

BETHESDA MAGAZINE RESTAURANT WEEK

TWO-COURSE LUNCH \$16 PER PERSON

Choice Of One Mezza

ARNABEET

fried cauliflower, chickpeas, pine nuts, tahini dressing

FATAYER TRIO

cheese, spinach, beef & lamb pastries

FALAFEL ^{GF}

chickpea & fava bean fritters, tahini sauce

LENTIL SOUP ^{GF}

spinach, potato, lemon, cilantro

Choice Of One Entrée

CHEF'S PLATTER

sampling of hommus, baba ghanoush, tabouleh, lebneh, grape leaf, falafel, fatayer spinach, kibbeh and m'saka

Vegetarian option available

TAVERNA PLATTER

choice of beef/lamb shawarma, chicken shawarma or falafel, hommus, fattoush, rice

CHICKEN SHAWARMA ^{GF}

roasted chicken, mixed greens, feta, onions, LT house dressing

BETHESDA MAGAZINE RESTAURANT WEEK

THREE-COURSE DINNER \$36 PER PERSON

Choice Of One Mezza

HOMMUS ^{GF}

puréed chickpeas, tahini, garlic, lemon

CHICKEN SAMOSA

rotisserie sliced chicken, grilled onion, cilantro, almonds

FATTOUSH SALAD

romaine, tomatoes, cucumbers, onions, mint, radish, pomegranate-sumac dressing, pita chips

KALAMAR

semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

TABOULEH

parsley, tomatoes, onions, mint, bulgur, lemon dressing

MAANEK ^{GF}

sautéed beef & lamb sausage, lemon, pine nuts

ROASTED BEET ^{GF}

arugula, orange, feta, pine nuts, pomegranates*

SUGGESTED WINE PAIRINGS

~ Chateau Ksara, Sunset Rose

~ West Cape Howe, Chardonnay

Choice Of One Entrée

KAFTA KABOBS ■ ^{GF}

grilled ground beef and lamb, parsley, spices, vegetables and Lebanese rice

TAVERNA BOVILLABAISSÉ ^{GF}

rich tomato-saffron stew with orange, shrimp, calamari, salmon

CHICKEN CURRY ¥

FREEBIRD chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice

CHICKEN FARROVJ ¥ ^{GF}

roasted, deboned half FREEBIRD chicken, grilled vegetables, potatoes

MEHSHI ^{GF}

grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts and mint

SUGGESTED WINE PAIRINGS

~ A to Z, Pinot Noir

~ Peachy Canyon "Incredible Red," Zinfandel

Choice Of One Dessert FROM OUR DESSERT MENU



^{GF} Gluten Free. For entrées request ■ May contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness. Gratuity may be included with guest's approval. Spiced rice to replace non-GF sides. * When in season.



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