

PITA WRAPS

CHICKEN TAWOOK KABOB 6.99
Charbroiled marinated chicken breast, garlic sauce, tomato, mikta pickles

CHICKEN SHAWARMA 6.99
Chicken breast and thigh cooked on an upright spit, garlic sauce, tomato, mikta pickles

BEEF SHAWARMA 7.99
Marinated top round cooked on an upright spit, tahini, roasted tomato, onion, parsley, sumac, mikta pickles

KAFTA 7.99
Ground beef and lamb, hummus, parsley, onion, tomato, sumac

CAULIFLOWER 6.49 VG VN
Flash fried cauliflower, tahini, tomato, onion, lettuce, almonds

FALAFEL 6.49 VG VN
Flash-fried mixture of garbanzo and fava beans, tahini, tomato, parsley, lettuce, mint, mikta pickles

ADD A SIDE DIP, FATTOUSH SALAD +1 OR TABOULEH SALAD +2

PLATES

Served with fresh pita bread and basmati rice

1: CHOOSE PROTEIN

CHICKEN TAWOOK KABOB 9.99
Charbroiled marinated chicken breast

CHICKEN SHAWARMA 9.99
Marinated chicken breast and thigh cooked on an upright spit

BEEF SHAWARMA 10.99
Marinated top round cooked on an upright spit

KAFTA 10.99
Charbroiled ground beef and lamb

2: CHOOSE TWO SIDES

HUMMUS OR SPICY HUMMUS

BABA GHANNOUJ

YOGURT DIP

TABOULEH SALAD

FATTOUSH SALAD

VEGETARIAN & VEGAN PLATES

FALAFEL 8.99 VG VN
Flash-fried mixture of garbanzo & fava beans, tahini, chilies

COMBO PLATE 8.99 VG VN
Two grape leaves, falafel patty

2: CHOOSE TWO SIDES

HUMMUS OR BABA GHANNOUJ

FATTOUSH OR TABOULEH

SALADS

House dressing: Extra virgin olive oil, sumac, dry mint, fresh lemon juice

FATTOUSH 6.99 VG VN R
Romaine lettuce, tomato, cucumber, green onion, parsley, mint, radish, bell pepper, sumac, house dressing, pita croûtons

TABOULEH 6.99 VG VN R
Chopped parsley, bulgur, green onion, tomato, mint, spices, extra virgin olive oil and lemon juice

OPEN SESAME 7.99 VG R
Romaine lettuce, tomato, cucumber, green onion, parsley, mint, radish, bell pepper, sumac, house dressing, olives, feta cheese

ADD PROTEIN

CHICKEN TAWOOK KABOB 1.99

CHICKEN SHAWARMA 1.99

BEEF SHAWARMA 2.99

GRILLED TIGER SHRIMP 3.49

SPECIALTIES

KIDS MEAL 6.99

Charbroiled marinated chicken kabob, served with rice

LENTIL SOUP 3.99 VG VN GF

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

FRIED CAULIFLOWER 4.49 VG VN GF

Flash-fried cauliflower, onion, tahini sauce

FRIED POTATOES 3.99 VG VN GF

Sautéed with cilantro, garlic, roasted chili, fresh lemon juice

HOMEMADE FRENCH FRIES 2.99 VG VN GF

HUMMUS 3.99 VG VN

Chickpeas, garlic, fresh lemon juice, tahini, extra virgin olive oil

ADD CHICKEN OR BEEF +1.99

SPICY HUMMUS 3.99 VG VN

Chickpeas, garlic, fresh lemon juice, tahini, extra virgin olive oil, roasted chili pepper

ADD CHICKEN OR BEEF +1.99

BABA GHANNOUJ 3.99 VG

Fire roasted eggplant, garlic, fresh lemon juice, tahini, extra virgin olive oil

GRAPE LEAVES 3.99 VG VN

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

FALAFEL PATTIES 3.99 VG VN GF

Blend of chickpeas and fava beans, garlic, onion, herbs, exotic spices

YOGURT DIP 3.99 VG

Yogurt, cucumber, garlic, dry mint

RICE 1.99 VG

BEVERAGES

FRESH COCONUT 5 LABAN 3 Chilled yogurt with dry mint

FOUNTAIN 3 ORANGE JUICE 3

MOROCCAN GREEN ICED & HOT TEA 2

ESPRESSO 3 AMERICANO 3 BOTTLED WATER 2

FYI

GARLIC SAUCE Fresh garlic, soybean oil, egg whites

MIKTA PICKLES Imported wild cucumber pickles

TAHINI Sesame seed paste, fresh garlic, fresh lemon juice

OUR SPICES Imported and especially mixed for Open Sesame



OUR ROOTS From fresh vegetables, fruits, nuts, legumes, to lean meat and fish, Lebanese food epitomizes the Mediterranean diet. This diet rich in essential nutrients is widely known to enhance a healthy lifestyle! Through replacing unhealthy cooking oils with heart-healthy fats, like olive oil, Mediterranean cuisine helps prevent cardiovascular problems while also supporting weight management.



HEALTH BENEFITS OF COMMON INGREDIENTS IN OUR FOOD **OLIVE OIL** good source of mono-unsaturated fatty acids, improves heart health, lowers cholesterol, helps control blood sugar levels **GARLIC** boosts the immune system, reduces blood pressure, lowers cholesterol **LEMON** antibacterial and antiseptic, boosts immunity, aids in detox and weight loss **LENTILS** low in calories, rich in protein, high in fiber and B vitamins **PARSLEY** strong source of vitamin K, aids in digestion, high in antioxidants **TAHINI** rich in Omega 6, good source of protein, copper, and calcium **CUMIN** rich in iron, aids digestion **MINT** soothes stomach inflammation, packed with antioxidants, full of carotenes and vitamin C, eases digestion **EGGPLANT** high in vitamin C, K, B6, helps build strong bones, rich in antioxidants, improves cardiovascular health.

OpenSesameCafe.com

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