



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

\$30.00 Four-Course Dinner

Hours of operation: Monday – Saturday, 4pm – 9pm

Appetizer - Course #1 (choice of one)

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

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

Grape leaves “homemade” – (Meat or Meatless  please specify) finely ground lamb or chickpeas combined with rice, spices, and rolled in grape leaves.

Soup or Salads - Course #2 (choice of one)

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

Soup of the day – see server for soup options

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

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

Skewer choices

Chicken Kabob “Shish Tawook” - Boneless, skinless chicken cut, seasoned and chargrilled

Beef Kabob “Shish Kabob” - Premium beef sirloin, seasoned and chargrilled

Kafta Kabob* – We grind onions, parsley & tasty spices into our ground sirloin, seasoned and chargrilled.

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 or Chicken (please specify) on our vertical rotisserie, sliced thin; served over a bed of rice pilaf and a side of tzatziki sauce.

Chicken or Beef Shawarma Entree (please specify) Seasoned, topped w/onions, tomatoes, radish, parsley, homemade pickles, & sumac. Served over a bed of rice pilaf and drizzled with our house made tahini sauce.

Rotisserie Chicken – Half chicken marinated and rubbed with exotic herbs & slowly roasted in our rotisserie. Served over a bed of rice pilaf and a side of our famous garlic sauce.

Pastries - Course # 4 (Choice of one)

Baklava – layers of phyllo dough filled with walnuts

Knafeh w/cheese – Traditional Lebanese dessert made w/ cheese and soak w/ homemade simple syrup.

Rice Pudding – topped with pistachios, walnuts and almonds.

Vegetarian / Vegan 

(Four-course prix fixe dinner is \$30.00 per person. Beverage, tax and gratuity are not included.)