



# Tripoli Restaurant

156 Atlantic Ave., Brooklyn, NY 11201 - (718) 596-5800 - [www.tripolirestaurant.com](http://www.tripolirestaurant.com) - Free Delivery



## LEBANESE TRADITIONAL MEZA

An array of twenty different mouth watering dishes appetizingly served in the best specialty restaurants of Lebanon. Recommended for parties of 2.

**\$48**



## STARTERS

### Hummus B'Tahini \$8.5

Mashed chickpeas and sesame paste with garlic & lemon (dip for bread).

### Babaganouj \$9

Mashed eggplant and sesame paste with garlic & lemon (dip for bread).

### Foul Mudammas \$8.5

Fava beans with garlic, lemon and parsley.

### Falafel \$8

Fried spiced vegetable ball, served with tahini sauce.

### Lebni \$8

Yogurt spread with olive oil.

### Jibni Wa Zeitun \$7.5

Cheese and olives.

### Spinach Pie \$9

Stuffed with spinach, onions and pomegranate nectar.

### Tripoli Meza \$17

Combination appetizer plate consisting of hummus, babaganouj, cheese, olives and falafel.

## SPECIAL LEBANESE

### KIBBEE NAYEH (RAW KIBBEE)

Lean finely ground leg of lamb mixed with cracked wheat, onions and special Lebanese spices, **served raw.**

(Large) \$25 (Medium) \$22 (Small) \$18



## SOUPS & SALADS

### Lentil Soup \$7.5

### Yogurt Soup (served hot) \$8

### Khيار B'leban \$7

Yogurt and cucumber salad with garlic and mint.

### Tabouli \$9

Special Lebanese salad made with chopped parsley, tomatoes, onions and cracked wheat.

### Vegetable Salad \$7

Mixed spring greens, lettuce and tomato.

### Fatoush \$8.5

Mixed salad with lettuce, tomatoes, parsley, toasted pita bread and pomegranate nectar.

### With Chicken \$16

### Special Greek Salad \$8.5

Mixed salad with lettuce, tomatoes, walnuts, olives, feta cheese, spices, oil and vinegar.

### With Chicken \$17

## ENTREES



### Shish Kabob \$23

Charcoal broiled lamb & vegetables. Served with rice & salad.

### Kifta Mishwiye \$21

Charcoal broiled ground leg of lamb mixed with vegetables & spices. Served with rice and hummus.

### Shish Kabob & Kifta Mishwiye Combination \$22

Served with rice and salad.

### Mixed Grill \$24

Shish Kabob, Kifta Mishwiye & Shish Taouk.

Served with rice and salad.

### Ma'ani \$20

Tripoli lamb sausage made with pine nuts and special spices.

Served with fried potatoes and salad.

### Kibee B'siniye \$18

Lean finely ground leg of lamb mixed with cracked wheat & stuffed with nuts, onion & meat, baked. Served with salad.

### Shish Barak \$19

Small Lebanese meat pie dumplings cooked in & served in a yogurt sauce made with garlic & cilantro. Served with rice.

### Ajhi \$14

Lebanese omelet made with fresh herbs, onions, pine nuts and ground lamb. Served with salad.

### Minazli \$18

Sautéed eggplant cooked in a tomato sauce, and topped with ground lamb & pine nuts. Served with rice.

### Bamia \$18

Fresh okra cooked with lamb chunks in a tomato sauce made with pomegranate nectar. Served with rice.

### Wara'anib \$20

Grape leaves stuffed with ground lamb and rice.

### Malfouf \$18

Cabbage stuffed with ground lamb, cumin, rice and pomegranate nectar.

### Sbanegh \$17

Sautéed spinach, ground lamb and pine nuts.

Served with rice and yogurt.

### Sheik al M'ehshi \$19

Sautéed eggplant cooked with yogurt, garlic and mint, topped with ground lamb & pine nuts. Served with rice.

### Yachneh B'leban \$19

Stew of lamb chunks cooked in yogurt. Served with rice.

## SIDES

### Rice \$5

### Yogurt Bowl \$4

### French Fries \$8

★ 18% Gratuity will be added to all parties of 5 people and up



## ENTREES

### Cous-Cous \$19

Served with a variety of vegetables, lamb, beef and chicken stewed in a tomato sauce.

### Curry \$19

Choice of beef or lamb curry. Served with rice.



## CHICKEN

### Shish Taouk \$21

Grilled boneless chicken marinated in a special Lebanese garlic sauce. Served with rice and salad.

### Chicken Curry \$18

Served with rice.

## MEATLESS DISHES

### Bamia B'ziat \$14

Fresh okra cooked in a tomato sauce made with garlic and onions. Served with rice.

### Mjudra (with cracked wheat) \$14

Lentils cooked with cracked wheat and onions, served with fatoush (mixed salad with pomegranate nectar).

### Wara'anib B'ziat \$15

Grape leaves stuffed with vegetables. (Served cold).

### Eggplant Stew \$13

Eggplant stewed with potatoes & onions, in tomato sauce. Served with rice.

### Ajhi B'ziat \$13

Lebanese omelet made with fresh herbs, onions and spices. Served with salad.

### Mjudra B'riz \$14

Lentils cooked with rice & onions. Served with Khia B'leban (yogurt and cucumber salad).

### Seleck B'loubia (vegetarian favorite) \$14

Celery and black eye beans sautéed with a mixture of onion, garlic and fresh coriander. Served with salad.

### Kibee B'ziat \$16

Pressed potatoes and cracked wheat stuffed with onions, walnuts and raisins. Served with salad.

### Batata B'tahini \$15

Sautéed cauliflower, potato and garlic in a tahini sauce. Served with rice.



## SEAFOOD



(All seafood served with rice)

### Sumki Hara \$24

Sautéed wild fish filet cooked in a spicy sauce made with chopped almonds and walnuts.

### Sumuk B'tahini \$24.5

Sautéed wild fish filet cooked in a tahini sauce made with chopped almonds and walnuts.

### Tripoli Shrimp \$25

Wild shrimp sautéed in provencale sauce, prepared with garlic, cilantro and butter. Served with salad.

### Shrimp Curry \$24

## BEVERAGES



Coke, Sprite, Diet Coke, Gingerale or Seltzer \$3

Mango or Guava Juice \$4

Airan Yogurt Drink \$3

S. Peligrino Sparkling Water \$7

Fresh Squeezed Orange Juice \$5.5

Fresh Squeezed Lemonade \$5.5

Lebanese Coffee \$3.5

American Coffee \$2.5

Tea \$3

Iced Tea \$3

Arabic Mint Tea \$4

Herb Teas \$3

### Caffeine free:

Chamomile tea

Green tea

Lemon Ginger tea

Peppermint tea

Wild Raspberry tea

Mango Passionfruit tea

Black Cherry Berry tea

### Caffeinated

English Breakfast Black tea

Chai Spice Black tea

Fusion tea (green and white)

Pomegranate-Raspberry Green tea

Jasmine Blossom Green tea

Orange Spice Black tea

Green tea

Earl Grey Black tea



## DESSERTS

### Baklawa \$5

Layered filo dough stuffed with walnuts.

### Riz B'halib (Rice Pudding) \$7

Made with rose water, topped with nuts.

### Bird's Nest \$4.5

Filo dough stuffed with walnuts & pistachios.



★ Substitutions are \$3 extra

★ All food is prepared fresh to order. Please allow the chef time to work his magic.

★ We proudly serve water from a 4-stage filter.