

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

Please ask about our Gluten free menu options

HALAL

WINE & BEER

Corkage Fee \$15 per bottle

	GL	BTL
SPARKLING		
Zonin Prosecco, Veneto	Split 11	32
Zonin Spumante Rose, Veneto	Split 11	32
Taittinger Champagne, Brut La Francaise		65
Mimosa, Pomosa, Mangosa	8	
ROSE		
Ixsir Altitudes Lebanon	10	36
WHITE		
Martin Ray Chardonnay, Sonoma	9	34
Massaya Blanc Clairette Blend, Lebanon	10	37
St Supery Sauvignon Blanc, Napa Valley	10	37
Tenuta Ca' Bolani Pinot Grigio, Friuli	9	34
Treana Viognier Blend, Paso Robles		37
RED		
Underwood Pinot Noir, Oregon	9	34
Juggernaut Cabernet Sauvignon, Hillside	12	44
La Posta Mendoza – Malbec, Uco Valley	10	37
Caricature San Joaquin, Blend	9	34
Ixsir Altitudes Rouge Cabernet, Syrah, Tempranillo Blend, Lebanon	9	34
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		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
BEER		
<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

OPEN SESAME STRAWS

METAL STRAW X 2, CLEANING BRUSH & GIFT BAG | 7

Eco friendly and reusable, committed to doing our part to clean up the plastic straw pollution

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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

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

Please ask about our gluten free menu options

VN = Vegan | VG = Vegetarian | R = Raw

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

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

All Desserts are made in house

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 CRUMBLE | 8

Crumbled baklava, ice cream

BAKLAWA À LA MODE | 9

Baklava finger, ice cream.

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond, chocolate

K'NAAFEH – ASHTA OR SWEET CHEESE | 8

Semolina wheat pastry, sweet cheese or ashta crema, orange blossom syrup

SHAIBIEH | 8

Phyllo pastry, ashta crema, orange blossom syrup

CHOCOLATE MOLTEN LAVA CAKE À LA MODE | 10

Rich chocolate, Lebanese almond ice cream

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