



Tripoli Restaurant

156 Atlantic Ave., Brooklyn, NY 11201 - (718) 596-5800 - www.tripolirestaurant.com - Free Delivery



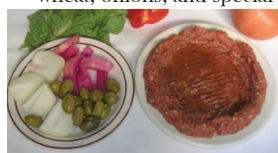
Lebanese Traditional Meza

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

\$42.95

Appetizers

- Hummus B'tahini** 5.50
Mashed chickpeas and sesame paste with garlic & lemon (dip for bread)
- Babaganouj** 6.00
Mashed eggplant and sesame paste with garlic & lemon (dip for bread)
- Foul Mudammas** 5.00
Fava beans with garlic, lemon and parsley
- Falafel** 5.25
Fried spiced vegetable ball, served with tahini sauce
- Lebni** 5.50
Yogurt spread with olive oil
- Jibni Wa Zeitun** 5.25
Cheese and olives
- Spinach Pie** 7.50
Stuffed with spinach, onions and pomegranate nectar
- Tripoli Meza** 10.75
Combination appetizer plate consisting of hummus, babaganouj, cheese, olives and falafel
- Special Lebanese Kibbee Nayeh**
Lean finely ground leg of lamb mixed with cracked wheat, onions, and special Lebanese spices. **Served raw.**



(Large) 18.75
(Medium) 14.75
(Small) 11.50

Soups

- Lentil** 4.25
- Yogurt (served hot)** 4.75

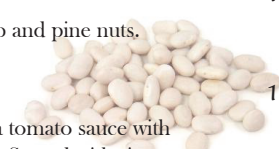
Salads

- Khlar B'leban** 4.75
Yogurt and cucumber salad with garlic and mint
- Tabouli** 5.50
Special Lebanese salad made with chopped parsley, tomatoes, onions and cracked wheat
- Vegetable Salad** 4.00
Mixed spring greens, lettuce and tomato
- Fatoush** 5.25
Mixed salad with lettuce, tomatoes, parsley, toasted pita bread and pomegranate nectar
- With Chicken** 10.50
- Special Greek Salad** 6.50
Mixed salad with lettuce, tomatoes, walnuts, olives, feta cheese, spices, oil and vinegar
- With Chicken** 10.50



Entrees

- Shish Kabob** 14.50
Charcoal broiled lamb & vegetables. Served with rice & salad.
- Kifta Mishwiye** 13.75
Charcoal broiled ground leg of lamb mixed with vegetables & spices. Served with rice and hummus.
- Shish Kabob & Kifta Mishwiye Combination** 14.75
Served with rice and salad.
- Mixed Grill** 15.25
Shish Kebob, Kifta Mishwiye & Shish Taouk. Served with rice and salad.
- Ma'ani** 15.75
Tripoli lamb sausage made with pine nuts and special spices. Served with fried potatoes and salad.
- Kibee Mishwiye** 12.75
Lean finely ground leg of lamb mixed with cracked wheat & stuffed with nuts, onion & broiled meat. Served with salad.
- Kibee B'siniye** 12.00
Pressed Kibee, baked. Served with salad.
- Shish Barak** 16.00
Small Lebanese meat pie dumplings cooked in & served in a yogurt sauce made with garlic & cilantro. Served with rice.
- Ajhi** 10.00
Lebanese omelet made with fresh herbs, onions, pine nuts and ground lamb. Served with salad.
- Minazli** 10.75
Sautéed eggplant cooked in a tomato sauce, and topped with ground lamb & pine nuts. Served with rice.
- Bamia** 12.25
Fresh okra cooked with lamb chunks in a tomato sauce made with pomegranate nectar. Served with rice.
- Wara'anib** 15.75
Grape leaves stuffed with ground lamb and rice.
- Malfouf** 11.50
Cabbage stuffed with ground lamb, cumin, rice and pomegranate nectar.
- Coussa B'leban** 13.75
Fresh squash stuffed with ground lamb, rice and pine nuts in a yogurt sauce cooked with mint.
- Sbanegh** 12.75
Sautéed spinach, ground lamb and pine nuts. Served with rice and yogurt.
- Fassoulia** 11.75
Dried white beans cooked in a tomato sauce with garlic, onion and lamb chunks. Served with rice.
- Sheik al M'ehshi** 13.75
Sautéed eggplant cooked with yogurt, garlic and mint, topped with ground lamb & pine nuts. Served with rice.
- Yachneh B'leban** 14.50
Stew of lamb chunks cooked in yogurt. Served with rice.



Substitutions are \$2.00 extra

Prices are subject to change without prior notice

17% Gratuity will be added to all parties of 7 people and up

Entrees

Cous-Cous	15.50
Served with a variety of vegetables, lamb, beef and chicken stewed in a tomato sauce.	
Curry	13.00
Choice of beef or lamb curry. Served with rice.	
Chopped Steak	15.50
Grilled chopped sirloin. Served with fried potatoes and salad.	

Chicken Dishes

Shish Taouk	14.50
Grilled boneless chicken marinated in a special Lebanese garlic sauce. Served with rice and salad.	
Chicken Curry	13.00
Served with rice.	

Meatless Dishes

Bamia B'ziat	11.00
Fresh okra cooked in a tomato sauce made with garlic and onions. Served with rice.	
Mjudra (with cracked wheat)	11.75
Lentils cooked with cracked wheat and onions. Served with fatoush (mixed salad with pomegranate nectar)	
Wara'anib B'ziat	11.75
Grape leaves stuffed with vegetables. (Served cold)	
Eggplant Stew	10.75
Eggplant stewed with potatoes & onions, in tomato sauce. Served with rice.	
Ajhi B'ziat	9.50
Lebanese omelet made with fresh herbs, onions and spices. Served with salad	
Mjudra B'riz	11.75
Lentils cooked with rice & onions. Served with Khiar B'leban (yogurt and cucumber salad).	
Seleck B'loubia (vegetarian favorite)	10.50
Celery and black eye beans sautéed with a mixture of onion, garlic and fresh coriander. Served with salad.	
Kibee B'ziat	11.00
Pressed potatoes and cracked wheat stuffed with onions, walnuts and raisins. Served with salad.	
Batata B'tahini	11.75
Sautéed cauliflower, potato and garlic in a tahini sauce. Served with rice.	



Feel free to bring wine or beer with you (subject to cork fee)

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

Seafood

(All seafood served with rice)

Sumki Hara	15.75
Sautéed fish filet cooked in a spicy sauce made with chopped almonds and walnuts.	
Sumuk B'tahini	16.00
Sautéed fish filet cooked in a tahini sauce made with chopped almonds and walnuts.	
Tripoli Shrimp	16.75
Shrimp sautéed in provencale sauce, prepared with garlic, cilantro and butter. Served with salad	
Shrimp Curry	16.50

Beverages

Coke, Sprite, Diet Coke, Gingerale or Seltzer	2.00
Mango, Guava, or Cranberry Juice	3.00
Airan Yogurt Drink	2.50
S. Peligrino sparkling water	5.50
Fresh squeezed Orange, Juice	4.50
Fresh squeezed Lemonade	4.50
Lebanese Coffee	2.50
American Coffee	1.50
Tea	1.50
Milk	1.50
Iced Tea	2.00
Arabic mint tea (imported from Lebanon)	2.75
Herb teas :	2.50



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	3.50
Layered filo dough stuffed with walnuts.	
Wahel al Janeh (Milk Pudding)	3.50
Made with rose water, topped with nuts & honey.	
Riz B'halib (Rice Pudding)	4.50
Made with rose water, topped with nuts.	
Lady Finger	2.50
Rolled filo dough stuffed with walnuts.	
Bird's Nest	3.50
Filo dough stuffed with walnuts & pistachios.	
Special Dessert	4.75

We proudly serve water from a 4-stage filter