



**Byblos Café** Located in **Clinton Square**, 223 North Clinton Street. PHONE: 315-478-3333

## **\$25.00 Four-Course Dinner! (Week #1)**

**Hours of operation: Monday – Saturday, 11:30AM – 9PM**

### **Appetizer - Course #1 (choice of one)**

**Hummus or Baba Ghanuj dip** - Chick pea or eggplant puree, w/ tahini, lemon juice & garlic, garnished with olive oil.

**Falafel “Vegetable Patties”** - Chickpea & fava bean mixed with herbs and exotic spices fried golden brown; served with side of tahini sauce.

**Grape Leaves “homemade”** - Finely ground lamb combined with rice, spices, and rolled in grape leaves.

### **Soup or Salads - Course #2 (choice of one) (See server for soup options)**

**Byblos “House Salad”** – Crisp lettuce, freshly cut tomato, cucumber, onion, radish, parsley & homemade dressing

**Fattoush Salad** – Crisp lettuce, onions, freshly cut tomatoes, cucumber, pita chips, radishes, parsley & mint, tossed in an extra virgin olive oil homemade dressing

### **Entrée - Course #3 (Choice of one) served with hot pita bread**

**FROM THE GRILL: (Choice of any two skewers)** \*All grills are served with charbroiled tomatoes, green peppers & onions over a bed of rice pilaf with a side of our famous homemade garlic sauce.

**Chicken Kabob “Shish Taook”\*** - Boneless, skinless chicken cut, seasoned and charbroiled.

**Beef Kabob “Shish Kabob”\*** - Premium beef sirloin, seasoned and charbroiled.

**LAMB Kafta Kabob\*** – We grind onions, parsley & tasty spices into our ground lamb, seasoned and charbroiled.

**Falafel Entree** - Vegetable patties topped with diced tomatoes, parsley, radish, lettuce and tahini sauce; served with a side of steak fries.

**Gyro Entrée** - slow roasted lamb/beef mixture on our vertical rotisserie, sliced thin; served over a bed of rice pilaf and a side of tzatziki sauce.

**Lamb or Chicken Shawarma Entrée** - Marinated lamb or Chicken slow roasted on our vertical rotisserie, sliced thin; served with assorted vegetables over a bed of rice pilaf and topped with tahini sauce.

### **Pastries - Course # 4 (Choice of one)**

**Baklava** – layers of phyllo dough filled with walnuts or cheese & drizzled with honey based syrup.

**Rice pudding** – Lebanese rice pudding topped with pistachio

**(Four-course prix fixe dinner is \$25.00 per person. Beverage, tax and gratuity are not included. 2018\***