



THAT LEBANESE
PLACE

That Lebanese Place Menu

338 E COMMERCIAL STREET, SPRINGFIELD, MO 65803

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WWW.THATLEBANESE.PLACE

OUR HOURS

SUN: 11AM - 3PM

MON: CLOSED

TUES: 11AM - 8PM

WED: 11AM - 8PM

THURS: 11AM - 8PM

FRI: 11AM - 9PM

SAT: 11AM - 8PM

DOORDASH | GRUBHUB | UBER EATS

(Prices shown apply only to dine-in and direct phone orders for pickup. Delivery apps may incur extra fees, resulting in a different total.)

Lunch Special: Wrap + Side + Drink

WEEKDAY LUNCH MADE EASY, CRAFTED WITH CARE, AND PRICED FOR EVERY DAY.

The C-Street Combo - \$14.00

Choose a wrap, a side, and a drink — made for real appetites and real-life budgets. Pick from our most popular wraps: Chicken Shawarma, Beef & Lamb Shawarma, Falafel 🌿, or Pepper Joe 🌶️. Pair with your choice of hummus 🌿, baba ghanoush 🌿, or Lebanese fries 🌿🥔, plus a soda of your choice. Fresh, flavorful, and full of heart — the perfect midday meal on C-Street.

(Tue–Fri · 11 AM – 2 PM)

APPETIZERS

MEZZE: A RELAXED CELEBRATION OF HOSPITALITY, MEANT TO BE PASSED AROUND AND ENJOYED TOGETHER

TLP Sampler — \$28.00

Can't decide? Choose four of your favorite appetizers for a whole Lebanese mezze experience.

Arayis Kafta — \$8.00

Crispy, golden pita filled with seasoned kafta—ground beef blended with parsley, onions, and Lebanese spices then grilled to perfection.

Baba Ghanoush — \$8.00

Smoky roasted eggplant mashed with tahini, lemon juice, and garlic, topped with imported extra-virgin olive oil. 🌿🥔

(Add Shawarma: Chicken \$13 or Beef & Lamb Mix \$14.)

Batata Harra — \$8.00

Spicy golden cubes of potato sautéed with garlic, cilantro, and chili. 🌿🥔🌶️

Cauliflower — \$8.00

Crispy golden florets fried until light and airy, served with creamy tahini sauce. 🌿🥔

Falafel — \$7.00 / \$9.00

Four or six croquettes, golden and crisp on the outside, soft and aromatic inside—our falafel is house-made from chickpeas, parsley, onions, garlic, and traditional spices. Served with tahini and fresh vegetables. 🌿🥔

APPETIZERS CONT'D

MEZZE: A RELAXED CELEBRATION OF HOSPITALITY, MEANT TO BE PASSED AROUND AND ENJOYED TOGETHER

Foul Moudamas — \$8.00

Warm fava beans and chickpeas slow-cooked and mashed with imported extra-virgin olive oil, lemon juice, and cumin. 🌿🌾

Grape Leaves — \$7.00

Six tender grape leaves stuffed with fragrant herbed rice. Served with fresh vegetables, sumac, and our vinaigrette. 🌿🌾

Hummus — \$8.00

A timeless Lebanese classic. Silky-smooth chickpeas blended with tahini, lemon juice, and garlic, finished with a drizzle of imported extra-virgin olive oil. 🌿🌾

(Add Shawarma: Chicken \$13 or Beef & Lamb Mix \$14.)

Labneh — \$7.00

Thick, strained yogurt drizzled with imported extra-virgin olive oil and sprinkled with za'atar. Cool, tangy, and refreshing—labneh is the taste of simplicity, a staple of Lebanese mornings and mezze gatherings. 🌿🌾

Loaded Lebanese Fries — \$8.00

Crispy fries topped with a mixture of cheese and a touch of spice. A modern Lebanese twist on comfort food—simple, hearty, and full of flavor. 🌿🌾

(Add Shawarma: Chicken \$13 or Beef & Lamb Mix \$14.)

TLP Croissants — \$8.00

Three buttery croissants filled with a mix of spinach and cheeses—a playful Lebanese take on the traditional sambousek. Flaky, rich, and full of heart. 🌿

Sambousik — \$8.00

Four golden, triangle-shaped mini pies made with delicate filo dough, filled with spinach and cheese, and served with our house garlic sauce. Crispy, comforting, and made to share 🌿

SOUP & SALADS

FROM CRISP SALADS TO SLOW-SIMMERED SOUPS, EVERY BOWL AND BITE IS MADE FOR COMFORT AND FLAVOR

Beet Salad — \$7.00

Cooked beets tossed with lemon juice, onion, and vinegar—bright, earthy, and refreshing. 🌿🌾

Tabbouleh Salad — \$9.00

Finely chopped parsley, tomatoes, onions, mint, and bulgur with fresh lemon and imported extra-virgin olive oil—light and vibrant. 🌿

Fattoush Salad — \$8.00

Lettuce, tomatoes, cucumbers, radish, and toasted pita in a zesty sumac vinaigrette. 🌿

(Add Shawarma: Chicken \$13 or Beef & Lamb Mix \$14.)

Split Lentil Soup — \$5.00

Creamy and comforting, our slow-simmered blend of split lentils, onions, and warm Lebanese spices delivers a smooth, earthy flavor in every spoonful. 🌿🌾

Lebanese Salad — \$9.00

Crisp lettuce, tomatoes, onions, and cucumbers in garlic-lemon dressing, finished with feta and herbs. 🌿🌾

(Add Shawarma: Chicken \$14 or Beef & Lamb Mix \$15.)

WRAPS

LEBANESE STREET-STYLE WRAPS — FRESH, GRILLED, AND PACKED WITH BOLD FLAVOR

Beef & Lamb Shawarma Wrap — \$12.00 ***Falafel Wrap — \$9.00***

Grilled marinated beef & lamb sliced and served with crisp vegetables on a bed of hummus—smoky, tender, classic.

Crispy falafel with hummus, tahini, and vegetables—a simple classic.

Beef Kabab Wrap — \$12.00

Grilled marinated beef cubes with fresh greens on a bed of hummus—juicy and balanced.

Labneh Wrap — \$8.00

Thick yogurt with za'atar and vegetables in soft pita—fresh, tangy, satisfying any time. 🌿

Beef Kafta Wrap — \$9.00

Spiced, ground, grilled beef meatballs with parsley & onion, on a bed of hummus and vegetables—hearty and warm.

Lamb Kabab Wrap — \$12.00

Herb-spiced lamb cubes with hummus, vegetables and tomato sauce—rustic and rich.

Chicken Kabab Wrap — \$10.00

Herb-lemon marinated chicken, grilled and wrapped with garlic sauce and fresh vegetables—light and flavorful.

Lamb Kafta Wrap — \$13.00

Spiced ground lamb meatballs served on a bed of hummus, pickles, and tomatoes—tender, soulful, a countryside favorite.

Chicken Kafta Wrap — \$11.00

Spiced, ground, grilled chicken meatballs with garlic, tomatoes, pickles, and hummus—juicy, aromatic comfort.

Pepper Joe Wrap — \$11.00

Ground beef with onions, red pepper, and green chilies. Served with garlic sauce, pickles, tomatoes, lemon juice, and mustard. 🌶️

Chicken Shawarma Wrap — \$10.00

Marinated chicken, roasted and sliced, wrapped with garlic sauce, vegetables, and warm spices—a favorite among our customers.

The Beirut Wrap — \$9.00

Hummus, stuffed grape leaves, and vegetables—fresh, hearty, unmistakably Beirut. 🌿

Falafel Mushakal Wrap — \$10.00

Falafel, fries, baba ghanoush, and vegetables—crispy, creamy, smoky in one wrap. 🌿

TLP Wrap — \$9.00

Tabbouleh, hummus, and falafel—crisp, creamy, and herb-bright in one bite. 🌿

ENTRÉES

AUTHENTIC LEBANESE ENTRÉES MADE WITH CARE AND RICH FLAVOR

Served with fragrant basmati rice, fresh vegetables, sauce, and your choice of soup or salad.

Batata Harra — \$18.00

Spicy golden cubed potatoes sautéed with garlic, cilantro, and chili. A bold and zesty favorite found in every Lebanese home. 🌿🥕🌶️

Chicken Shawarma — \$21.00

Tender marinated chicken, roasted to perfection, then sliced thin and seasoned with warm Lebanese spices for an authentic, comforting flavor. 🌿

Beef & Lamb Shawarma — \$25.00

Beef and lamb marinated overnight in rich Lebanese spices, grilled and sliced thin. A dish that carries the aroma of home kitchens and street-side grills. 🌿

Falafel — \$19.00

Nine house-made croquets golden and crisp on the outside, soft and aromatic inside. Chickpeas, parsley, onions, garlic, and traditional spices. Each bite carries the warmth of the Lebanon. 🌿🌿

(No basmati rice)

Beef Kabab — \$25.00

Cubed premium beef marinated for more than a day in herbs and spices. Grilled tender and juicy — this dish honors the timeless Lebanese love for grills and flavor. 🌿

Grape Leaves — \$18.00

Nine tender grape leaves rolled with fragrant rice, parsley, onions, herbs, and a sprinkle of sumac, and our house vinaigrette. Each bite is gently tangy and earthy. 🌿🌿

Beef Kafta — \$19.00

Ground beef seasoned with parsley, onions, and spices, shaped onto skewers, and grilled to perfection — pure, traditional, and comforting. 🌿

Lamb Kabab — \$25.00

Tender cubes of lamb marinated for hours, then grilled until smoky and flavorful. A proud Lebanese favorite that evokes the flavors of open-air gatherings and mountain grills. 🌿

Chicken Kabab — \$21.00

Tender marinated chicken breast cubes grilled to a golden, tender perfection — simple, flavorful, and authentically Lebanese. 🌿

Lamb Kafta — \$27.00

Ground lamb seasoned with parsley, onions, and spices, shaped onto skewers, and grilled to perfection — pure, traditional, and comforting. 🌿

Chicken Kafta — \$23.00

Ground chicken seasoned with parsley, onions, and spices, shaped onto skewers, and grilled to perfection — pure, traditional, and comforting. 🌿

Pepper Joe \$23.00

Ground beef sautéed with onions, red peppers, and chilies, full of flavor and heat. A modern twist rooted in Lebanese spice traditions. 🌿🌶️

SHAREABLE

GENEROUS LEBANESE PLATTERS MADE FOR THE SHARING

Meal for Two — \$58.00

A feast made for sharing — an assortment of Lebanese favorites to enjoy together. Perfect for couples or friends who believe food tastes best when shared.

Mixed Grill Kababs — \$29.00

A trio of Lebanese grilled favorites — chicken, beef, and kafta. Served with rice, pickles, sauces and a soup or salad. It's the ultimate expression of our love for the grill. 🌿

Family Tray — \$121.00

A generous family-style sampler featuring chicken and beef skewers, shawarma wraps, Lebanese appetizers, dips, and fries — a feast made to share and enjoy together.

That Lebanese Platter — \$31.00

A complete Lebanese experience — your choice of hummus or baba ghanoush, soup or salad, two falafels, two stuffed grape leaves, fresh vegetables, pickles, and two meats over rice. This is a meal that tells the story of Lebanon on one plate.

KIDS MEALS

FUN, TASTY, AND MADE JUST FOR LITTLE FOOD LOVERS

Chicken on a Stick — \$8.00

Tender grilled chicken, fries, and a drink. 🌿

Kafta on a Stick — \$8.00

Grilled beef kafta with fries and a drink. 🌿

Falafels — \$8.00

Three falafels with tahini, fries, and a drink. 🌿🌿

SIDES & EXTRAS

THE PERFECT TOUCH OF FLAVOR TO MAKE EVERY PLATE UNFORGETTABLE

Basmati Rice — \$4.00 🌿🌾

Beef & Lamb Shawarma — \$8.00 🌿🌾

Chicken Shawarma — \$7.00 🌿🌾

Lebanese Fries — \$4.00 🌿🌾

Feta Cheese — \$3.00 🌿🌾

One Beef Kabab Skewer — \$8.00 🌿🌾

One Beef Kafta Skewer — \$7.00 🌿🌾

Extra Vegetables — \$2.00 🌿🌾

Choose from tomatoes, pickles, turnips, lettuce, or cucumber.

One Chicken Kabab Skewer — \$6.00 🌿🌾

One Chicken Kafta Skewer — \$7.00 🌿🌾

One Lamb Kabab Skewer — \$8.00 🌿🌾

One Lamb Kafta Skewer — \$9.00 🌿🌾

One Pita — \$1.00 🌿

Extra Sauce — \$1.00 🌿🌾

Vegetables & Pickles \$5.00 🌿🌾

Tomatoes, pickles, turnips, & lettuce.

DESSERTS

ENJOY DESSERTS THAT BLEND TRADITION WITH HEALTHIER, MINDFUL INGREDIENTS

Aish Al Saraya — \$6.00

Lebanese bread pudding soaked in Lebanese rose water, topped with house-made cream and crushed pistachios—light and fragrant.

Mount Lebanon — \$6.00

A truly unique Lebanese dessert that's both sugar-free and gluten-free! Made with the finest ingredients, this sweet treat is out of this world—rich, flavorful, and perfect for those seeking a healthier indulgence without compromising on taste.

Baklava — \$6.00

Flaky phyllo with nuts and house syrup—a crisp, honeyed finish. Available: Almond, Cashew, Chocolate, Pecan, Pistachio, Walnut. 🌿🌾

Shuaybiyat — \$7.00

Delicate layers of flaky pastry filled with our house-made cream and finished with fresh strawberries. A light, elegant Lebanese dessert made with love.

BEVERAGES

SIP, SAVOR, AND SLOW DOWN — THE PERFECT COMPLEMENT TO ANY MEAL

Fountain Drink — \$3.00

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, and Lemonade

Lebanese Coffee — \$6.00

Strong, rich coffee made in the traditional Lebanese style.

Sweet or Unsweet Tea — \$3.00

Chai — \$5.00

A comforting blend of black tea and aromatic spices, served hot or iced.

Fruit Nectar — \$4.00

Mango, peach, guava, and strawberry banana.

Lebanese Tea — \$2.00 / \$7.00

Traditional Middle Eastern tea, offered by the cup or kettle.

Fruit Smoothie — \$6.00

Mango, pineapple, strawberry, and mixed berries.