

NAYA MEZZE & GRILL

NEW YORK, NY EST. 2008

SALADS & SOUPS

- TABBOULÉ** Chopped Parsley · Mint · Bulgur · Tomato · Onion · Lemon Dressing 12
- FATTOUSH** Mixed Green · Tomato · Cucumber · Radish · Green Pepper · Onion · Toasted Pita · Sumac Vinaigrette 12
- FETA & BABY ARUGULA** Dodoni Greek Feta · Beets · Lemon Dressing 12
- LENTIL SOUP** Served with Toasted Pita Bread 7
- TOMATO & FETA SOUP** Served with Toasted Pita Bread 8

DIPS

- HUMMUS** 8
Chickpea Purée · Imported Tahini · Lemon
- SPICY HUMMUS** 9
Hummus · Parsley · Jalapeño · Spices
- HUMMUS LAHMÉ** 12
Hummus · Diced Sirloin Beef
- HUMMUS SHAWARMA** 12
Topped with Beef or Chicken Shawarma
- LABNÉ** 8
Strained Thick Middle Eastern Yoghurt · Dry Mint
with **GARLIC** Whip 8
- BABA GHANNOUJ** 10
Roasted Eggplant Purée · Imported Tahini · Lemon
- MUHAMMARA** 10
Spicy Red Pepper Dip · Walnuts · Pomegranate Molasses

CHEESE

- HALLOUMI** 11
Pan-Seared Halloumi Cheese · Tomato · Pomegranate
- ARAYESS HALLOUMI** 11
Toasted Pita with Grilled Halloumi Cheese
- ARAYESS KASHKAVAL** 12
Toasted Pita with Grilled Kashkaval Cheese
with **BASTERMA** slices 13
- REKAKAT** 9
Blend of Three Mediterranean Cheeses in Phyllo
- SAMBOUSIK JEBNÉ** 9
Pastry Stuffed with Halloumi Cheese & Oregano

MEZZE VEGETARIAN

- HUMMUS BALILA** Soft Chickpeas, Lemon, Garlic, Cumin 9
- PUMPKIN KIBBÉ** Pumpkin & Bulgur Shell · Chickpeas · Spinach & Swiss Chard 10
- FALAFEL** Fried Chickpea Croquette Served with Parsley · Tomato · Radish & Tahini 8
- FOUL MOUDAMMAS** Fava Beans Simmered in Olive Oil · Lemon & Garlic 8
- GRAPE LEAVES** Stuffed with Rice · Parsley · Onion · Tomato 9
- BATATA HARRA** Sautéed Spicy Potato Cubes · Garlic & Fresh Coriander 12
- MOUDARDARA** Lentils · Rice · Caramelized Onions 7
- FASSOULIA** Lima Beans with Lemon · Garlic · Parsley & Olive Oil 7
- DUO of EGGPLANT** Stuffed with Rice · Parsley · Onion · Tomato & Walnut · Cooked in a Red Sauce 11
- FATAYER SABENEGH** Mini Pies with Spinach · Lemon & Sumac 8
- ARTICHOKE** Slow Cooked Artichoke Hearts · Served with Vermicelli Rice *mezze 8 / entrée 16*

MEZZE MEAT & SHRIMP

- FRIED KIBBÉ** Beef Dumplings Stuffed with Minced Beef & Pine Nuts 10
- KIBBÉ NAYA** Lamb Tartar with Bulgur · Scallion & Mint (*dinner only*) 14
- MAKANEK** Sautéed Beef & Lamb Sausage in Olive Oil & Lemon 11
- SUJUK** Sautéed Beef & Lamb Spicy Sausage 11
- BASTERMA** Thin Sliced Air-dried Cured Beef of Armenian Origin · Olive Oil 10
- ARAYESS LAHMÉ** Toasted Pita with Lamb · Onion · Parsley 11
- SPICY SHRIMP** Sautéed Shrimp with Garlic & Spicy Red Sauce 12

ENTRÉES

Our Beef & Lamb are grass fed and poultry is naturally raised

- SHAWARMA ROLL** Strips of Marinated Beef · Onion · Parsley Mix · Pickles in a Pita · Choice of Two Sides 20
- BEEF KEBAB** Charbroiled Cubes of Marinated Filet Mignon · Rice & Grilled Vegetables 32
- KIBBÉ SAYNIYÉ** Baked Ground Beef & Cracked Wheat · Served with Yoghurt – Cucumber Dip 22
- KIBBÉ LABNIYÉ** Beef Dumplings with Pine Nuts · Cooked in Yoghurt Sauce · Cilantro · Side of Rice 24
- KAFTA KEBAB** Charbroiled Ground Lamb with Onion · Parsley · Rice & Grilled Vegetables 24
- KAFTA SAYNIYÉ** Baked Ground Lamb in Tomato Sauce · Onion & Roasted Idaho Potato · Side of Rice 24
- LAMB CHOPS** Australian Chops · Rice & Grilled Vegetables 35
- CHICKEN SHISH TAOUK** Charbroiled Marinated Chicken Breast Cubes · Rice & Grilled Vegetables 25
- CHICKEN SHAWARMA ROLL** Strips of Marinated Chicken · Lettuce · Pickles & Garlic in a Pita · Choice of Two Sides 18
- MIXED GRILL** Chicken Shish Taouk · Beef Kebab & Kafta Lamb · Rice & Grilled Vegetables 35
- SAMKÉ HARRA** Broiled Branzino · Topped with Spicy Tahini Sauce · Walnut & Pine Nuts · Side of Rice 28
- SAMKÉ MECHWIYÉ** Broiled Branzino with Tahini & Grilled Vegetables 26
- COLOSSAL GULF *U8* SHRIMP** Charbroiled Shrimp · Rice & Grilled Vegetables 33
- SPICY SHRIMP** Sautéed Shrimp with Garlic & Spicy Red Sauce with Rice & Grilled Vegetables 28
- BAKED EGGPLANT** Stuffed with Rice · Parsley · Onion · Tomato & Walnut · Yoghurt · Fresh Pomegranate · Toasted Pita 18

SIDES 5 EACH

CABBAGE SALAD with Mint

LEBANESE RICE with Vermicelli

YOGHURT-CUCUMBER with Mint

MIXED PICKLED VEGETABLES

FRENCH FRIES

GRILLED VEGETABLES

DAILY SPECIALS 24

Monday

BEMIEH bel LAHME Baby Okra Stew Cooked with Beef · Tomato Sauce · Served with Rice

Tuesday

SHEIKH EL MEHCHE Baby Eggplant Stuffed with Minced Beef · Tomato Sauce · Served with Rice & Yoghurt

Wednesday

ZUCCHINI Stuffed with Minced Beef & Rice · Cooked in a Yoghurt Sauce · Garlic & Cilantro

Thursday

WARA' ENAB LAHME Grape Leaves Stuffed with Minced Beef & Rice · Served with Beef Short Rib & Side of Yoghurt

Friday

DAOUD BASHA Lebanese Style Lamb Meat Balls · Tomato Sauce · Served with Rice

Saturday - Sunday

MOULOUKHIÉ Tender Mallow Leaves Slow Cooked with Chicken · Toasted Pita · Onion Vinaigrette & Lemon · White Rice

LUNCH SPECIALS & PRIX FIXE LUNCH Mon - Fri 12:00 pm to 3:00 pm

Choice of 3 Mini Mezzes

Tabboulé | Fattoush | Feta | Hummus | Baba Ghannouj | Fassoulia | Duo of Eggplant | Moudardara
Grape Leaves | Falafel | Labné | Muhammara | Fried Kibbé | Pumpkin Kibbé

GOURMET NAYA Choice of Entrée 24

QUICK NAYA Choice of Gourmet Sandwich 20

I Add \$7 for Fish | \$9 for Beef Kebab & Mixed Grill | \$12 for Lamb Chops & Colossal shrimps |

GOURMET SANDWICHES

BEEF SHAWARMA Strips of Marinated Beef · Tomato · Pickles · Parsley · Onion Mix · Tahini Sauce

CHICKEN SHAWARMA Strips of Marinated Chicken · Lettuce · Pickles & Garlic Whip

BEEF KEBAB Cubes of Marinated Beef Tenderloin · Parsley · Onion Mix · Hummus & Pickles

KAFTA KEBAB Lamb Kebab · Parsley · Onion Mix · Hummus & Pickles

CHICKEN SHISH TAOUK Marinated Chicken Breast Cubes · Pickles & Garlic Whip

FALAFEL Fried Chickpea Croquette · Tomato · Parsley · Pickled Turnips & Tahini Sauce

Gratuity of 20% will be added to parties of 6 or more

Please notify us of any food allergies - Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness