

Lawrence's Cafe • Authentic Lebanese Cuisine

Vegetarian Appetizers

Soup:	Homemade Lentil	\$3.50
Yogurt Cucumber:	Fresh chopped cucumbers with homemade yogurt, a touch of garlic, & mint	\$5.00
Hummous Dip:	Cooked chick peas ground & blended with tahini & lemon juice topped with olive oil	\$6.00
Babaganush:	Smoked eggplant blended with tahini & lemon juice.....	\$6.50
Foul:	Diced fava beans in garlic lemon sauce, served with olive oil	\$5.75
Emjaddara:	Cooked lentils with rice and fried onions seasoned	\$5.75
Felafel Appetizer:	Six felafel burgers, made from dried garbanzos, seasoned & deep fried, served with tahini, tomato and pickled cucumber	\$6.50
Grape Leaves:	4 grape leaves rolled with rice and seasoning, served with homemade yogurt	\$5.75

Middle Eastern Salads

Add a side of meat - chicken, gyro, lamb, beef or kafta for an extra \$6.50

Tabouli Salad:	Fresh chopped parsley, tomatoes, onions, mint, bulgar wheat, olive oil, & lemon juice (very nutritious)	\$7.75
Greek Salad:	Black olives, tomatoes, cucumber, feta cheese, romaine lettuce & house dressing.....	\$7.50
Fatouche Salad:	Fresh lettuce, tomatoes, cucumbers, pita bread chips, olive oil, mint, sumac, & fresh lemon juice	\$7.75

Entrees

All entrees served with pita bread. (add \$1.50 for small tabouli, house salad, greek salad, fatouche salad or lebanese salad)

Chicken Platters

Chicken Kebob:	Grilled tender loin of chicken breast with a variety of vegetables (marinated in garlic, lemon & olive oil) and rice	\$13.50
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Meat Platters

Gyro Platter:	Thinly sliced gyro meat served with tahini and rice	\$11.25
Kafta Supreme:	Grilled rolls of kafta (ground beef, parsley, & house seasonings) & vegetables served with tahini and rice	\$13.25
Shish Kebob (lamb):	Grilled cubes of lamb, with a variety of vegetables and rice.....	\$16.00
Steak Kebob (beef):	Grilled cubes of beef, with a variety of vegetables and rice.....	\$15.25
Mixed Grilled Platter:	Lamb or beef grilled, and kafta and chicken on a bed of onions and parsley served with rice	\$18.50
Hummous with Meat:	Hummous, topped with sauteed seasoned meat (your choice: beef, lamb, chicken, gyro)	\$12.25

Vegetarian Platters

Vegetable Kabob:	Grilled fresh yellow squash and vegetables served with tahini and rice	\$11.25
Hummous and Foul:	Hummous spread topped with foul (cooked fava beans, garlic, and lemon sauce) served with olive oil	\$11.25
Spinach Pie:	Two Puff pastries stuffed with spinach and feta cheese, served with homemade yogurt and rice	\$11.75
Vegetarian Maza:	Hummous, babaganush, grape leaves, & felafel	\$16.75
Red Kidney Beans:	Cooked in garlic, olive oil, tomato sauce, and seasoning, served with rice	\$11.25

Seafood Platters

Grilled Shrimp:	Grilled large shrimp, with a variety of vegetables (marinated in olive oil, garlic & lemon) served with rice	\$17.50
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House Specialities

Lawrence's Platter:	A combination of lamb kebob, kafta, kibbi, grape leaves, chicken, & felafel served with rice	\$17.50
Sultan's Feast:	Combination of beef kebob, two kafta rolls, two felafel, served with tahini and rice	\$14.50
Roasted Leg of Lamb:	Slices of leg of lamb, roasted, with vegetables, seasoned with our special herbs served with rice	\$16.00
Malfoof:	Stuffed rolled cabbage with ground beef, rice, and seasoning	\$13.50
Seafood Tahini:	Large shrimp & sea scallops sauteed with tahini sauce, garlic, lemon juice, parsley, white wine, served with rice	\$18.00
Shish Kebob & Shrimp:	Grilled cubes of lamb served with shrimp and a variety of vegetables and rice	\$19.95
Meat Shawarma:	Fresh sliced lamb & beef grilled with onions, tomatoes & Chef's special seasoned herbs served with rice	\$15.50
Salmon Filet Kebob:	8 oz. Fresh Broiled Filet Salmon, served with vegetables, with your choice of tahini or lemon garlic sauce and rice	\$14.25
Chicken Shawarma:	6 oz. sliced chicken grilled with onions, tomatoes, and chef's special seasonings, garlic and rice	\$15.50

Light Section

Veggie Sampler:	Hummous, baba, grape leaves, and felafel	\$9.50
Felafel Wrap:	Veggie burgers on pita wrap with hummous, tahini, tomato and lettuce	\$7.95
Shawarma Wrap:	Your choice of beef, lamb or chicken	\$8.95
Gyro Sandwich:	Gyro meat and tomato, lettuce and tahini sauce	\$7.95

Children's Menu • Served with rice - 12 years and under

Two pieces of chicken tenderloin	\$7.50
Four pieces of beef kebob	\$7.50
Four pieces of grilled shrimp	\$7.50

Side Orders

Grilled 6 oz chicken breast	\$6.50
Rice Pilaf	\$3.00
Black olives	\$2.00
Feta cheese	\$3.00
Kibbi (baked or fried, one piece)	\$3.00
Spinach pie (one piece)	\$3.00
Four small felafel with tahini sauce	\$5.00
French Fries	\$3.25

Coffee, Tea & Soft Drinks

Mint, Chamomile, Green Tea	\$1.75
Tea, Coffee, Milk, Bottled Water	\$1.75
Lebanese Coffee	\$3.25
Coke, Diet Coke, Sprite, Orange Juice	\$1.75
Perrier Sparkling Water	\$2.25

Desserts (Homemade!!)

Mamoul - Semolina flour crust stuffed with dates, walnuts or pistachios	\$3.50
Baklava - Filo dough crust stuffed with pinenuts, walnuts or pistachios	\$3.50

Special

Grilled Rainbow Trout - Whole boneless
served with rice, vegetables and tahini sauce.

\$14.50

For better service no seperate checks
Sorry, no personal checks

Beers

Pilsner Urquell	\$4.25
Dos Equis XX	4.25
Guinness Stout	4.75
Heineken	4.25
Amstell Light	4.25
Staropramen	4.25
Miller Light	4.00
Kaliber Non-Alcoholic	4.00

House Selection glass bottle

Robert Mondavi Woodbridge		
Chardonnay	\$ 5.50	\$17.75
Cabernet Sauvignon	5.50	17.75
White Zinfandel	5.50	17.75
Sauvignon Blanc	5.50	17.75
Merlot	5.50	17.75
Masciarelli - Italian Dry Red	5.50	19.75
Ports: Taylor Fladgate LBV	5.50	

White Wines

Kendall Jackson		bottle
Vintners Reserve Chardonnay		\$29.95

Red Wines bottle

Chateau Ste Michelle Cabernet Sauvignon ...	\$27.95
Beaujolais-Villages	
Louis-Jadat	19.95
Kendall-Jackson Vintner's Reserve	
Cabernet Sauvignon	30.95
Kendall-Jackson Vintner's Reserve Merlot	34.95

Sparkling Wine glass bottle

Domaine Ste Michelle Blanc De Blanc	\$24.95
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