

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)

# WINE & BEER

Corkage Fee \$15 per bottle

	GL	BTL
<b>SPARKLING</b>		
Zonin   Prosecco, Veneto	Split 11	32
Zonin   Spumante Rose, Veneto	Split 11	32
Taittinger   Champagne, Brut La Francaise		74
Mimosa, Pomosa, Mangosa	8	
<b>ROSE</b>		
Bieler   Provence	9	34
Ixsir Altitudes   Lebanon	10	36
<b>WHITE</b>		
Martin Ray   Chardonnay, Sonoma	9	34
Massaya Blanc   Clairette Blend, Lebanon	10	37
St Supery   Sauvignon Blanc, Napa Valley	10	37
Firesteed   Riesling, Willamette Valley	9	34
Tenuta Ca' Bolani   Pinot Grigio, Friuli	9	34
Treana   Viognier Blend, Paso Robles	10	37
<b>RED</b>		
Underwood   Pinot Noir, Oregon	9	34
Juggernaut   Cabernet Sauvignon, Hillside	12	44
La Posta   Mendoza – Malbec, Uco Valley	10	37
Crusher   Petite Sirah, Clarksburg	9	34
Vina Zaco   Tempranillo, La Rioja	8	32
ViNo Rosso   Cabernet, Sangiovese Blend, Columbia Valley	8	30
Ixsir Altitudes Rouge   Cabernet, Syrah, Tempranillo Blend, Lebanon	9	33
Domaine des Tourelles   Cabernet, Syrah, Shiraz Blend, Lebanon	11	39
Les Coteaux de Chateau Kefraya   Syrah, Marselan, Cabernet Franc Blend, Lebanon	11	39
Chateau Kefraya   Syrah, Cabernet, Mourvedre Blend, Lebanon	14	49
Chateau Musar Jeune   Cinsault, Syrah, Cabernet Blend, Lebanon		44
Chateau Musar Hochar Père et Fils   Cinsault, Grenache, Cabernet Blend, Lebanon		55
Massaya Gold Reserve   Cabernet, Mourvedre, Syrah Blend, Lebanon		59
<b>BEER</b>		
<i>Ask your server about our selection of rotating craft beers</i>		
Almaza   Pilsner, Lebanon		6
Stella Artois   Pale Lager, Belgium		6
Strawberry Blonde   Fruit Ale, Long Beach		8

1/2 OFF selected wine bottles every Monday & Wednesday, excluding holidays.

# BEVERAGES

## **FRESH COCONUT | 6.5**

Whole young coconut

## **JALAB | 5**

Grape syrup infused with incense, rose water, almonds slivers

## **TAMARIND | 5**

Indian date syrup infused with rose water

## **LABAN | 5**

Yogurt, dry mint

## **JUICE | 4**

Orange, Pomegranate, or Mango

## **MOROCCAN GREEN ICED or HOT TEA | 4**

Infused with mint & orange blossom water

## **BLOSSOM HOT OR ICED TEA | 3.75**

Muddled mint, orange blossom water

## **TURKISH COFFEE | 5**

Infused with cardamom

## **ESPRESSO or AMERICANO | 4**

Lavazza

## **AQUA PANNA**

Small **5** | Large **6**

## **SPARKLING SAN PELLEGRINO**

Small **5** | Large **6**

## **FOUNTAIN | 3.5**

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

## WEEKEND SPECIALS

### FRIDAY | KABSSA 20

Lamb shank, herbs, spices, tomato, spiced basmati rice, almond slivers

### SATURDAY | BAMIEH 18

Lebanese okra, lamb, tomato, garlic, cilantro, white onion, basmati rice

### SATURDAY | KIBBI NAYYEH 13

Lebanese beef tartare, fine bulgur, onion, mint, herbs, spices, extra virgin olive oil  
Served with mint, radish, serrano chili, pita bread

### SUNDAY | MOLOKHIA 16

Garden mallow leaves, shredded chicken, garlic, lemon juice, roasted chili, basmati rice

## LUNCH SPECIAL

*Monday — Friday 11am to 4pm; excluding holidays*

### PITA SANDWICHES

*Choice of a salad, fried potatoes, French fries, or soup*

#### CHICKEN SHAWARMA PITA | 12.5

Chicken breast and thigh, garlic sauce, tomato, wild cucumber pickle

#### CHICKEN TAWOOK PITA | 12.5

Chicken breast, garlic sauce, tomato, wild cucumber pickle

#### CHICKEN KAFTA PITA | 12.5

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

#### BEEF SHAWARMA PITA | 13.5

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

#### BEEF KABOB PITA | 13.5

Prime top sirloin, tomato, hummus, parsley, onion, sumac

#### KAFTA PITA | 13.5

Prime ground beef & lamb, parsley, onion, sumac, hummus, tomato

#### ARAYES PITA | 13.5

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

#### LAMB KABOB PITA | 13.5

Tomato, hummus, parsley, onion, sumac

#### FALAFEL PITA | 10.5

Chickpeas, fava beans, tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

#### CAULIFLOWER PITA | 10.5

Onion, lettuce, tomato, almond slivers, tahini



@Opensesamegrill

## MEZZA | APPETIZERS

Served with pita bread.

### MEZZA SAMPLER VG | 19

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip

### GRILLED HALLOUMI CHEESE & WATERMELON VG | 10

Halloumi cheese, watermelon, mint

### KIBBI | 8

Prime ground beef, bulgur, pine nuts, onion, herbs, yogurt dip **2-pieces**

### FOUL M'DAMAS VG VN | 10

Chickpeas, fava beans, garlic, lemon juice, extra virgin olive oil. Served with onion, wild cucumber pickle, radish, cucumber, tomato, mint

### FRIED POTATOES VG VN | 7.5

Cilantro, garlic, roasted chili, lemon juice + **Garlic Sauce** | 1

### FLASH FRIED CAULIFLOWER VG VN | 8

Onion, tomato, tahini, almond slices

### FALAFEL PATTIES VG VN | 8

Chickpeas, fava beans, garlic, onion, herbs, spices, tahini.

### ARAYES | 10

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

### VEGETARIAN GRAPE LEAVES VG VN | 8

Rice, parsley, bulgur, tomato, onion, mint

### YOGURT DIP VG | 7

Yogurt, cucumber, garlic, dry mint

### SPICY ZUCCHINI VG VN | 7

Zucchini, tomato, onion, garlic, extra virgin olive oil

### LABNE VG | 7

Kefir cheese, olives, mint, extra virgin olive oil

### HUMMUS VG VN | 7

Chickpeas, garlic, lemon juice, tahini, extra virgin olive oil  
+ **Kibbi stuffing, chicken or beef shawarma** | 3

### SPICY HUMMUS VG VN | 7

Hummus, roasted chili, extra virgin olive oil

### BABA GHANNOUJ VG | 8

Smoked eggplant, garlic, lemon juice, tahini, extra virgin olive oil

### OLIVES VG VN R | 6

Lebanese olives

### FRESH VEGETABLE PLATE VG VN R | 8

Heart of romaine, cucumber, tomato, green onion, olives, wild cucumber pickle, radish, mint

### HOMEMADE FRENCH FRIES VG VN | 4

Hand cut potatoes + **Garlic Sauce** | 1

## SLATA | SALADS

### OPEN SESAME VG | 9.5

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, olives, feta cheese

### FATTOUSH VG VN | 8.5

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, pita croutons

### TABOULEH VG VN R | 9

Parsley, bulgur, green onion, tomato, mint, spices, extra virgin olive oil, lemon juice + **Romaine Lettuce Leaves** | 1

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

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

+ **Chicken Shawarma** | 7

+ **Falafel Patty** | 2.5

## SHORBA | SOUPS

### LENTIL VG VN | 7

Onion, garlic, celery, lemon juice, extra virgin olive oil

### SPICY VEGETABLE VG VN | 7

Pureed vegetables, red & yellow lentils, lemon juice, extra virgin olive oil, herbs, 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, mint, olives, tomato, extra virgin olive oil + **Feta Cheese** | 2

## ENTRÉES I

Served with pita bread & your choice of two:

Hummus, spicy hummus, or baba ghannouj, open sesame, fattoush, or tabouleh salad

### CHICKEN TAWOOK | 17

Chicken breast, garlic sauce, wild cucumber pickle + RICE | 2

### CHICKEN SHAWARMA | 17

Chicken breast and thigh, garlic sauce, wild cucumber pickle + RICE | 2

### CHICKEN KAFTA | 16.75

Ground chicken breast, parsley, onion, mint, spices, garlic sauce, basmati rice

### BEEF SHAWARMA | 19

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini + RICE | 2

### BEEF KABOB | 21

Prime top sirloin, parsley, onion, spices, basmati rice

### ALI'S FAVORITE | 20

Prime top sirloin, spicy roasted tomato, onion, basmati rice

### OPEN SESAME COMBO | 22

Kafta, chicken tawook, beef kabob, garlic sauce, parsley, onion, sumac, basmati rice

### KAFTA | 17.75

Prime ground beef & lamb, parsley, onion, spices, basmati rice

### LAMB KABOB | 20

Parsley, onion, sumac, basmati rice

### FILET MIGNON KABOB | 26

Parsley, onion, sumac, basmati rice

### FRENCH CUT LAMB CHOPS | 27

Lemon juice, garlic, extra virgin olive oil, parsley, onion, sumac, basmati rice

### GRILLED TIGER SHRIMP | 24

Garlic, olive oil, cilantro, roasted red pepper, basmati rice

### THE SULTAN | 28

Lamb chops, tiger shrimp, filet mignon, roasted red pepper, parsley, onion, sumac, basmati rice

## ENTRÉES II

### LOUKOZ | MEDITERRANEAN SEA BASS | 28

Sea Bass, lemon, thyme, extra virgin olive oil, arugula salad, fried cauliflower, tahini

### FALAFEL VG VN | 14

Falafel, hummus, fattoush, tahini

### VEGETARIAN VG | 15

Hummus, baba ghannouj, tabouleh, two falafel patties, grape leaf

### SKEWERS | 21

Two meat skewers: beef, lamb, tawook or kafta. Basmati rice, roasted onion, & tomato

### PARTY PLATTER *Suggested for 6 people* | 89

Lamb, beef, chicken tawook, kafta, chicken kafta, chicken shawarma, beef shawarma, roasted onion, tomato, parsley, sumac, basmati rice, tahini, garlic sauce

Please ask about our gluten free menu options

VN = Vegan | VG = Vegetarian | R = Raw

# PITA SANDWICHES

As a Panini +2

## **CHICKEN SHAWARMA | 10**

Chicken breast and thigh, garlic sauce, tomato, wild cucumber pickle

## **CHICKEN TAWOOK | 10**

Chicken breast, garlic sauce, tomato, wild cucumber pickle

## **CHICKEN KAFTA | 9**

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

## **BEEF SHAWARMA | 11**

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

## **BEEF KABOB | 11**

Prime top sirloin, tomato, hummus, parsley, onion, sumac

## **FILET MIGNON | 13**

Hummus, parsley, onion, tomato, sumac

## **KAFTA | 10**

Prime ground beef & lamb, parsley, onion, spices, hummus, parsley, onion, tomato, sumac

## **ARAYES | 10**

Prime ground beef & lamb cooked between pita, topped with tomato, parsley, onion, sumac

## **LAMB KABOB | 11**

Tomato, hummus, parsley, onion, sumac

## **FALAFEL VG VN | 8**

Tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

## **CAULIFLOWER VG VN | 8**

Onion, lettuce, tomato, almond slivers, tahini

# PANINIS

All paninis are served on artisan French bread

## **CHICKEN | 13**

Tawook or shawarma, garlic sauce, wild cucumber pickle, arugula

## **LABNE VG | 10**

Kefir cheese, tomato, mint, olives, extra virgin olive oil

## **HALLOUMI CHEESE VG | 12**

Halloumi cheese, cucumber

## **ZAATAR VG VN | 9**

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil + **Feta Cheese | 2**



## À LA CARTE

**CHICKEN TAWOOK SKEWER** 5-piece **9** | 8-piece **12**

**CHICKEN KAFTA SKEWER** | **7**

**BEEF SKEWER** 5-piece **11** | 8-piece **14**

**FILET MIGNON SKEWER** 5-piece **13** | 8-piece **18**

**SIDE OF SHAWARMA** Chicken **10** | Beef **12**

**KAFTA SKEWER** | **8**

**LAMB SKEWER** 5-piece **11** | 8-piece **14**

**LAMB CHOP** | **6**

**GRILLED TIGER SHRIMP** 5-piece **11** | 9-piece **14**

**FALAFEL PATTY** | **3**

**ROASTED ONION & TOMATO SKEWER** | **4**

**WILD CUCUMBER PICKLES** | **2**

**CUCUMBER & LETTUCE** | **4**

**GARLIC SAUCE** 8oz | **5** 2oz | **1**

**TAHINI SAUCE** 8oz | **5** 2oz | **1**

**RICE** | **3**

## DESSERTS

### **LABNE CHEESECAKE WITH FIG CARAMEL | 10**

Kataifi pastry, labne, vanilla bean, fig caramel compote

### **ORANGE CARDAMOM PISTACHIO CAKE | 9**

Pistachio, cardamom, orange preserve, cream cheese frosting, candied orange

### **BAKLAWA | 7**

Two fingers, phyllo pastry, pistachio, orange blossom syrup

### **BAKLAWA À LA MODE | 9**

Baklava finger, ice cream.

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

Ashta, pistachio, almond, chocolate

### **ESPRESSO or AMERICANO | 4**

### **TURKISH COFFEE | 5**

Infused with cardamom

### **MOROCCAN GREEN ICED or HOT TEA | 4**

Infused with mint, orange blossom water

### **BLOSSOM HOT OR ICED TEA | 3.75**

Muddled mint, orange blossom water