



THAT LEBANESE PLACE

Welcome to our small home away from home, where we truly believe that **“Good food leads to a Good mood!”**

Who would even imagine that a young man growing up in a society where a man’s place is anywhere but the kitchen would end up spending most of his working hours inside one?

Being the oldest child, I (*Elie*) used to help my mother prepare her amazing meals for our family. If by any chance the door bell rang while we were cooking, I bolted out of the kitchen threatening her, more like begging actually, not to mention that I was helping if she wanted me to help in the kitchen again.

Years went by, and while working in the Middle East with some fellow Americans, we regularly ate at Lebanese restaurants. Almost everyone who tasted the cuisine became a fan.

That was the birth of the Lebanese restaurant idea.

My grandfather on my father’s side, being a chef himself, passed down the genes to me. Those were honed by the best creative cook that I know, my mother! That paved the way for my vision for TLP.

We started back in 2012, and strive to serve food that is tasty, delightful and as healthy as we could make it. All that stemming from our core belief that most of our current health issues result from what we eat!

Our philosophy was, is, and always will be; **Good food, Good mood!**

Hope you enjoy your meal as much as we enjoy making it for you!



Elie GHANEM

(417) 459-8894



thatlebanese.place

Appetizers

TLP SAMPLER

Select any 4 of the following regular-size appetizers. (24)

FOOL

Mixture of Fava beans and chickpeas seasoned with cumin and drizzled with EVOO that will take the term "heartwarming meal" to a whole new level. (7)

HUMMUS

A smooth blend of chickpeas, tahini, garlic, lemon juice and drizzled with EVOO. (7) add shawarma, chicken (11) beef/lamb (12)

GRAPE LEAVES

Six grape leaves stuffed with rice and onions, drizzled with our house vinaigrette dressing. (7)

CAULIFLOWER

Four to six florets of cauliflower fried to a golden state that will certainly leave you wanting more, Served with tahini sauce. (7)

SAMBOUSIK

Three filo dough triangles filled with spinach and two cheeses served with our famous garlic sauce that will have you asking for more. (6)

TLP CROISSANT

Our twist on the Sambousik with the spinach and two cheeses stuffed in buttery, fluffy croissants that intensify the wonderful flavors. (7)

MAKDOUS

If you thought our Baba Ghanouj was good, wait until you try these stuffed baby eggplants. Your taste buds will thank you. (7)

BABA GHANOUIJ

The fun sibling of Hummus: smoked eggplant, tahini, garlic, lemon juice, and drizzled with EVOO. (7) add shawarma, chicken (11) beef/lamb (12)

FALAFEL

Croquettes of a magical blend of chickpeas, onions, parsley, garlic, and a bunch of spices. Four (6) Six (8)

LABNEH

Our homemade strained yogurt was and still is a staple at our home, topped with Zaatar (thyme mixture) and a drizzle of EVOO. (6)

ARAYIS KAFTA

Pan fried pita stuffed with our sumptuous beef kafta. (7)

LOADED FRIES

Our special homemade fries are topped with feta cheese that will please every palette. (6) add shawarma, chicken (10) beef/lamb (11)

LOADED POTATO

2 potatoes spiced then topped with cheese and baked to a super delicious state. (6) add shawarma, chicken (10) beef/lamb (11)

SPICY POTATO

Cubed and fried potatoes, then sautéed with cilantro and garlic that will capture your heart from the first bite. (7)



 Vegan  Vegetarian  Gluten-Free

Soups & Salads

SPLIT LENTIL SOUP **TABBOULEH**

A creamy blend of split lentils, onions, and spices. "Once you try it, you'll be hooked." (4)

Just like the cedar tree is the symbol of Lebanon, Tabbouleh is the symbol of Lebanese cuisine. Parsley, tomatoes, onions, mint, and bulgur wheat drizzled with lemon juice and EVOO. (8)

FATTOUSH SALAD

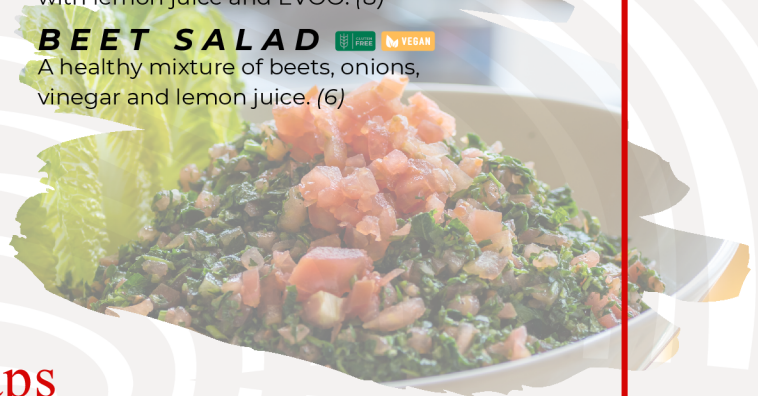
A fresh blend of tossed vegetables, pita chips and our House Vinaigrette dressing. (7) add shawarma, chicken (11) beef/lamb (12)

BEEF SALAD

A healthy mixture of beets, onions, vinegar and lemon juice. (6)

LEBANESE SALAD

A fresh blend of tossed vegetables, Feta cheese, Garlic Sauce and our magical dressing that puts smiles on a lot of faces (8) add shawarma, chicken (12) beef/lamb (13)



Wraps

WRAPS ARE SERVED IN FRESH PITS, TOASTED ON A PANINI GRILL.

CHICKEN SHAWARMA

The Lebanese version of chicken Gyro but with fresh meat and a wonderful blend of spices, garlic sauce and vegetables that are the secret to making it our best seller. (9)

BEEF/LAMB SHAWARMA

The Lebanese version of the beef/lamb Gyro but with fresh meat and a wonderful blend of spices, hummus and vegetables. (10)

CHICKEN KABAB

Cubed chicken breast grilled to perfection after a long marination time that will bring out very memorable flavors (9)

BEEF KABAB

Grilled cubed ribeye served on a bed of hummus and vegetables that will melt in your mouth. (10)

CHICKEN KAFTA

Ground chicken and parsley (Lebanese meatball skewer) served on a bed of hummus, pickles and tomatoes (9)

BEEF KAFTA

Ground beef and parsley (Lebanese meatball skewer) served on a bed of hummus, pickles and tomatoes (9)

FALAFEL

Croquettes of a magical blend of chickpeas, onion, parsley, garlic, and a bunch of spices. Practically hushpuppies on steroids. (8)

LAMB KAFTA

Ground lamb and parsley (Lebanese meatball skewer) served on a bed of hummus, pickles and tomatoes (9)

FALAFEL MUSHAKAL

Falafel on a bed of Baba Ghanouj and fries instead of hummus. (8)

LAMB KABAB

Grilled cubed lamb served on a bed of hummus and vegetables that will melt in your mouth. (10)

THE BEIRUTI

Our classic hummus with stuffed grape leaves. (8)

PEPPER JOE

Sloppy's Lebanese cousin. Ground beef slowly simmered with onion, red bell pepper, and green chilies. A mixture that will kick it up a notch. (9)

TLP WRAP

Our signature tabouli salad with hummus and falafel. (8)

LABNEH

Our homemade strained yogurt served in a pita with vegetables, thyme, and olive oil. (7)



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Entrées

SERVED WITH BASMATI RICE, WITH YOUR CHOICE OF SOUP OR SALAD.

CHICKEN SHAWARMA

Chicken breast meat, thinly sliced and marinated for at least 24 hours then slowly cooked to perfection. (19)

CHICKEN KABAB

Cubed chicken breast marinated for at least 48 hours then grilled to golden brown. (19)

CHICKEN KAFTA

Ground chicken, mixed with parsley and marinated with Lebanese spices and grilled making it the perfect Lebanese Meatball on skewers. (19)

FALAFEL

Nine pieces of our famous home-made Falafel that will deliciously satisfy your hunger. Served with our home-made pickled turnips, vegetables and tahini sauce (no rice). (17)

GRAPE LEAVES

Nine pieces of our stuffed grape leaves served with sumac, our house vinaigrette dressing and vegetables. (16)

SPICY POTATO

Cubed and fried potatoes, then sautéed with Cilantro and Garlic that will capture your heart from the first bite. (16)

MUNAZALA

Stewed potatoes, tomatoes, onions, garlic, eggplant, zucchini & chickpeas. (16)

BEEF/LAMB SHAWARMA

A thinly sliced mixture of beef and lamb meat marinated for at least 24 hours and cooked to a tender and aromatic, mouthwatering delicious state. (22)

BEEF KABAB

Cubed Rib-Eye meat marinated for at least 30 hours and grilled. (22)

BEEF KAFTA

Ground beef, mixed with parsley and marinated with Lebanese spices and grilled making it the perfect Lebanese Meatball on skewers. (19)

LAMB KABAB

Cubed Lamb marinated for at least 30 hours and grilled. (22)

LAMB KAFTA

Ground lamb, mixed with parsley and marinated with Lebanese spices and grilled making it the perfect Lebanese Meatball on skewers. (22)

PEPPER JOE

Ground beef, onion, red pepper, and green chillies. (19)

Specials

MIXED GRILL KABAB

Three kebabs, one chicken, one beef, and a choice of kafta. (25)

THAT LEBANESE PLATTER

A sampler plate with hummus or Baba Ghanouj, soup or salad, two falafels, two stuffed grape leaves, and two different choices of meat served on rice. (27)

DINNER FOR TWO

The older sibling of That Lebanese Platter. (50)

FAMILY TRAY

The most inclusive Lebanese style of sharing a meal with family or friends. (105)



Vegan



Vegetarian



Gluten-Free

Desserts

BAKLAWA

Walnut or almond (4); pecan, pistachio, cashew, or walnut-chocolate. (5)

KANFA

A warm mixture of cheese topped with shredded filo dough then garnished with pistachio and drizzled with rose water simple syrup. (5)

AISH AL SARAYA

Middle Eastern bread pudding. (5)

MOUNT LEBANON

A generous mixture of nuts sweetened with dates, topped with shredded coconut. (5)

Sides & Extras

Pita (1) Sauce (1) Feta Cheese (3) Fries (4) Rice (4) Vegetable (3)

Chicken Shawarma (6) Beef/Lamb Skewer (7) Chicken Skewer (6)

Beef & Lamb Shawarma (7) Veggies & Pickles (4)

Beverages

Coke Products (3) Fruit Nectar (4) Fruit Smoothie (6) Chai (5)

Lebanese Coffee (6) Lebanese Tea Cup (2) Lebanese Tea Kettle (7)

Sweet Tea (3) Unsweetened Tea (3) Perrier (2)

Wines of Lebanon

A 5000 year old trade since the time of the Phoenicians. Our mountain ranges combined with about 300 days of sunshine offers a variety of grapes that make great Lebanese wine. Please ask your server for our full list of available wines.

Kids Meals

Served with French Fries and a soda. (8)

CHICKEN ON A STICK

KAFTA ON A STICK

FALAFEL ON A STICK



Vegan



Vegetarian



Gluten-Free

Lunch Combos \$14

Served Tuesday thru Friday 11 am to 3pm
CHOOSE A WRAP, SIDE, AND A FOUNTAIN DRINK.

WRAPS

Chicken Shawarma
Beef and Lamb Shawarma
Falafel
Pepper Joe



SIDES

Hummus
Baba Ghanouj
Fries
Loaded Potato

FOUNTAIN DRINKS

Coke
Diet Coke
Sprite
Lemonade
Root Beer
Dr. Pepper

Our Hours

TUESDAY - THURSDAY 11am TO 8pm
FRIDAY 11am TO 10pm
SATURDAY 11am TO 8pm
SUNDAY 11am TO 3pm



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