

# 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) All rice served is brown rice**

### 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

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## **Light Section**

Veggie Sampler:	Hummous, baba, grape leaves, and felafel .....	\$8.50
Felafel Wrap:	Veggie burgers on pita wrap with hummous, tahini, tomato and lettuce .....	\$6.95
Shawarma Wrap:	Your choice of beef, lamb or chicken .....	\$7.50
Gyro Sandwich:	Gyro meat and tomato, lettuce and tahini sauce.....	\$6.95
The Works:	Grilled beef or lamb, kafta, chicken, rice, hummous, and babaganush.....	\$9.95
Combination Platter:	Hummous, felafel, grape leaves, kibbie, yogurt and tabouli.....	\$9.50
Veggie Platter:	Hummous, babaganush, tabouli and felafel.....	\$7.00

## 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

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### 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

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### 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

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### 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

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## 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	

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## White Wines

	bottle
Kendall Jackson	
Vintners Reserve Chardonnay .....	\$29.95

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## 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

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## Sparkling Wine

	bottle
Domaine Ste Michelle Blanc De Blanc.....	\$24.95