



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

\$25.00 Four-Course Dinner! (Week #2)

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.

Sambousek “Fried Meat Pies” – Ground sirloin beef, onions, and pine nuts wrapped in homemade dough and fried.

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 Kafta bil sanieh (Baked Kafta) – Baked seasoned lamb in a tomato based sauce served over a bed of rice pilaf with sliced potatoes.

Pastries - Course # 4 (Choice of one)

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

Knafeh with cheese – Traditional Lebanese dessert made with cheese and soaked with a homemade simple 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*