

In Lebanon to eat is to feast and in doing so
we evoke a celebration.

The idea is to share, so start with the basics...

A Mezza of Hummus, Kibbi, Fried Potatoes and Tabouleh.

Let the bread act as your utensil with which to eat.

Use it to scoop up the food... **SAHTEIN!**

www.opensesamegrill.com

Please ask about our gluten free menu options

HALAL

LUNCH SPECIAL

Monday — Friday 11am to 4pm

PITA SANDWICHES

Comes with choice of a salad, potatoes, or soup

CHICKEN SHAWARMA PITA | 11

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato & wild cucumber pickles

CHICKEN TAWOOK PITA | 11

Cubes of marinated, charbroiled chicken breast with tomato, wild cucumber pickles & garlic sauce.

BEEF SHAWARMA PITA | 11

Marinated top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles and tahini sauce.

BEEF KABOB PITA | 11

Charbroiled top sirloin steak with tomato, hummus, parsley, onion, sumac.

LAMB KABOB PITA | 12

Charbroiled lamb with tomato, hummus, parsley, onion, sumac.

CAULIFLOWER PITA | 9

Fried cauliflower with onion, lettuce, tomato, pine nuts, almond slivers and tahini sauce.

KAFTA PITA | 11

Charbroiled skewer of extra lean ground beef & lamb, parsley, onion, Lebanese spices, with hummus, parsley, onion, tomato & sumac.

ARAYES PITA | 10

Blend of extra lean ground beef & lamb, parsley, onion, spices. Spread on a flat pita, toasted, topped with fresh tomato, parsley, onions & sumac.

FALAFEL PITA | 9

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce and tahini sauce.

WEEKEND SPECIALS

FRIDAY | KABSSA 17

Tender lamb shank cooked over a low flame with fresh tomatoes, special blend of spices and herbs. Served over basmati rice cooked with green bell peppers, onions, carrots, raisins, spices. Sprinkled with pine nuts and almond slivers.

SATURDAY | BAMIEH 16

Lebanese okra and lamb, slow cooked, with fresh tomatoes, garlic, cilantro, white onions. Served over basmati rice with fresh lemon wedges.

SATURDAY | KIBBI NAYYEH 13

Lebanese style beef tartare mixed with fine bulgur, onion, mint, Lebanese herbs & spices, drizzled with extra virgin olive oil. Served with fresh mint, radish, serrano chilies & pita bread.

SUNDAY | MOLOKHIA 15

Garden mallow leaves simmered with shredded chicken, garlic, lemon juice, roasted chili sauce. Served over basmati rice with your choice of marinated onions or fresh lemon wedges.

WINE & BEER

Corkage Fee \$15 per/Bottle

	GL	BTL
SPARKLING		
Le Grand Courtage France, Blanc de Blancs	9	32
Le Grand Courtage France, Blanc de Blancs, Split		12
Mimosa, Pomosa, Mangosa	8	
ROSE		
Massaya Rose Lebanon, Rose 2012	10	37
WHITE		
Hahn Monterey, Chardonnay 2012	9	32
Massaya Blanc Lebanon, Blend	9	34
Bianchi Santa Barbara, Pinot Grigio 2012	10	37
St Supery Napa Valley, Sauvignon Blanc 2013	10	38
RED		
Ixsir Altitudes Rouge Lebanon, 2010	9	32
Caricature San Joaquin, Blend 2011	9	34
Dona Paula Estate Argentina, Malbec 2011	10	37
Austerity Santa Lucia, Pinot Noir 2013	10	36
Montes Classic Chile, Cabernet Sauvignon 2012	11	40
Chateau Musar Jeune Lebanon, Blend 2011		44
Chateau Musar Hochar Père et Fils Lebanon, Blend 2011		55
Massaya Gold Reserve Lebanon, Blend 2010		58
BEER		
Almaza Lebanon, Pilsner		6
Newcastle England, Brown Ale		5
Corona Mexico, Pale Lager		5
Amstel Light Holland, Light Lager		5
Stella Artois Belgium, Pale Lager		6
DogFish IPA Los Angeles, IPA		8
Strawberry Blonde Long Beach, Fruit Ale		8

1/2 OFF selected wine bottles every Monday & Wednesday

BEVERAGES

FRESH COCONUT | 6

Fresh young coconut served whole.

JALAB | 4

Rose water and grape syrup infused with incense, topped with pine nuts & almonds.

TAMARIND | 3

Indian date syrup infused with rose water.

LABAN | 4

Chilled yogurt with dry mint.

JUICE | 3

Orange, Pomegranate, Mango.

MOROCCAN GREEN ICED or HOT TEA | 3

Infused with fresh mint and orange blossom.

BLOSSOM TEA | 3

Hot water infused with orange blossom & fresh mint.

TURKISH COFFEE | 4

Infused with cardamom.

ESPRESSO or AMERICANO | 3

Lavazza.

PANNA

small 4 | large 5

SPARKLING SAN PELLEGRINO

small 4 | large 5

FOUNTAIN | 3

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Iced Tea.



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MEZZA | APPETIZERS

MEZZA SAMPLER VG | 18

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip. Served with pita.

FRIED POTATOES VG VN | 6

Our famous potatoes, sautéed with cilantro, garlic, roasted chili, lemon juice. + **Garlic Sauce** | 1

HUMMUS VG VN | 7

Chickpeas, garlic, lemon juice and tahini sauce, drizzled with extra virgin olive oil. Served with pita.

Best enjoyed with: Kibbi Stuffing, Chicken Shawarma or Beef Shawarma +3

SPICY HUMMUS VG VN | 7

Hummus, roasted chili, drizzled with extra virgin olive oil. Served with pita.

BABA GHANNOUJ VG | 8

Fire roasted eggplant, garlic, lemon juice and tahini drizzled with extra virgin olive oil. Served with pita.

FALAFEL PATTIES VG VN | 7

Three falafel patties made of chickpeas & fava beans, garlic, onions, herbs and exotic spices.

Served with shredded lettuce, wild cucumber pickles, tomato, tahini sauce and pita.

VEGETARIAN GRAPE LEAVES VG VN | 7

Mixture of rice, parsley, tomatoes, onion, fresh mint rolled in grape leaves, cooked in extra virgin olive oil & fresh lemon juice.

GRILLED HALLOUMI CHEESE & WATERMELON VG | 9

Grilled unripe brined Lebanese cheese and watermelon slices.

KIBBI | 8

A shell of extra lean ground beef & bulgur filled with roasted pine nuts, caramelized onions, ground beef, herbs.

Served with wild cucumber pickles, tomato, lettuce and a yogurt dip. **2-pieces**

FRIED CAULIFLOWER VG VN | 7

Served with onion, tomato and tahini sauce topped with sautéed pine nuts and almonds. Served with pita.

YOGURT DIP VG | 7

Yogurt mixed with cucumber, garlic and dry mint. Served with pita.

ARAYES | 9

A blend of extra lean ground beef & lamb, mixed with parsley, onion and spices.

Spread on a flat pita, toasted and served with fresh tomato, parsley, onions and sumac.

SPICY ZUCCHINI VG VN | 7

Zucchini sautéed with tomato, onion, garlic, extra virgin olive oil. Served cold with pita.

LABNE VG | 7

A creamy kefir cheese dip, topped with extra virgin olive oil, olives. Served with pita.

OLIVES VG VN R | 5

Lebanese olives served with lettuce, tomato, wild cucumber pickles and pita.

FOUL M'DAMAS VG VN | 10

Fava and chickpeas simmered with garlic, lemon juice, extra virgin olive oil, served with a side of onion, wild cucumber pickles, radish, cucumber, tomato, fresh mint and pita.

FRESH VEGETABLE PLATE VG VN R | 8

An assortment of lettuce, cucumber, tomato, green onion, olives, wild cucumber pickles, radish & fresh mint.

HOMEMADE FRENCH FRIES VG VN | 4

SLATAS | SALADS

House dressing is a mix of extra virgin olive oil, fresh squeezed lemon juice, dry mint, sumac. **VG VN R**

OPEN SESAME VG | 9

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac tossed with our house dressing and topped with olives and feta cheese.

FATTOUSH VG VN | 8

Lebanese peasant salad — Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac and toasted pita croutons tossed with our house dressing.

TABOULEH VG VN R | 8

Chopped fresh parsley, bulgur, green onion, tomato, fresh mint, spices, extra virgin olive oil and fresh lemon juice.

+ **Chicken Tawook** 5-piece 7 | 8-piece 9

+ **Shrimp** 5-piece 8 | 9-piece 10

+ **Chicken Shawarma** | 7

SHORBA | SOUPS

LENTIL VG VN | 6

Sautéed onion, garlic, celery, lemon juice, extra virgin olive oil.

SPICY VEGETABLE VG VN | 6

A purée of vegetables, yellow lentils, lemon juice, extra virgin olive oil, herbs and spices.

MANKOUSHE | LEBANESE-STYLE PIZZA

OPEN SESAME VG | 8.5

Onion, tomato, feta cheese, zaatar, extra virgin olive oil.

YASSMINA | 8.5

Feta cheese, tomato, dry basil, extra virgin olive oil.

ZAATAR VG | 7.5

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

Best enjoyed with Feta Cheese | +2

Please ask about our gluten free menu options

VN = Vegan | VG = Vegetarian | R = Raw

ENTRÉES I

Comes with 2 sides of your choice:

Hummus, Spicy Hummus, Baba Ghannouj, Open Sesame salad, Tabouleh, Fattoush

Served with pita.

CHICKEN TAWOOK | 17

Skewered cubes of marinated, charbroiled chicken breast served with garlic sauce & wild cucumber pickles. + RICE | 2

CHICKEN SHAWARMA | 17

Marinated chicken breast & thigh cooked on an upright spit, thinly sliced, served with garlic sauce & wild cucumber pickles. + RICE | 2

BEEF SHAWARMA | 17

Marinated top round cooked on an upright spit, thinly sliced, served with tahini sauce. + RICE | 2

KAFTA | 16

Charbroiled skewers of extra lean ground beef & lamb, parsley, onion, spices. Served over kabob salad & basmati rice.

BEEF KABOB | 18

Skewered cubes of marinated top sirloin steak, charbroiled. Served over kabob salad & basmati rice.

OPEN SESAME COMBO | 19

Charbroiled skewers of kafta, chicken tawook, beef kabob. Served over basmati rice.

ALI'S FAVORITE | 18

Charbroiled sliced top sirloin steak on a layer of spicy roasted tomatoes and onions. Served over basmati rice.

GRILLED TIGER SHRIMP | 21

Charbroiled shrimp marinated in garlic, olive oil, cilantro, roasted red pepper. Served over basmati rice.

LAMB KABOB | 18

Marinated lamb charbroiled and served over kabob salad & basmati rice.

LAMB CHOPS | 24

Charbroiled French cut lamb chops marinated in fresh lemon juice, garlic, extra virgin olive oil. Served over kabob salad & basmati rice.

FILET MIGNON KABOB | 24

Charbroiled filet served over kabob salad & basmati rice.

THE SULTAN | 26

A combination of marinated lamb chops, grilled tiger shrimp, filet mignon all charbroiled. Served over basmati rice.

ENTRÉES II

LOUKOZ | MEDITERRANEAN SEA BASS | 26

Whole Mediterranean Sea Bass charbroiled with lemon, thyme. Served with fresh arugula salad, cherry tomatoes, sweet peppers, olives & basmati Rice topped with roasted pepper sauce

FALAFEL VG VN | 13

Falafel served with hummus, fattoush, tomato, lettuce, wild cucumber pickles and tahini sauce.

VEGETARIAN VG | 14

Hummus, baba ghannouj, tabouleh, two falafel patties and a grape leaf.

SKEWERS | 21

A choice of two meat skewers (beef, lamb, tawook or kafta) served over basmati rice with a roasted onion & tomato.

PARTY PLATTER *Suggested for 6 people* | 80

Charbroiled skewers of lamb, beef, chicken tawook, kafta, chicken shawarma, beef shawarma, roasted onion & tomato. Served over basmati rice with parsley, onion, sumac, a side of tahini and garlic sauce.

PITA SANDWICHES

Available as a Panini + 2

CHICKEN SHAWARMA | 9

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato & wild cucumber pickles.

CHICKEN TAWOOK | 9

Cubes of marinated, charbroiled chicken breast with tomato, wild cucumber pickles & garlic sauce.

BEEF SHAWARMA | 10

Marinated top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles and tahini sauce.

FALAFEL VG VN | 8

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce and tahini sauce.

BEEF KABOB | 10

Charbroiled top sirloin steak with tomato, hummus, parsley, onion, sumac.

LAMB KABOB | 11

Charbroiled lamb with tomato, hummus, parsley, onion, sumac.

FILET MIGNON | 12

Filet kabob with hummus, parsley, onion, tomato, sumac.

KAFTA | 9

Charbroiled skewer of extra lean ground beef & lamb, parsley, onion, Lebanese spices, with hummus, parsley, onion, tomato & sumac.

ARAYES | 9

Blend of extra lean ground beef & lamb, parsley, onion, spices. Spread on a flat pita, toasted, topped with fresh tomato, parsley, onions & sumac.

CAULIFLOWER VG VN | 8

Fried cauliflower with onion, lettuce, tomato, pine nuts, almond slivers and tahini sauce.

PANINIS

All Paninis are served on artisan French bread

CHICKEN | 11

Your choice of charbroiled chicken shawarma or chicken tawook, garlic sauce, wild cucumber pickles & arugula.

LABNE VG | 9

Creamy kefir cheese, tomato, fresh mint and olives, drizzled with extra virgin olive oil.

HALLOUMI CHEESE VG | 10

Unripe brined Lebanese cheese, cucumber.

ZAATAR VG VN | 9

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

Best enjoyed with Feta Cheese | +2

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VN = Vegan | VG = Vegetarian | R = Raw

À LA CARTE

BEEF SKEWER 5-piece 9 | 8-piece 13

LAMB SKEWER 5-piece 9 | 8-piece 13

CHICKEN TAWOOK SKEWER 5-piece 9 | 8-piece 12

KAFTA SKEWER | 8

GRILLED TIGER SHRIMP 5-piece 11 | 9-piece 15

FILET MIGNON SKEWER 5-piece 12 | 8-piece 18

SIDE OF SHAWARMA Chicken 9 | Beef 10

LAMB CHOP | 5

ROASTED ONION & TOMATO SKEWER | 3

RICE | 3

KABSSA RICE | 4

FALAFEL PATTY | 2

WILD CUCUMBER PICKLES | 2

CUCUMBER & LETTUCE | 4

GARLIC SAUCE 8oz | 5

TAHINI SAUCE 8oz | 5

DESSERTS

LEBANESE DOUGHNUT | 7

Akawi cheese wrapped in phyllo pastry, drizzled with blossom syrup, sesame seeds and cinnamon.

BAKLAWA Finger 3 | Triangle 4

Flaky phyllo pastry filled with pistachios or walnuts.

BAKLAWA À LA MODE | 8

A baklawa finger served with ashta ice cream.

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond.

CHOCOLATE MOLTEN LAVA CAKE | 9

Served with Lebanese almond ice cream.

K'NAAFEH | 8

A semolina wheat pastry with sweet cheese or ashta cream, topped with orange blossom syrup.

K'NAAFEH À LA MODE | 9

ESPRESSO or AMERICANO | 3

TURKISH COFFEE | 4

Infused with cardamom.

MOROCCAN GREEN ICED or HOT TEA | 3

Infused with fresh mint and orange blossom.

BLOSSOM TEA | 3

Hot water infused with orange blossom and fresh mint.