

## SIDES

french fries	5	mix kabis ( pickles )	3.75
rice	3	side of veggies	2.75
pita bread	4		

## DESSERT



baklava (2 pcs)	5	tiramisu	6
knafeh	7	cream caramel	5
namoura (2 pcs)	5	knafeh (nabolsyeh)	7
rice pudding	6	maamool	2.5/pc
ashta banan asal	6	<i>pistachio, dates, walnuts</i>	

## BEVERAGES

bottled soda	3	smoothie	6	fresh orange juice	6.50
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\* consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness.  
prices are subject to change without notice. gratuity is added to parties of 5 or more

# MEZZA



**lentil soup** 5.50  
homemade vegetarian lentil soup

**baba ghanouj** 6.25  
smoked eggplant with lemon, tahini sauce, garlic

**hummus** 5.95  
fluffy dip of fresh chick peas, tahini sauce, lemon, olive oil, garlic

**with fool mudamas** 7.95  
hummus topped with fool mudamas

**with shawarma** 7.95  
hummus topped with your choice of beef or chicken shawarma

**with lamb** 9.50  
hummus with sautéed cubes of lamb

**falafel (5 pieces)** 7.25  
vegetable patties made from chick peas, fava beans, onions, garlic, cilantro

**grape leaves (5 pieces)** 6.50  
rice stuffed, lemon juice, olive oil, pomegranate molasses



**fool mudamas** 9.00  
fava beans mixed with lemon, olive oil, garlic, served with vegetable platter

**arnabeet** 5.95  
fried cauliflower served with tahini sauce

**mudardara** 5.95  
rice lentil pilaf

**labneh** 5.95  
creamy cheese made from strained yogurt

**bamia bil zeit** 5.95  
okra, onion, garlic, olive oil, tomato

**batata harra** 4.50  
diced fried Potato, garlic, cilantro

**chicken musakhan rolls** 5.95

**kibdeh: chicken liver** 7.25

**halloumi cheese** 7.50  
sliced halloumi cheese and tomato

**yogurt with cucumber** 5.50  
yogurt, diced cucumbers, dry mint, hint of garlic

**bulgur pilaf** 5.95

**maanek** 7.50  
spicy beef & lamb sausage links sautéed with lemon and butter

**sujuk** 7.50  
spicy beef & lamb sausages sautéed w/spicy tomato sauce

**meat pie (3 pieces)** 6.00  
crispy pie stuffed with spiced ground beef, pine nuts

**kibbeh (3 pieces)** 7.50  
fried crushed wheat, ground beef dumplings stuffed with ground beef, onion, walnuts



**spinach pie (3 pieces)** 6.00  
crispy pie stuffed with spinach, onions, sumac spice

**musaka** 7.25  
eggplant, chickpeas baked with onions, tomatoes

**egg shakshuka** 10.00  
scrambled eggs, tomato, onion, cheese

**tarbouch sampler** 18.00  
falafel, grape leaves, hummus, spinach pie, tabbouleh, kibbeh

**lubia bil zeit** 5.95  
string beans, onion, garlic, olive oil, tomato

# SALAD



**fattoush (entrée portion)** 6.50

lettuce, mint, radishes, cucumbers, tomatoes, parsley and onions tossed with olive oil & lemon dressing topped with crispy pita chips

**mediterranean (entrée portion)** 6.50

lettuce, radishes, cucumber, tomatoes, parsley, onions, kalamata olives & feta cheese tossed with our house dressing

**shakshuka salad** 6.50  
roasted eggplant, green pepper, green onion, garlic, olive oil, lemon

**tabbouleh** 6.50

parsley, tomatoes, onions, olive oil, lemon juice tossed with cracked wheat

**chickpea salad** 4.95

chickpeas tossed with peppers, olive and lemon

**ardi shawki** 5.25

artichoke with olive oil and lemon

**beet salad** 5.25

diced beet, onions, lemon, olive oil

**potato salad** 5.25

boiled potato, green onion, cumin, olive oil

# VEGGIE SANDWICHES 7.50

**falafel (pita wrap)(mild or spicy)**  
falafel patties, tahini sauce, parsley, onions, pickles, diced tomato

**halloumi cheese (sub roll)**  
halloumi cheese served with tomato, cucumber, olives

**labneh (sub roll)**  
creamy strained yogurt cheese, tomatoes, cucumber, olives

**cauliflower sandwich (sub roll)**  
fired cualiflower. served with tomato, pickles and tahini sauce

# SANDWICHES 8.75

add fries and soda 3.50

**shawarma**  
sliced marinated beef and lamb, tahini, parsley, onions, tomatoes, pickles

**chicken shawarma**  
marinated chicken, garlic sauce, tomatoes, pickles

**chicken kabab**  
garlic sauce, tomatoes, pickles

**lamb**  
hummus, parsley, onions, tomatoes, pickles

**kafta (beef or chicken)**  
hummus, parsley, onions, tomatoes, pickles

**gyro (lamb or chicken)**  
lettuce, tomatoes, onions, yogurt sauce, feta cheese

**maanek**  
spiced beef & lamb sausage links, hummus, tomatoes, pickles and potato fries

**sujuk (sub roll)**  
spicy lebanese sausages, spicy tomato sauce, tomatoes, pickles and potato fries

**steak & cheese**  
sautéed onions, mushrooms, house mayo sauce

**cheeseburger**  
lettuce, tomatoes, onions, pickles

# GRILL



**chicken kabab** 12.95

**spicy chicken kabab** 12.95  
marinated with spicy green chili

**cornish hen (bone in)** 13.95

**kafta kabab** 12.95  
seasoned ground beef with onions & parsley

**chicken kafta kabab** 12.95  
seasoned ground chicken with onions & parsley

**lamb kabab** 15.95  
marinated lamb tenderloin

**kafta & chicken** 17.95

**kafta & lamb** 19.95

**kafta & beef** 21.95

**lamb & chicken** 19.95

**grilled salmon kabab** 15.95

**mix grill** 25.95  
a skewered mix of kafta, lamb & chicken

**lamb chops** 20.95  
marinated lamb chops

**half chicken** 12.95  
open faced chicken grilled double sided

**shawarma** 12.95  
served with tahini sauce

**chicken shawarma** 12.95  
marinated chicken served with garlic sauce

# STEWES 15.95

**bamia**  
okra with lamb

**lubia**  
string beans with lamb

**fasoulia**  
white beans with lamb

**mulukhiyah**  
leaves of corchorus cooked with either chicken or lamb

**kabsah (lamb or chicken)**  
seasoned rice with arabian gulf spices topped with choice of meat

**kafta batata**  
ground beef with parsley meat balls cooked with diced potato in tomato broth

**mansaf**  
a traditional Arab dish made of lamb cooked in a sauce of fermented dried yogurt and served with rice

**macaroni bechamel**  
ground meat mixture between two layers of macaroni smothered in creamy bachamel sauce