



Libanais

restaurant & bakery

AUTHENTIC LEBANESE CUISINE

3300 W. Devon Ave, Lincolnwood, IL 60712

(224) 470-1515

9:00AM – 11:00PM Daily

www.libanaischicago.com

Delivery. Catering.



SABAHO

all day breakfast menu

labneh (V) 5.95
creamy yogurt spread, topped with organic olive oil and fresh mint, served with pita bread

foul moudamas (Vg) 7.95
fava beans cooked over a low flame and mixed with salt, freshly-squeezed lemon juice, garlic, olive oil and chopped parsley, topped with chickpeas, served with pita bread
side of vegetables 3.00

balila zeit (Vg) 6.95
organic chickpeas cooked over a low flame and mixed with cumin, fresh garlic, olive oil and salt, served with pita bread
side of vegetables 3.00

fatteh beirutieh (V) 10.95
organic chickpeas cooked over a low flame, served over cracked toasted pita bread, cold yogurt blended with tahini, garlic, sumac and a touch of salt, topped with melted butter and pine nuts
shawarma 3.00

organic eggs (V) 8.95
two organic eggs cooked your way and served with tomatoes, fries and pita bread
cheese 2.00 vegetables 2.00 egg whites 2.00
shawarma 3.00 sujok 3.00

shakshuka eggs (V) 10.95
eggs cooked with tomatoes, onions and spices, served with sumac fries and pita bread
shawarma 3.00

labneh omelette (V) 9.95
two organic eggs rolled over tomatoes and labneh served with sumac fries and pita bread

shawarma omelette 11.95
two organic eggs rolled over tomatoes, your choice of beef/lamb or chicken shawarma, served with sumac fries, tahini or garlic spread and pita bread

armenian basterma omelette 11.95
two organic eggs rolled over armenian basterma and tomato slices, served with sumac fries

makanek 9.95
sausage made from ground beef & lamb, marinated and seasoned, lightly fried and topped with lemon juice. served with lemon wedges and pita bread

eggs with makanek 11.95
two organic eggs cooked with marinated ground beef and lamb sausage (makanek), served with fries, tomatoes and pita bread
shawarma 3.00

beef shakshuka egg sandwich 11.95
two organic eggs cooked with beef, tomatoes, onions and spices and labneh spread, served in pita bread with sumac fries

MEZZA

hummos (Vg) 5.95
slow-cooked organic chickpeas mixed with garlic, lemon juice, salt, spices and tahini, garnished with chickpeas, parsley and olive oil, served with pita bread
foul moudamas 2.25 beef tenderloin 5.00

hummos beirut (Vg) 6.95
hummos with extra garlic, lemon juice, jalapeño and chopped parsley, garnished with chickpeas, parsley and olive oil, served with pita bread
foul moudamas 2.25 beef tenderloin 5.00

hummos shawarma 10.95
hummos with your choice of beef/lamb or chicken shawarma, topped with onions and tomatoes, served with pita bread

baba ghannouj (Vg) 6.95
baked organic eggplant mixed with garlic, lemon juice, salt, spices, tahini and olive oil, served with pita bread

tour of lebanon 11.95
a selection of beef/lamb shawarma, chicken shawarma, falafel, lettuce, tomatoes, pickles, basmati rice, tahini and garlic spread, served with pita bread

veggie king (appetizer sampler) (Vg) 13.95
a vegetarian selection of hummos, baba ghannouj, falafel, grape leaves and taboule, served with pita bread

imam bayildi (Vg) 8.95
sliced eggplant topped with organic chickpeas, cooked with fresh tomatoes, onions, garlic, spices and salt, baked to perfection, served warm with pita bread

grape leaves (4pcs.) (Vg) 4.95
grape leaves filled with rice, tomatoes, parsley, onions, salt, spices, lemon juice and olive oil, cooked over a low flame

m'hammara (Vg) 7.95
slow-roasted red peppers pureed with garlic, spices, salt, and olive oil, topped with crushed walnuts, served with pita bread

falafel plate (5pcs.) (Vg) 7.95
fried mixture of organic chickpeas, herbs, spices, cumin, and salt, served with lettuce, tomatoes, turnips, radish, tahini and pita bread

kibbeh nayyeh (raw) 18.95
raw ground beef and lamb, onions, cracked wheat, a blend of spices, and salt, topped with olive oil, onions, and fresh mint, served with pita bread

sujok 9.95
armenian sausage made from ground beef/lamb and seasoned with armenian spices and garlic, cooked with tomatoes, served with pita bread



*(V) Vegetarian

*(Vg) Vegan

SOUPS AND SALADS

add beef/lamb or chicken shawarma to any salad 3.00

soup of the day 3.95

lentil soup (Vg) 3.95

organic yellow lentils cooked with a blend of herbs, spices, salt, vegetables and organic vegetable stock

lebanese village salad (Vg) 6.95

lettuce, cucumbers, tomatoes, and onions dressed with lemon juice, garlic and olive oil

tahini salad (Vg) 6.95

tomatoes and cucumbers mixed with tahini

yogurt cucumber salad (V) 6.95

plain yogurt, chopped cucumbers, fresh mint, garlic and salt

fattoush salad (Vg) 7.95

pita crackers, chopped tomatoes, cucumbers, radish, mint, parsley, onion, lettuce, and sumac dressed with garlic, lemon juice and olive oil

taboule salad (Vg) 7.95

chopped parsley, mint, diced tomatoes, onions, cracked wheat, mixed with salt, spices, lemon juice and olive oil

falafel salad (Vg) 8.95

lettuce, tomatoes, pickles, turnips, radish, parsley, mint leaves, three pieces of falafel and tahini dressing

rocca baklava salad 13.95

chicken shawarma mixed with fresh arugula, tomatoes and onions, topped with glazed pecans, served in a baklava shell, dressed with olive oil and lemon juice

WRAPS AND SANDWICHES

for a light & gluten free option, substitute bread for lettuce

shawarma wrap 8.95

slices of beef and lamb marinated with herbs, spices and salt, stacked on a skewer and rotisserie to perfection, topped with sumac onions, parsley, tomatoes, pickles and tahini, wrapped in pita bread

chicken shawarma wrap 7.95

slices of chicken marinated with herbs, spices, lemon juice and olive oil, stacked on a skewer and rotisserie until golden, topped with pickles, lettuce, tomatoes and garlic spread, wrapped in pita bread

shawarma mix wrap 8.95

beef/lamb and chicken shawarma, topped with lettuce, pickles, hummos, garlic spread and tahini, wrapped in pita bread

shawafel wrap 8.95

chicken shawarma topped with falafel, lettuce, pickles, hummos, garlic spread and tahini, wrapped in pita bread

falafel wrap (Vg) 6.95

fried falafel made from organic chickpeas, mixed with garlic, onions, herbs, spices, cumin and salt, topped with lettuce, tomatoes, turnips, parsley, pickles, radish and tahini, wrapped in pita bread

garden picks wrap (Vg) 6.95

roasted seasonal vegetables mixed with peppers, oregano and olive oil wrapped in pita bread

village wrap 9.95

kafta kabob and beef/lamb shawarma, sumac onions, parsley, tomatoes, pickles and tahini wrapped in pita bread

shish taouk wrap 8.95

marinated cubes of chicken grilled and topped with tomatoes, pickles, lettuce and garlic spread, wrapped in pita bread

lamb kabob wrap 9.95

chunks of marinated lamb, grilled and topped with bewaz mix and pickles, wrapped in pita bread

shish kabob wrap 9.95

cubes of marinated beef tenderloin, grilled and topped with bewaz mix and pickles, wrapped in pita bread

kafta kabob wrap 8.95

ground beef and lamb mixed with herbs, spices, onions, and parsley, grilled and topped with bewaz mix and pickles, wrapped in pita bread

jouji kabob wrap 7.95

ground chicken mixed with herbs and spices, grilled and topped with lettuce, tomatoes, pickles, and garlic spread, wrapped in pita bread

samkeh harra sandwich 7.95

white fish fillet baked with tomatoes, cilantro, garlic, onions, spices, lemon juice and olive oil, served in french bread

armenian sujok sandwich 7.95

armenian sausage made from ground beef/lamb and seasoned with spices and garlic, cooked with tomatoes, topped with pickles and served in french bread

armenian basterma sandwich 8.95

sliced armenian basterma, tomatoes and pickles, served in french bread

MANA'EESH

open-faced flat pita made with a blend of flour, yeast, salt, oil, and water

zaatar (Vg) 3.50

oregano, thyme, sumac, salt, sesame and olive oil

cheese (V) 4.50

white akkawi cheese, sesame seeds optional

zaatar and cheese (V) 4.50

half akkawi cheese- half zaatar or mixed

armenian cheese (V) 4.50

a blend of white cheese, onions, sumac, spices and dried mint

lahem b'ajeen 4.50

thin crust pita dough topped with a blend of beef and lamb, onions, tomatoes and spices

armenian sujok 4.50

thin crust pita dough topped with a blend of beef and lamb, garlic, tomatoes and armenian spices

m'hammara (Vg) 4.50

roasted red peppers spread mixed with onions, fresh garlic, olive oil and walnuts

kishik (V) 3.95

dried specially-treated yogurt spread seasoned with garlic, onions, tomatoes and olive oil

labneh (V) 3.95

creamy yogurt spread mixed with mint, onions, a touch of paprika and olive oil

egg pie (V) 5.95

open-faced flat pita topped with two organic eggs

cheese	sujok	shawarma	vegetables
2.00	3.00	3.00	2.00

make it village style!

tomatoes, fresh mint and green olives

WRAP

ADD 1.00

OPEN-FACE

ADD 2.25

FINGER FOODS

kebbbeh hamis 2.50

spinach pie (Vg) 1.50

spinach feta pie (V) 1.50

cheese bourak (V) 1.50

sambousek 2.00

potato pie (Vg) 1.50

sfiha 2.00

LUNCH SPECIAL 9.95

served monday through friday | 11am to 3pm

basmati rice, lettuce, tomatoes, pickles, shawarma beef/lamb, shawarma chicken and falafel, served with tahini and pita bread

CATERING MENU AND FAMILY STYLE TRAYS ARE AVAILABLE!

MAIN COURSES

shawarma 15.95

slices of beef and lamb marinated with herbs, spices and salt, stacked on a skewer and rotisserieed to perfection, served on a bed of basmati rice with sumac onions, parsley, tomatoes, pickles, tahini and pita bread

chicken shawarma 14.95

slices of chicken marinated with herbs, spices, lemon juice and olive oil, stacked on a skewer and rotisserieed until golden, served on a bed of basmati rice with lettuce, tomatoes, pickles, garlic spread and pita bread

shawarma combo 16.95

beef/lamb shawarma and chicken shawarma served on a bed of basmati rice with lettuce, sumac onions, parsley, tomatoes, pickles, garlic spread, tahini and pita bread

lamb chops 29.95

five baby lamb chops, marinated and grilled to perfection, served with grilled vegetables, basmati rice and pita bread

lamb shank 20.95

baked lamb shank marinated in tomato and garlic sauce, served with basmati rice, roasted potato wedges, baked vegetables and pita bread

lamb kabob 20.95

cubes of grilled seasoned lamb topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread

shish kabob 19.95

cubes of grilled beef tenderloin topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread

kafta kabob 15.95

ground beef and lamb mixed with herbs, spices, onions and parsley, grilled and topped with bewaz bread, served with grilled vegetables, basmati rice and pita bread

combo libanais 29.95

one skewer of kafta kabob, one skewer of shish kabob, one skewer of shish taouk and two lamb chops, served with taboule salad, grilled vegetables, tahini, garlic spread and pita bread

jouji kabob 14.95

ground chicken seasoned with spices grilled and topped with bewaz bread, served with grilled vegetables, basmati rice, garlic spread and pita bread

shish taouk 15.95

marinated cubes of chicken, grilled and topped with bewaz bread, served with grilled vegetables, garlic spread, basmati rice and pita bread

combo kabob 20.95

shish kabob, kafta kabob and shish taouk, grilled and topped with bewaz bread, served with grilled vegetables, tahini, garlic spread, basmati rice and pita bread

chicken liver 13.95

amish chicken liver, lightly fried with onions, garlic, spices, salt and pomegranate concentrate, served with fries and pita bread

samkeh beirutieh 14.95

white fish fillet baked with garlic, cilantro, onions, tomatoes, herbs, spices, olive oil and lemon juice, served with basmati rice and pita bread

mixed vegetable stew (Vg) 14.95

eggplant, zucchini, squash, cauliflower, onions, chickpeas, tomato sauce and garlic, served with lebanese moudardara and pita bread

cauliflower stew (Vg) 14.95

organic cauliflower baked with tomatoes, garlic, cilantro, herbs, spices, lemon juice and olive oil, served with lebanese moudardara and pita bread

salmon brochettes 21.95

salmon marinated in lemon herb and olive oil, grilled and served with grilled vegetables, basmati rice and pita bread

branzino (lebanese style) 29.95

seabass prepared with tarragon, garlic and spices, served with pita bread and basmati rice or mixed vegetables

grilled shrimp kabob 20.95

six jumbo shrimp marinated in garlic, lemon juice, herbs, spices, red onions and olive oil, served with grilled vegetables and basmati rice

SIDES

fries (Vg) 2.95

spice it up! add sumac

basmati rice 2.95

lebanese moudardara (Vg) 4.95

lentils and rice with caramelized onions, also known as moujadara in some parts of the middle east

vegetable plate (Vg) 4.95

sliced tomatoes, cucumbers, fresh mint, onions, and olives

falafel by the piece (Vg) .75

hot sauce (Vg) .75

garlic sauce .75

tahini sauce (Vg) .75

torshi (Vg) 4.95

pickled vegetables



*(V) Vegetarian

*(Vg) Vegan



Libanais®

A taste of Beirut in every bite

From the shores of the Lebanese Mediterranean Sea, and the legendary Raouch Rocks, we bring you Libanais (Lee-bah-Neh), an authentic and casual Lebanese restaurant.

With over 80 years of family experience which began with Nasr Restaurant in Raouch, Beirut in 1935, Libanais is designed to represent traditional Lebanese cuisine in a pristine atmosphere that every visitor will enjoy. Guests are treated like family and offered delicacies unlike any other that are prepared fresh daily. Libanais is distinguished by its daily specials that promises to surprise clients' palette. The wide variety of mezze and food, homey atmosphere and elegant decoration provides for unforgettable experience. Guests can also experience dining on the terrace during the summer months.

At Libanais, we strongly believe that incredible ingredients make for incredible recipes. For that reason, we only use halal crescent & Amish high quality chicken, halal lamb, organic chick peas, fava beans, handpicked tomatoes; in addition to, assorted vegetables, organic flour assortments and kosher sea salt.

Unique recipes are not complete without highly qualified, handpicked spices from Turkey. Organic extra virgin olive oil is used to intensify flavors and add to guests' dining experience.

Did we mention our Zaatar is fantastic? It is a mixture of handpicked oregano, thyme, sumac, sea salt, sesame & organic olive oil.

To uphold and cherish our history, we carefully take food and service supervising matters into our own hands to ensure guests are served delicious food that is adoringly cooked daily with the freshest and highest quality products.

libanaissweets.com

