

Sides

Shatta	2
roasted red and green pepper, jalapeno, cilantro, EVOO	
Toum	2
garlic, lemon, EVOO	
Tahina	2
sesame seed, garlic, lemon	
Lebanese Rice	5
basmati, vermicelli, EVOO	
Marinated Olives	4
assortment of caraway & anise marinated olives	
Fenicia Fries	7
twice fried crispy potatoes, za'atar, sumac, sea salt, garlic yogurt	
Levantine Roasted Nuts	5
salted cashews, sea salted almonds, Aleppo pistachios, Lebanese Kri Kri, chickpeas, peanuts, pumpkin seeds	



Cafe *Fenicia*

Deserts

Knafeh	14
sweet semolina, melted Akkawi cheese, rose and orange blossom, topped with pistachio	
Riz bi Haleeb	8
Lebanese rice pudding, rose and orange blossom, finished with crushed pistachio, cinnamon, and almond	
Baklava	12
flaky phyllo dough, toasted nuts, rose water and orange blossom glaze	
Ashta	10
sweet clotted cream, rose water, topped with crispy shredded phyllo	

Mezze

Hummus	9
purée of chickpeas, garlic, tahina, lemon	
Hummus Lahme	14
hummus, topped with sauteed beef, almond, paprika	
Baba Ghanoush	9
fire-roasted eggplant, tahina, lemon, garlic	
Muhammara	10
roasted red pepper, walnuts, pomegranate molasses	
Labneh wa Zaytoun	8
lebanese strained yogurt with olives, za'atar, sundried tomato, walnuts	
Warak Enab	10
grape leaves with rice, parsley, tomato, lemon, mint	
Kibbeh Nayyeh	16
beef tartar, cracked wheat, Kamounneh spice, onion, red pepper, dried mint, EVOO	
Tomato Kibbeh	12
no-cook spread blending tomato, cracked wheat, dried mint, parsley, onion, Kamounneh spice, EVOO	
Kibbeh Kras	10
fried Kibbeh stuffed with ground beef, onion, almond	
Falafel	9
crispy chickpea and fava bean fritters, cilantro, onion, parsley, garlic, served alongside Lebanese pickles, and tahina	
Makanek	10
lebanese sausage, pomegranate molasses, almond, lemon	
Halloumi	12
seared halloumi cheese, heirloom tomato, cucumber, za'atar	
Batata Harra	8
sauteed potatoes, cilantro, garlic, red pepper flakes, lemon	
Arnabeet Mekleh	8
crispy cauliflower drizzled with tahina, paprika, garlic, caramelized onion, lemon	
Beiruté Shrimp	15
garlic, lemon, cilantro, ghee	

Salata

Fattoush	12
romaine lettuce, red cabbage, tomato, cucumber, radish, green pepper, parsley, pita chips - topped with chicken + 7	
Tabbouli	10
parsley, cracked wheat, tomato, scallions, lemon, dried mint	
Chopped Lebanese Salata	10
red cabbage, cucumber, tomato, green pepper, onion, mint, parsley	
Khyar bi Laban	10
lebanese strained yogurt, dried mint, cucumber, dill, lemon	
Watermelon Feta Salata	16
heirloom watermelon, sheep's-milk feta, mint, aged balsamic	

Mains

Shish Tawook	24
grilled marinated chicken skewer, sumac, oregano, onion, toum, paprika, charred carrot and green pepper	
Kafta	24
grilled ground beef kabob, onion, parsley, seven spice	
Saida Shrimp Kabob	26
marinated with Lebanese spices, sumac, garlic, mint, dill	
Cedar Planked Salmon	26
wild-caught Coho salmon, preserved lemon, capers, garlic herb butter	
Shish Kabob	28
grilled beef tenderloin, peanut harissa, EVOO, charred onion, carrot and green pepper	
Fenician Mixed Grille	35
beef, chicken, and kafta skewers served alongside toum, tahina, and charred vegetables	
Lamb Chops	40
grass-fed and finished, house marinated New Zealand lamb chops, served alongside Lebanese rice	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Tea

Arabic Chai

Ceylon tea, lemongrass, pink peppercorn, clove, dried apple, black assam tea, dried ginger

Rooibos Vanilla Chai

rooibos tea, vanilla, cardamom, cinnamon, ginger, clove, orange peel, milk

Berry Creme Hibiscus

rose hips, hibiscus, blue corn flowers, sweet crème, dried spring berries, raspberry leaves, dried apple

Tumeric

turmeric, ginger, cinnamon, rose hips, black peppercorn, marigold flower, dried apple, orange peel and mango

Lavender Chamomile

chamomile, lemongrass, blue mallow blossom, lavender

Masala Spice Chai

black tea, cardamom, ginger, clove, cinnamon, milk

Zouharat

rose bud, chamomile, iwisa, cinnamon, ginger, fenugreek, hibiscus, clove, rock sugar, star anise, mahlab

Hookah

Beirut Breeze

caribbean rum, black honey, killer milk, frosty

Tea in Tripoli

earl grey, lemongrass, cranberry, elderberry

Spiced Qahwah

coffee, cinnamon, chocolate, mint

Halawa Warda

rose, mango, passion fruit, marula, strawberry jam, ice

La Traditionnelle

grape, blackberry, ice

Booza Pistacia

pistachio, polar cream, vanilla creme

Fenician Amphora

prosecco, barberry, lemon tonic, grapefruit

Levantine Delight

belgian waffle, pineapple rings, raspberry, frosty

Zero-Proof Cocktails

Wine

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Coffee

Pistachio

medjool date syrup, house pistachio mahlab milk, toasted caramelized date - hot/iced

White Tops

rose osmanthus lemon verbena syrup, almond milk, burnt honey labneh foam, orange blossom - iced

Halawa Latte

toasted coconut fig leaf syrup, house walnut rice milk, coconut tahina cream, crushed pistachio - iced

Tonic

clarified strawberry watermelon juice, zero-proof arak, espresso

Cardamom Tobacco

Ceylon vanilla syrup, house cardamom milk, aged Cuban tobacco leaf, roasted ceylon tea powder - hot

Refreshers

Sweet Ceylon Iced Tea

cold brewed Ceylon black tea, raw golden Florida sugar

Trois Menthe Lemonade

lemon-infused Moroccan pennyroyal, dried and fresh mint house syrup, crushed dried lime

Hibiscus Flower Tea

cold brewed hibiscus flower, lime, raw Florida golden sugar, sumac candied hibiscus

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