

Legend

Balade:

Fresh, Local; Used when Describing Produce of High Quality

Burghul:

Cereal Made from Different Wheat Species, such as Durum Wheat

Jebne:

Cheese

Laban:

Homemade Lebanese Yoghurt

Manakeesh:

Lebanese Pizza that Comes with a Variety of Toppings; Enjoyed Anytime of the Day

Mezze:

Refers to a Selection of Small Tasty Dishes Served in the Beginning of a Large-Scale Meal

Salata:

Lebanese Word for Salad

Sandwechet:

Lebanese Word for Sandwich

Sumac:

Tart and Tangy, Deep Burgundy Colored Spice Harvested from a Wild Berry Bush

Tahini:

Paste of Lightly Toasted Ground Sesame Seeds

Tarboush:

A Red Felt Cap with a Tassel that Hangs from the Crown that Used to be Part of Traditional Middle Eastern Dresswear

Toum:

A Lebanese Garlic Aioli

Zaatar:

Spice Mixture of Dried Wild Thyme, Sesame Seeds and Sumac; High in Antioxidants

* Please refer to Legend above for definitions of any starred (*) items in menu.

v Please note, (v) refers to vegetarian dishes.

Daily Specials

- MONDAY - Fassolia (V):** Cooked Kidney Beans, Garlic, Onions, Crushed Tomatoes, Spices and Cilantro 17
- TUESDAY - Hafta Bil Sayniye:** Oven-Baked Beef Mixed with Potato Cubes, Onions, Tomatoes, Parsley 19
- WEDNESDAY - Djej Bil Sayniye:** Oven-Baked Chicken Mixed with Potato Cubes, Lemon, Garlic, Rosemary 19
- THURSDAY - Bemye:** Cooked Okra with Beef, Tomatoes, Onions, Cilantro, Garlic, Lemon Juice Served with Rice 19
- FRIDAY - Stuffed Peppers (V):** Cooked with Rice, Onions, Parsley, Lemon Juice and Spices 18
- SATURDAY & SUNDAY - Kebbe Bil Sayniye:** Baked Ground Beef and Cracked Wheat Stuffed with Meat, Almonds, Onions Served with Yogurt Dip 19

Soups

- Hearty Lentil Soup (V):** Swiss Chard, Lentils with Essential Lebanese Spices and Fresh Lemon Juice 6
- Chicks & Veg:** Homemade Vegetable Soup with Tender Pieces of Chicken in Aromatic Broth 6
- Soup Of The Day** 6

Salads

- Taboule (v):** Authentic Parsley Salad with Burghul* Mixed with Chopped Onions, Parsley and Tomatoes, Olive Oil and Fresh Lemon Juice 8
- Fattoush (v):** Salad of Romaine Hearts with Cucumbers, Tomatoes, Onions, Bell Peppers, Sumac* and Extra Virgin Olive Oil. Served with Toasted Pita Crisps 8
- Spinach Salad (v):** A Combination of Spinach, Cucumbers, Mushrooms, Scallions, Tomatoes; Finished off with Feta Cheese. Served with Choice of Dressing 9
- Chicken Meshwe Salad:** Chargrilled Marinated Boneless Chicken over a Mixture of Greens, Black Olives, Cucumbers, Tomatoes and Feta Cheese. Served with Choice of Dressing 13
- Skinny Shawarma:** Mixture of Greens Tossed with Sliced Onions, Tomatoes, Black Olives, Cucumbers; Topped with Shawarma Meat or Chicken. Served with Choice of Dressing 14
- Mediterranean Tuna Salad:** Chargrilled Marinated Tuna over a Mixture of Greens, Black Olives Red Onions, Tomatoes and Cucumbers. Served with Choice of Dressing 14

Dressings: Balade House Dressing - Balsamic Vinaigrette - Herb Vinaigrette

Mezze

Small Plates - Great for Sharing

- Hummus (V):** Delightful Dip of Chickpeas Purée, with Tahini and Lemon Juice 6.5
- Hummus Beiruté (V):** Chickpeas Purée, with Tahini, Cumin, Cucumbers, Tomatoes and Scallions 8
- Baba Ghanouj (V):** Chargrilled Eggplant Purée with Tahini and Fresh Lemon Juice 8

Warak Einab (v): Homemade-Style Grape Leaves, Stuffed with Chickpeas, Tomatoes, Parsley and Rice 7.5

Mouhamara (v): Our Signature Dip of Sundried Spicy Fresh Red Peppers, Walnuts and Pomegranate 8.5

Shankleesh (v): Our Homemade Aged Cheese Perfectly Blended with Zaatar*, Diced Tomatoes and Onions 8

Labne with Toum* (v): Homemade Cream Cheese, Infused with Zaatar* and Crushed Garlic 7.5

Loubiye Bzeit (v): Fresh Green Beans Sautéed in Olive Oil with Onions, Tomatoes and Aromatic Herbs 8

Falafel (v): Made with Chickpeas, Fava Beans, Onions, Cumin and Parsley. Served with Tahini Sauce 7

Flavored Falafel (v): Our Four Flavors: Fresh Mint, Jalapeno, Celery and Cilantro 8.5

Foul Medamas (v): A Blend of Fava Beans, Garlic, Lemon Juice, Cumin and Olive Oil 7

Grilled Halloume Cheese (v): Grilled, Sizzling Cypriot Cheese Slices Served with Tomatoes and Cucumber 9

Fatayir with Spinach and Feta (v): New York's Famous Pies Are Taken Back to their Roots in Triangular Style; Stuffed with Chopped Spinach and Feta Cheese 8

Rkakot (v): Phyllo Rolls Filled with Feta Cheese and Oregano 7

Batata Harra (v/spicy) : Sautéed Potato Cubes with Cilantro, Garlic and Red Pepper Flakes 7

Shrimp: Sautéed Shrimp with Ginger, Scallions and Jalapenos 12

Sambousik: Decadent Pastry Pockets Filled with Seasoned Ground Beef and Toasted Pine Nuts 8

Kebbe Kras: Lebanon's National Dish; A Mixture of Lean Beef and Cracked Wheat, Filled with a Mixture of Ground Beef, Diced Onions and Pine Nuts. Served with Laban* 9

Makanek: Spiced Beef Sausages Flambéed with Fresh Lemon Juice 9

Soujouk: Mildly Spicy Beef Sausages Sautéed with our Fresh Olive Oil and Tomatoes 9

Jwaneh (wings): Chargrilled Chicken Wings, Marinated the Balade Way 9

Sfiha: Miniature Squares of Pastry Filled with our Traditional Mouth-Watering Combination of Meats 8

Vegetarian Mazmeez: Create your Own Sampler by Choosing Four of the Following: Hummus, Taboule Baba Ghanouj, Falafel, Labne with Toum*, Shankleesh, Loubiye Bzeit or Warak Einab 19

Mezze Supreme: Eight Favorites: Hummus, Baba Ghanouj, Labne, Mouhamara, Kebbe Kras, Sfiha, Makanek and Halloume Cheese 57

Platters

All Lamb - Beef Are Grass Fed & Poultry Are Natural Fed

Balade Mixed Grill: Beef Kafta, Lamb Kabab and Chicken Tawook. Served with French fries and Chargrilled Vegetables 25

Balade Lamb Chops: Chargrilled New Zealand Baby Lamb Chops. Served with Rice and Grilled Vegetables 28

House of Lamb Kabab: Chargrilled Tenderloin Lamb. Served with Rice and Grilled Vegetables 22

Beef Hafta: Chargrilled Lean Beef Mixed with Chopped Onions, Parsley, Herbs and Spices. Served with Rice and Grilled Vegetables 20

Beef Shawarma: Shredded Marinated Beef, Topped with Tomatoes, Onions and Parsley, Served with Pickles and Tahini Sauce 19

Hummus Shawarma: Our Balade Hummus with Beef Shawarma, Tomatoes, Scallions, Parsley, Sumac and Onions. Served with Pickles and Tahini Sauce 22

Shish Tawook: Marinated Chicken Breast Cubes with Toum*. Served with Rice and Grilled Vegetables 20

Sheikh El Shawarma: Shredded Marinated Chicken with Toum*. Served with Pickles and French Fries 18

Samke Harra: Daily Market Fish Filet Marinated the Balade Way with Spicy Warm Tahini Sauce 25

Quails: Whole Quails Marinated with Lemon, Pomegranate and Spices. Served with Potato Cubes 24

Moudardara (v): Cooked Lentils and Rice, Topped with Caramelized Onions. Served with a Side Salad 15

Hummus Falafel (v): Our Balade Hummus. Served with Crispy Falafel and Tahini Sauce 13

Sides

Lebanese Salata* (V): Chopped Salad - Cucumbers, Tomatoes, Green Peppers 4.5

Balade* Rice (V): Lebanese Rice with Vermicelli 4.5

Pickled Vegetables (V): Fresh from the Market 4

Batata Mekleyee (V): French Fries 4

Laban* with Cucumber: Yoghurt, Cucumber with Mint 4.5

Bread Basket Homemade Bread Baked Fresh from our Oven 3

Manakeesh

Lebanese Pizza - Fresh Balade* Dough. Fresh From Our Oven.

Beirut Beats / Zaatar* (v): Mixture of Wild Dried Thyme, Sesame Seeds, Sumac* and Olive Oil 7

Wild Zaatar (U): Mixture of Wild Dried Thyme, Fresh Tomatoes, Onions and Olive Oil 8.5

Banadoura Harra (U): Diced Tomatoes, Onions and Spicy Flake Pepper 10

Jebne*: Combination of White Cheeses. Served with Sliced Tomatoes 11

Sausage & Cheese: Combination of White Cheeses and Beef Sausages 12

Lahme Baajin: Balade's Secret Recipe of Seasoned Ground-Lean Beef, Mixed with Finely Diced Onions and Tomatoes 12

Kafta: Ground-Lean Beef Mixed with Chopped Onions, Parsley and Lebanese Spices 12

Taste of Lebanon: Assortment of Three Mini Manakeesh* (Jebne*, Lahme Baajin, Zaatar*) 9

Pita Pita

Popped in the Oven Flat and Removed When Crispy.

Sultan El Shawarma: Thinly Sliced, Marinated Beef, Roasted with Onions, Cucumbers, Tomatoes, a Drizzle of Tahini and a Touch of Zaatar* 12

Tarboush* Chicken: Thinly Sliced Marinated Boneless Chicken. Served with Garlic Sauce, Honey Dijon, Sliced Tomatoes, Onions and Pickles 12

Greek Pita (v): Feta Cheese, Cucumbers, Tomatoes, Green Peppers, Zaatar* and Olives 11

Malak El Falafel (v): Delicious Crispy Falafel with Tahini Sauce, Finished to Perfection with Chopped Parsley, Tomatoes and Yellow Pepper Rings 11

Hummus Pita: Hummus Topped with Seasoned Ground Meat, Onions and Tomatoes 12

Sandwechet

All Sandwiches are Lightly Toasted. Choice of White or Wheat Pita Bread

Shish Tawook: Pieces of Marinated Chargrilled Chicken with Toum*, French Fries, Pickles and Mixed Greens 9

Chicken Shawarma: Shredded Marinated Chicken with Toum*, French Fries, Pickles and Mixed Greens 9

Meat Shawarma: Shredded Marinated Beef with Tomatoes, Pickles, Parsley, Sumac* and Tahini Sauce 10

Kafta: Chargrilled Ground Beef Mixed with Hummus, Diced Onions, Parsley, Sumac*, Pickles and Spices 10

Makanek: Chargrilled Beef Sausages with Pickles, Tomatoes and French Fries 9

Shish Kebab: Pieces of Chargrilled Marinated Lamb with Hummus and Pickles 11

Tuna Filet: Chargrilled Tuna with Tomatoes, Onions , Sumac* and Tahini Sauce 10

Halloume Cheese: Grilled Cypriot White Cheese with Tomatoes and Cucumbers 9

Falafel (v): Crispy Falafel with Tomatoes, Onions, Pickles, Turnips and Tahini Sauce 7.5

Hummus & Taboule (v): Two Lebanese Favorites 7

Dessert

Baklava: Assortment of Pastries with Nuts 5

Kenafa: Baked Cheese Topped with Bread Crumbs and Crushed Pistachios 5.5

Mouhallabie: Milk Pudding Topped with Ground Pistachios and Orange Blossom 5.5

Chocoba: Two Nutella Chocolate Manakeesh* Topped with Sliced Bananas 5.5

Lebanese Ice Cream: Homemade Ice Cream (Ask for Flavors) 6

Ashta: Homemade White Pudding with Honey and Fresh Fruits 7

Beverages

BEVERAGES

(non-alcoholic)

Spring Water Saratoga - Flat or Sparkling (12 oz / 28 oz) 3 / 6

Soda (Coke, Diet Coke, Sprite) 2.5

Freshly-Squeezed: Orange, Apple, Carrot 4.5

Freshly-Squeezed Homemade Lemonade: 4.5

Balade* Jallab: Healthy Date Juice with Pine Nuts 4

Rose Water: Concentrated Rose Juice 3.5

Original Ice Tea (Sweetened / Unsweetened): 3.5

Laban* Ayran: Healthy, Salty Yoghurt Drink 4

HOT DRINKS

Pot of Lebanese Coffee (S/L) 3 / 6

Espresso (Regular / Decaf) 2.5

Freshly-Brewed Coffee (Regular/Decaf) 2.5

Hot Tea (Herbal or Regular; Ask for Selection) 2.5

Pot of Lebanese Tea with Fresh Mint 5

White Coffe 2.5

Enjoy / Sahtein