



Welcome to Levant!

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[@levantlosangeles](https://www.instagram.com/levantlosangeles)

Levant Bistro is a place to gather with friends and family to experience delicious Levantine cuisine and freshly baked pastries, served with our unique beverages. We believe that good food feeds the tummy and soul, so it is to be respected and cooked with positive intentions, using organic, clean practices and foods free of artificial additives, harmful ingredients, or GMOs.

Our dishes are rooted in Levantine cuisine, celebrating the flavors of the region's spices and fresh organic ingredients; the Levant region is the lands of the eastern Mediterranean shore. With a strong commitment to provenance and traceability, and an unwavering commitment to non-GMO and organic foods, we proudly source from local farmers and regional suppliers who share our passion for earth-friendly principles, organic practices, and supporting the community.

Our menu is created around seasonal ingredients that we prepare fresh every day, so our selections vary based on availability. We use extra-virgin olive oil and grapeseed oil for sautéing; organic ghee, grass-fed butter, and/or grapeseed oil for baking; and we sweeten our desserts with organic cane sugar, organic coconut sugar and/or local raw honey. We proudly choose organic and non-gmo raw ingredients to meet our high standards, and curate a menu that will make you feel as good as the food tastes.

All the water used in the bistro is highly filtered of all VOC, sediments, chemicals, and is fluoride-free and pH-balanced.

Our employees are an integral part of our success, so we work hard together to create a fulfilling work environment based on respect, integrity and creativity.

We would love to hear your feedback, so please ask for us while you're here at the bistro or message us at info@levantlosangeles.com and on Instagram [@levantlosangeles](https://www.instagram.com/levantlosangeles).

Thank you for sharing our table,

Anita Khalek
Dany Khalek

Founder + Culinary Executive Officer
Managing Partner + Chef de Cuisine

**ORGANIC & GLUTEN-FREE* LEBANESE CUISINE****MEZZE & STARTERS**

Mezza Sampler <i>veg nf</i>	24
Hummus, Baba Ghannoush, Falafel, Cheese Sambousek, Heirloom Tomato, Marinated Olives, Pita or Veggies	
Classic Hummus <i>v nf</i>	12
Tahini, fresh lemon, evoo, pomegranate, pita or veggies	
Baba Ghannoush <i>v nf</i>	12
Charred aubergine, tahini, lemon, pomegranate, pita or veggies	
Labneh Beiruti <i>v</i>	15
Sprouted almonds, marinated olives, tomato, walnuts, evoo, pita or veggies	
Spinach Sambousek <i>v nf</i>	14
Spinach, ezme, lemon juice	
Cheese Sambousek <i>veg ef nf</i>	14
Kashkaval cheese, cilantro	
Garlic Cheese Bread <i>ef nf</i>	13
Garlic, olive oil, kashkaval cheese	
Batata Harra <i>v nf</i>	13
Roasted fingerling potato, heirloom tomato, jalapeño, cilantro, garlic, lemon juice	
Falafel <i>v nf</i>	11
Herbed chickpea patties, cilantro, tomato, tarator	
Roasted Heirloom Carrots <i>v</i>	14
Whole roasted, glazed and spiced, labneh, pistachio crumble	
Lamb Kibbeh <i>ef</i>	20
Grass-Fed and spiced lamb croquettes, caramelized onion, walnuts, cucumber yogurt sauce, ezme	

SALADS

Fattoush <i>v nf</i>	16
Romaine, parsley, mint, tomato, cucumber, onion, pita croutons, pomegranate lemon dressing	
Chopped Kale <i>ef</i>	18
Green kale, orange, avocado, pistachio, onion, feta cheese, honey dressing	
Tabbouli <i>v nf</i>	14
Parsley, mint, onion, tomato, spices, evoo, lemon juice, lettuce leaves	
Baby Arugula <i>ef</i>	17
Baby arugula, apple, onion, walnuts, dried cherries, goat cheese, honey dressing	
Tomato & Feta <i>veg ef nf</i>	16
Feta, tomato, cucumber, olives, mint, onion, pomegranate lemon dressing	

SOUPS

Turmeric Veggie Soup <i>v nf</i>	12
Chickpeas, spinach, rice, peppers, spices Pita or Baguette +4	
Lentil Soup <i>v nf</i>	12
Stewed lentils, mint, spices, lemon juice Pita or Baguette +4	

BRUNCH SPECIALTIES

Lebanese Egg Pie <i>veg df nf</i>	16
Two organic eggs in deep dish style, garlic, herbs, tomato, chili oil Chicken +9 Merguez +9 Kashkaval +5	
Eggs & Batata Harra <i>veg nf</i>	19
Two fried eggs, roasted fingerling potato, heirloom tomato, jalapeno, garlic, lemon juice Extra Egg +3 Goat Cheese +5 Merguez +9	
Pancakes <i>veg</i>	18
Ashta, pistachio, berries, maple syrup Banana +3 Chocolate Chip +3	
Fool Mudammas <i>v nf</i>	15
Slow cooked fava & garbanzo beans,, evoo, ezme, garlic, lemon, pita or baguette	
Grilled Halloumi <i>veg</i>	16
Grilled Halloumi cheese, tomato, mint, basil, pistachio sauce, pita or baguette	
Arishe & Honey <i>veg ef</i>	16
Rolled flatbread with Kashkaval cheese, honey, walnuts, banana, berries	
Shakshuka <i>veg df nf</i>	16
Braised eggs in crushed tomato & herbs, pita or baguette Extra Egg +3 Goat Cheese +5 Merguez +9	
Short Rib Scramble <i>df nf</i>	28
Braised grass-fed beef ribs, two fried eggs, onion, tomatoes, potatoes, chili oil Extra Egg +3 Feta +5 Goat Cheese +5	

DINNER ENTRÉES

Braised Short Ribs <i>df ef nf</i>	32
Grass-Fed and spiced boneless beef, parsnip purée, roasted spinach, tomato, ezme, pomegranate glaze	
Spice-Crusted Chicken <i>df ef</i>	27
Roasted organic half chicken, dukkah spices, potatoes, garlic whip, tomato cucumber salad	
Eggplant & Falafel <i>v</i>	22
Marinated eggplant, chickpea patties, Lebanese rice, pickles, tabbouli, hummus, baba ghannoush	
Levantine Salmon <i>df ef</i>	30
Spiced wild-caught salmon filet, Lebanese rice, toasted almonds, ezme, tarator	
Mediterranean Halibut <i>df ef</i>	31
Dukkah spiced halibut, mushroom parsnip purée, pistachio sauce, ezme, chili oil	
Kafta Karaz <i>ef nf</i>	33
Grilled grass-fed lamb kafta on cinnamon skewers, cherry sauce, yogurt cucumber, pickled onion, baguette	
Off The Grill <i>df ef</i>	25
Lebanese rice, toasted almonds, wild cucumber pickles, tabbouli, hummus, baba ghannoush Choice of CHICKEN KABOB, BEEF SHAWERMA, LAMB KAFTA Pita or Baguette +4 Extra Protein +10	

v = vegan, veg = vegetarian, df = dairy free, nf = nut free, ef = egg free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness

***Gluten-Free is defined by the FDA as less than 20 parts per million (ppm) of gluten. Despite our extra precautions and vetted suppliers, trace amounts may still be present**



ORGANIC & GLUTEN-FREE* LEBANESE CUISINE

Catering Menu

MEZZE &

Serves 6-8 guests

Marinated

Mediterranean

House marinated olives with herbs, chili

v nf

Classic Hummus

Tahini, fresh lemon

v nf

Spicy Labneh

Sprouted almonds, scallion, herbs

v

Baba Ghannoush

Charred aubergine, tahini, lemon, pomegranate

v nf

Herb Pita Crostini

v nf

Cheese Sambousek

Baked empanada style pastry filled cheese and herbs

veg nf

Spinach Sambousek

Baked empanada style pastry filled spinach, ezme, and lemon juice

v nf

Chicken Sambousek

Baked empanada style pastry filled chicken, ezme, and goat cheese

ef nf

Roasted Heirloom Carrots

Whole roasted, glazed and spiced, crumble

v

MANOUSH & PIZZA

Goat Cheese & Fig Jam *veg ef* 20

Goat cheese, fig jam, walnuts, pomegranate glaze

Mushroom & Spinach *veg ef nf* 17

Marinated shiitake, red onion, baby spinach, kashkaval

Spinach & Artichoke *veg ef nf* 18

Baby spinach, baby artichoke, red onion, herb tomato sauce, kashkaval cheese, pomegranate seeds

Kashkaval & Zaatar *veg ef nf* 15

Kashkaval cheese, zaatar herb blend, heirloom tomato, marinated olives

Zaatar & Labneh *v* 14

Zaatar herb blend, spicy labneh, olives, cucumber, mint

Zaatar Extra *v nf* 13

Zaatar herb blend, heirloom tomato, cucumber, mint

Arugula & Artichoke *v* 19

Baby arugula, baby artichoke, sundried tomato, spicy labneh, marinated olives, pomegranate glaze

Lahmajeen *df ef nf* 16

Grass-fed lamb mixed with tomato & onion, lemon

Mediterranean Chicken *ef nf* 18

Kashkaval cheese, herb tomato sauce, chicken breast, olives

Merguez Sausage *ef nf* 19

Kashkaval cheese, herb tomato sauce, lamb sausage, onion

Kashkaval & Shawerma *ef* 22

Kashkaval cheese, marinated beef shawerma, esme, pistachio herb sauce

Smoked Salmon *df ef* 22

Spicy labneh, smoked salmon, red onion, micro cilantro

GOURMET WRAPS

Chicken Tawook *df ef* 18

Marinated organic breast, garlic, greens, tomato, pistachio herb sauce

Beef Shawerma *df ef nf* 19

Grass-fed beef, parsley, tomato, pickled onion, tarator

Lamb Kafta *df ef nf* 19

Grass-fed ground lamb mixed with herbs & spices, hummus, greens, tomato, pickles, tarator

Eggs & Merguez *df* 20

Scrambled eggs, lamb sausage, avocado, pistachio herb sauce

Falafel *v nf* 16

Chickpea cilantro patties, greens, tomato, pickles, tarator

Almond Labneh *v* 14

Spicy vegan labneh, evoo, marinated olives, cucumber, tomato, mint

Grilled Eggplant *v* 15

Marinated eggplant, labneh spread, greens, tomato, avocado

STARTERS

Olives

garlic, and

\$25/lb

\$20/lb

\$25/lb

\$20/lb

\$35/tray

\$70/tray

with sheep

\$70/tray

with

\$75/tray

with

\$75/tray

pistachio

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Batata Harra

Roasted fingerling potato, baby heirloom tomato, jalapeño, cilantro, garlic
v nf

\$70/tray

Falafel

Organic chickpea patties, pickles, cherry tomatoes, tarator sauce
v nf

\$70/tray

SOUP & SALAD

Serves 6-8 guests

Fattoush

Lebanese Salad with Romaine hearts, parsley, mint, tomato, cucumber, red onions, pita croutons, pomegranate lemon dressing
v nf

\$95/tray

Arugula + Apple

Baby arugula, apples, red onions, walnuts, dried cherries, goat cheese, honey dressing
ef

\$99/tray

Yogurt Cucumber Salad

Organic grass-fed yogurt, mint, cucumber, olive oil
ef nf

\$35/quart

Turmeric Veggie Soup

Hearty soup with chickpeas, spinach, rice, peppers, spices
v nf

\$30/quart

Lentil Soup

Stewed lentils, mint, spices, lemon
v nf

\$30/quart

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MANOUSH & PIZZA

Za'atar Extra

Baby heirloom tomato, cucumber, mint
v nf

\$75/dozen

Kashkaval + Za'atar

Baby heirloom tomato, kalamata olives, za'atar
veg ef nf

\$88/dozen

Mushroom + Spinach

Marinated shiitake, red onion, spinach, kashkaval
veg ef nf

\$95/dozen

Lahmajeen

Grass-fed lamb mixed with tomato & onions, lemon wedges
df ef nf

\$95/dozen

Mediterranean Chicken

Kashkaval, organic chicken, olives, herb tomato sauce
ef nf

\$110/dozen

Merguez Sausage

Kashkaval, grass-fed lamb merguez,, herb tomato sauce
ef nf

\$110/dozen

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DINNER ENTRÉES

Serves 6-8 guests

Lebanese Spiced Rice

Organic Basmati rice, house spices, toasted almonds

v

\$45/tray

Grass-Fed Beef Shawerma

Marinated sliced beef with our house shawarma spices, tarator sauce

df ef nf

\$105/tray

Organic Grilled Chicken Kebab

Marinated organic chicken, grilled to perfection and sliced, pistachio sauce

df ef

\$90/tray

Grass-Fed Lamb Kafta

Ground Lamb mixed with herbs and spices, tarator sauce

df ef nf

\$95/tray

Wild-Caught Salmon

Blackened and sauteed filets, lemon

df ef

\$185/tray

Grass-Fed Boneless Short Ribs

Braised to tender, vegetable reduction sauce

df ef nf

\$195/tray

Spice-Crusted Organic Half Chicken

Roasted organic half chicken crusted with our delicious house dukkah spices

df ef

\$190/tray

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DESSERTS

Blueberry Muffin <i>df nf</i>	\$65/dozen	Chocolate Chip Cookie <i>df nf</i>	\$65/dozen
Date Cookie <i>v</i>	\$60/dozen	Raspberry Jam Cookie <i>v</i>	\$55/dozen
Fig Scone <i>df nf</i>	\$60/dozen	Nutella Cookie <i>v</i>	\$60/dozen
Carrot Cake <i>df nf</i>	\$72/dozen	Almond Cookie <i>v</i>	\$55/dozen
Chocolate Cake <i>v</i>	\$72/dozen	Pistachio Rose Cake	\$90/dozen
Baklava Tart	\$96/dozen	Fruit Tart <i>df nf</i>	\$75/dozen

LARGE CAKES

Size Options	6 inch	8 inch
Chocolate <i>v nf</i>	\$65	\$85
Vanilla Lemon <i>v nf</i>	\$65	\$85
Hazelnut <i>df</i>	\$75	\$95
Carrot <i>df nf</i>	\$65	\$85

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ORGANIC & GLUTEN-FREE* LEBANESE CUISINE

Pistachio Rose

\$75

\$95

df

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