

LEBRICK

MENU



Fresh, Authentic Mediterranean Cuisine. Done Right.

APPETIZERS

Middle Eastern Poppers • \$14

Bite-sized crunchy chicken tossed in our signature sriracha and silan honey sauce.

Israeli Chicken Fingers • \$14

Chicken tenders lightly fried in our signature Mediterranean batter and coated in sesame-seed crunch.

Char-Grilled Wings • \$12

Cooked in a succulent house sauce charred and grilled on an open flame. 6 pieces

Yemenite Malawach • \$18

Middle Eastern pancake topped with hummus, tahini and brown sliced egg, accompanied by Arabic tomato salad. Add shawarma: \$7

FROM THE GRILL

Comes with your choice of two sides.

Bone-in Prime Rib Steak • \$55

USDA prime steak, juicy and char-grilled to perfection.

Kufta Kabob • \$32

Two char-grilled house-ground beef kabobs.

Kielbasa Plate • \$24

All-beef 16-oz kielbasa, served with Asian chili. Served with two sides of your choice.

Prime Beef Burger • \$28

House-ground, juicy prime beef burger, with your choice of topping and sauce, served on a pretzel bun. Comes with steak fries. Add fried egg • \$3

ISRAELI STARTERS

6 Falafel Balls • \$5

3 Beef Cigars • \$12

3 Lachmagine • \$8

3 Kibbeh • \$8

4 Empanadas • \$8

ENTRÉE PLATES

Classic • \$30: comes with pita or laffa and hummus, tahini, and Israeli salad.

Add salad \$3 • Add side \$5

Chicken Shawarma

Skinless, boneless baby chicken thighs, marinated overnight in our homemade herb-spice rub, rotisserie roasted until juicy and tender.

Grilled Pargiyot Chicken

Two pieces of boneless baby chicken thighs marinated in fresh herbs and spices, then grilled over an open flame.

Grilled Chicken Breast

Two pieces of boneless chicken breasts marinated overnight in our signature sauce, then grilled over an open flame.

Crunchy Schnitzel

Fresh chicken cutlets coated with our signature crunch and fried to a crispy golden brown.

ISRAELI CLASSICS

Shakshouka • \$25

Our signature three-egg shakshouka, served with Israeli salad and fresh pita.

Falafel Plate • \$25

Homemade falafel balls battered in-house with chickpea flour, fried to a crunchy, golden brown on the outside, moist and fluffy inside. Served with hummus, tahini, Israeli salad, and your choice of pita or laffa.

Mazza Plate • \$27

Includes two beef empanadas, two beef cigars, two lachmagine, two kibbeh, and three falafel balls, served with tahini and garnished with fresh herbs.

Hummus Asli Plate • \$16

Served with a fresh pita, hummus, tahini, za'atar, and fresh chopped herbs. Add shawarma: \$10

Chicken Lamb Hummus Plate • \$38

Served with a fresh pita, hummus, tahini, za'atar, and fresh chopped herbs.

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SALADS

Choose lettuce base:
romaine | spring mix | combo

- Vegan Salad • \$18
- Falafel Salad • \$25
- Shawarma Salad • \$28
- Chicken Lamb Shawarma Salad • \$38
- Pargiyot Chicken Salad • \$28
- Schnitzel Salad • \$28
- Chicken Breast Salad • \$28

CHOOSE 4 TOPPINGS

- | | |
|-------------------------|------------------|
| Arabic tomato salad | Couscous |
| Assorted Pickles | Fried Eggplant |
| Authentic Israeli Salad | Fried Onions |
| Babaganoush | Matbucha |
| Babaganoush Tahini | Moroccan Carrots |
| Beets | Mushrooms |
| Cabbage Salad | Olives |
| Chickpeas | Red Cabbage |
| Cole Slaw | Red Onion Sumac |
| Corn | Sliced Tomatoes |

CHOOSE DRESSING

- | | | |
|-------------|-------------|-------------|
| Amba | Green Spicy | Red Spicy |
| Caesar | Hummus | Tahini |
| Garlic Dill | Olive Lemon | Garlic mayo |

SOUPS

Chicken Vegetable • \$12

Our classic chicken soup made with fresh chicken and veggies. Served with housemade pita or laffa.

Yemenite Beef • \$14

Our authentic Yemenite stew recipe, slow cooked with beef and potatoes for a flavorful taste of the Old Country. Served with housemade pita or laffa.

BOTTLED DRINKS

- | | |
|----------------|----------------------|
| Water • \$2 | Soda Bottle • \$3.50 |
| Soda Can • \$2 | Snapple • \$3.50 |

PITA & LAFFA

Pita: Choose 4 Toppings

Laffa: Choose 5 Toppings

SOURDOUGH BAGUETTE

	PITA	LAFFA
Chicken Shawarma	\$23	\$23
Chicken Lamb Shawarma	\$28	\$28
Grilled Chicken Pargiyot	\$23	\$23
Grilled Chicken Breast	\$23	\$23
Crunchy Schnitzel	\$23	\$23
Chatzi Chatzi (half shawarma, half schnitzel)	\$23	\$23
Falafel	\$15	\$15
Kufta	\$23	\$23

TOPPINGS

- | | | |
|-------------------------|----------------|------------------|
| Assorted Pickles | Chickpeas | Moroccan Carrots |
| Authentic Israeli Salad | Cole Slaw | Mushrooms |
| Babaganoush | Corn | Olives |
| Babaganoush Tahini | Couscous | Red Cabbage |
| Beets | Fried Eggplant | Red Onion Sumac |
| Cabbage Salad | Fried Onions | Spring Mix |
| Sliced Tomatoes | Lettuce | Tomatoes |
| Arabic Tomato Salad | Matbucha | |

DRESSINGS

- | | | | | |
|--------|-------------|-------------|-------------|---------|
| Amba | Garlic Mayo | Green Spicy | Olive Lemon | Russian |
| Caesar | Garlic Dill | Hummus | Red Spicy | Tahini |

SIDES

Steak Fries • \$8

Rice • \$6

Steamed Vegetables • \$8

Side Salad • \$8

KIDS

Chicken Fingers & Chips + Can of Soda • \$18

7 Pieces of Chicken • add \$5

Mini Burgers & Chips + Can of Soda • \$18

Hot Dogs & Chips + Can of Soda • \$18