

LEYMOON

STARTERS

Hummus Plate 12

a mediterranean classic with a silky finish, drizzled with olive oil and garnished with kalamata olives, sumac, served with crispy pita.

add side veggie +2

add 6 oz prime top sirloin +7

Baba Ghanoush 14

fire-roasted eggplant with a rich, smoky finish, drizzled with olive oil, garnished with kalamata olives, served with crispy pita.

add side veggie +2

Fried Cauliflower 16

golden fried cauliflower drizzled with garlic-lemon tahini sauce, finished with olive oil and a sprinkle of sumac.

Stuffed Grape Leaves 10

hand-rolled grape leaves stuffed with rice and vegetables, and mediterranean herbs and spices.

Kibbeh 18

a traditional favorite, crispy bulgar shell filled with seasoned ground beef, onions, and spices, served on a bed of hummus.

Falafel 16

golden falafel drizzled with a rich garlic-yogurt tahini sauce, garnished with fresh veggies, served with a side of hummus.

Greek Fries 12

straight-cut fries drizzled with garlic-lemon tahini sauce, topped with feta crumbles.

add gyro meat +6

Spanakopita 16

buttery, flaky phyllo pastry filled with spinach and feta.

Leymoon Mezza 44

a curated selection of mediterranean favorites featuring hummus, baba ghanoush, falafel, stuffed grape leaves, served with fresh vegetables and crispy pita.

HAPPY HOUR

2-5PM Every Day

FOOD

Hummus Plate 10

Greek Fries 10

Leymoon Salad 14

Red Lentil Soup 10

Chicken Shawarma Wrap 14

Gyro Plate 20

Falafel Plate 20

DRINKS

SALADS

Leymoon 16

fresh garden greens, tomatoes, onions, topped with kalamata olives and feta, tossed in our house vinaigrette.

add gyro meat +6

add chicken +6

Tabouleh 18

a refreshing blend of finely chopped parsley, tomatoes, onions, bulgur, and mint, tossed with lemon juice and olive oil.

Fattoush 18

fresh garden greens with tomatoes, cucumbers, onions, and thinly sliced radish, tossed in lemon juice and olive oil, finished with a drizzle of pomegranate molasses and toasted pita.

SOUPS

Red Lentil 12

a hearty blend of split lentils, onions, garlic, slow-simmered with aromatic spices.

Homestyle 14

ask your server what our chef has in store!

WRAPS

Gyro 14

thinly sliced gyro meat wrapped in greek pita with crisp lettuce, tomatoes, and onions topped with tzatziki and feta, served with fries.

substitute salad +2

Shawarma 16 | 18

seasoned chicken or beef wrapped in flour tortilla, finished with crisp pickles and garlic sauce, served with fries.

substitute salad +2

Falafel 16

falafel wrapped in pita with hummus, lettuce, tomatoes, parsley, pickles, and garlic-yogurt tahini sauce, served with fries.

substitute salad +2

ENTREES

Gyro Plate 22

thinly sliced gyro meat served with hummus, seasoned rice, house salad, and warm pita, topped with tzatziki and feta.

Shawarma Plate 24 | 26

seasoned chicken or beef served with hummus, seasoned rice, pickles and warm pita, tzatziki on the side.

Falafel Plate 22

house salad topped with crispy falafel, served with hummus and warm pita, drizzled with a rich garlic-yogurt tahini sauce.

Kabob Plate 28

served with seasoned rice, hummus, house salad, and warm pita.

shish tawook or kafta

beef +2

lamb +4

Combo Kabob 36

shish tawook, kafta, and beef kabobs served with seasoned rice, hummus, house salad, and warm pita.

Dajaj Mishwi 26

dark garlic chicken filet served with seasoned rice, hummus, house salad, and warm pita.

Mutabbaqa 24

a hearty blend of eggplant, potatoes, tomatoes, onions, and mediterranean spices.

SWEETS

Baklava 8

flaky phyllo pastry layered with pistachios and soaked in sweet syrup.

Knafeh 10

crispy shredded phyllo, a gooey sweet cheese center, and a fragrant sugar syrup.

DRINKS

WINE

Whites

Reds

BOTTLED BEER

Corona

Michelob Ultra

Manny's

Bodizafa

NON-ALCOHOLIC BEVERAGES

Leymoon Lemonade

Soda

Iced Tea

Ayran