ARAYES | 10

Blend of extra lean ground beef & lamb, parsley, onion, spices. Spread on a flat pita, toasted, topped with fresh tomato, parsley, onions & sumac.

### CAULIFLOWER VG VN | 9

Fried cauliflower with onion, lettuce, tomato, pine nuts, almond slivers and tahini sauce.

## PANINIS

All Paninis are served on artisan French bread

### CHICKEN | 12

Your choice of charbroiled chicken shawarma or chicken tawook, garlic sauce, wild cucumber pickles & arugula.

### LABNE VG | 10

Creamy kefir cheese, tomato, fresh mint and olives, drizzled with extra virgin olive oil.

### HALLOUMI CHEESE VG | 11

Unripe brined Lebanese cheese, cucumber.

### ZAATAR VG VN | 9

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

**Best enjoyed with Feta Cheese | +2**

Please ask about our gluten free menu options  
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## À LA CARTE

**BEEF SKEWER** 5-piece 10 | 8-piece 14

**LAMB SKEWER** 5-piece 10 | 8-piece 14

**CHICKEN TAWOOK SKEWER** 5-piece 10 | 8-piece 13

**KAFTA SKEWER** | 9

**GRILLED TIGER SHRIMP** 5-piece 12 | 9-piece 16

**FILET MIGNON SKEWER** 5-piece 13 | 8-piece 19

**SIDE OF SHAWARMA** Chicken 10 | Beef 11

**LAMB CHOP** | 5

**ROASTED ONION & TOMATO SKEWER** | 3

**RICE** | 3

**KABSSA RICE** | 4

**FALAFEL PATTY** | 2

**WILD CUCUMBER PICKLES** | 2

**CUCUMBER & LETTUCE** | 4

**GARLIC SAUCE** 8oz | 5

**TAHINI SAUCE** 8oz | 5

HALAL

# DESSERTS

## **LEBANESE DOUGHNUT | 7**

Akawi cheese wrapped in phyllo pastry, drizzled with blossom syrup, sesame seeds and cinnamon.

## **BAKLAWA** Finger 3 | Triangle 4

Flaky phyllo pastry filled with pistachios or walnuts.

## **BAKLAWA À LA MODE | 8**

A baklava finger served with ashta ice cream.

## **LEBANESE ICE CREAM** Duo 6 | Trio 7

Ashta, pistachio, almond.

## **CHOCOLATE MOLTEN LAVA CAKE | 9**

Served with Lebanese almond ice cream.

## **K'NAAFEH | 8**

A semolina wheat pastry with sweet cheese or ashta cream, topped with orange blossom syrup.

## **K'NAAFEH À LA MODE | 9**

## **ESPRESSO or AMERICANO | 3**

## **TURKISH COFFEE | 4**

Infused with cardamom.

## **MOROCCAN GREEN ICED or HOT TEA | 3.5**

Infused with fresh mint and orange blossom.

## **BLOSSOM TEA | 3**

Hot water infused with orange blossom and fresh mint.