Plates

Served over rice pilaf & garden salad plus two side picks:

Hummus, Baba Ghanouj, Garlic Paste, Tzatziki, Spicy Lebni, Olives & Pickles, Grilled Veggies (Zucchini & Roma tomato)

Falafel Plate V
Falafel, tomatoes, pickled turnips & tahini sauce $17 5pcs

Vegetarian Sampler Plate V
Two of each falafels & grape leaves $17

Chicken Shawerma Plate (Halal)
Slivers of marinated thigh meat & pickled cucumbers $17

Beef Shawerma Plate
Slivers of marinated tri-tip, tahini sauce, seasoned onions $19

Chicken Kebab Plate
Brochettes of marinated chicken breast skewer $17

Kafta Kebab Plate
Ground beef & lamb, onions, parsley & bell pepper skewer $19

Beef Filet Kebab Plate
Brochettes of marinated beef filet skewer $22

Lamb Kebab Plate *(Halal)*
Brochettes of marinated lamb kebab skewer $24

Shrimp Kebab Plate
Tiger shrimp skewer, drizzled with our special sauce blend of lemon, garlic, parsley, & olive oil sauce $20 5pcs

White Fish Fillet Plate
Pan flamed, finished with light lemon juice & garlic $20

Salmon Fillet Plate
Pan flamed, finished with light lemon juice & garlic $24

Lamb Chops Plate (Halal)
New Zealand rack of lamb, marinated & chargrilled to perfection $30 4pcs.

Base Options:
Spinach $4,
Double Spinach $8,
Fries $4,
Double Fries $8

Pita Wraps

Rolled in pita bread, served with turnip pickles & one side pick:

Hummus, Baba Ghanouj, Garlic Paste, Tzatziki, Spicy Lebni, Olives & Pickles (Other kebab skewers are best enjoyed as plates)

Falafel Wrap V
Falafels, lettuce, tomatoes & tahini sauce $11 3pcs

Chicken Shawerma Wrap (Halal)
Slivers of thigh, lettuce, pickled cucumbers, & garlic spread $14

Beef Shawerma Wrap
Slivers of tri-tip, tomatoes, seasoned onions, tahini sauce $16

Kafta Kebab Wrap
Ground lamb & beef, seasoned onions, tomatoes $15

Add-Ons:
Side Salad $4, Side Fries $4, Side Soup $5

Our Rice *is cooked with our scratch made all natural, vegetable stock seasoned with salt, turmeric & lite cinnamon.*

Soups

Vegetable Soup V
Zucchini, carrots, celery, potatoes & leeks cooked in tomato & lemon broth served with pita chips $5 cup $8 bowl

Lentil Soup V
Swiss chard, Lentils, cilantro & roasted garlic slivers cooked in tomato & lemon broth served with pita chips $5 cup $8 bowl

Salads

Garden Salad V
Romaine lettuce, tomatoes, Persian cucumbers & red onions $10

Fattoush Salad V
Romaine lettuce, tomatoes, Persian cucumbers, red onions, radish, purslane, mint, & minced garlic topped with pita chips $12

Spinach Salad V
Spinach, Persian cucumbers, red onions, & pine nuts $12

Greek Salad V
Romaine lettuce, tomatoes, Persian cucumbers & red onions topped with olives & grated Feta cheese $14

Choban Salad V
Romaine lettuce & baby spinach, tomatoes, Persian cucumbers & red onions, topped with chickpeas & crushed walnuts tossed with our exclusive creamy tahini & yogurt based dressing $14

French Fries

French Fries V
Large order of sea salt French fries $10

Garlic Fries V
Fries tossed with minced garlic, Aleppo pepper & parsley $12

Chicken Garlic Fries (Halal)
Chicken Shawerma on garlic fries, side of pickled cucumbers $20

Beef Shawerma Fries
Beef Shawerma on fries topped with tahini sauce, chopped tomatoes & parsley, & pickled turnips $20

Add-Ons:
Grated Feta Cheese $5

Our Pita *bread is baked daily for freshness. low sodium, low carbs, no cholesterol, & non-GMO*

Cold Appetizers

Cold Meze Sampler v
A sampler plate of Hummus, Tabbouleh, Baba Ghanouj, Feta Cheese, Grape Leaves, Pickles & Olives $28

Hummus V
Chickpea & tahini dip, paprika & olive oil $8

Spicy Hummus V
Hummus topped with chili paste $9

Hummus Special
Hummus topped with sautéed beef & lamb with pine nuts $13

Baba Ghanouj V
Char grilled eggplant & tahini dip topped with Aleppo pepper, parsley & olive oil $8

Garlic Paste V
Whipped garlic paste, the famous 'toum' $8

Tzatziki V
Greek yogurt mixed with diced cucumbers, dried mint & garlic $8

Lebni V
Greek yogurt served topped with black olives & olive oil $6

Spicy Lebni V
Greek yogurt mixed with diced jalapenos & minced garlic $8

Feta Cheese V
Creamy Danish feta slices served with tomatoes, cucumbers & olives, topped with oregano & olive oil $10

Tabbouleh V
Parsley finely chopped, diced tomatoes, Scallions & bulgur mixed with olive oil & lemon juice dressing $9

Grape Leaves V
Grape leaf rolls, stuffed with tomato & parsley seasoned rice cooked with pomegranate molasses 4pcs $12

Olives & Pickles V
Black olives with homemade pickled turnips $6

Kibbeh Neyeh (Raw beef tartar)
Finely minced raw beef mashed with bulgur, topped with olive oil, scallions & pine nuts $18

Low Carb Options:
Sliced Cucumbers $3, Sliced Tomatoes $3, Lettuce $3

Family Meals

Served over rice pilaf, grilled veggies, pita bread & choice of sides:

Hummus, Baba Ghanouj, Garlic Paste, Tabbouleh, Tzatziki, Lebni, Spicy Lebni, Olives & Pickles

Family Chicken Meal
Four chicken skewers, with two regular dips $52

Family Mixed Meal
Two each chicken & beef filet skewers, with two regular dips $62

Family Royal Meal
Four beef filet skewers, with two regular dips $72

Family Feast
Two each chicken, beef filet & kafta skewers, with two large dips & choice of Garden, Fattoush or Greek Salad $92

Hot Appetizers

Hot Meze Sampler
A sampler plate with two of each, Falafel, Fried Kibbeh, Cheese Boreg, Sujuk Boreg & Spinach Boreg $28

Falafel V
Deep fried chickpea balls, sliced tomatoes, pickled turnips & tahini sauce 4pcs $10

Sujuk
Armenian beef sausage slices, sautéed with fresh tomatoes $12

Makanek
Lebanese mini beef sausages pan sautéed with pine nuts $14

Fried Kibbeh
Beef & bulgur crispy shelled meatball stuffed with seasoned ground beef & deep fried 4pcs $14

Halloumi V
Pan grilled cheese, sliced tomatoes & Kalamata olives 4pcs $12

Spinach Boreg V
Seasoned spinach pastry pie, deep fried 2pcs $6, 4pcs $10

Cheese Boreg V
Seasoned cheese in pastry pie, deep fried 2pcs $6, 4pcs $10

Sujuk Boreg
Cheese & sujuk in pastry pie, deep fried 2pcs $8, 4pcs $12

Sauteed Spinach V
Sauteed spinach leaves & red onions seasoned with Aleppo pepper & lemon juice Regular $8

Antaki Bread V
Pepper paste, onions & pine nuts pressed in crispy pita $10

Arayes Maria
Ground beef/lamb & pepper paste pressed in crispy pita $14

For The Table

Kebab Combo for Two
One each chicken, beef & kafta skewers, over rice pilaf & grilled vegetables (Zucchini & Roma tomato), serves up to two $39

Kebab & Shawerma Combo
One each chicken & beef kebab skewers, as well as chicken & beef shawerma over rice pilaf & grilled vegetables (Zucchini & Roma tomato), serves up to two four $46

Kebab Hallabi Plate
Two each chicken, beef & kafta skewers, over rice pilaf & grilled vegetables (Zucchini & Roma tomato), seasoned onions, topped with Antaki bread, serves up to six $78

Mini Meze
Hummus, Spicy Lebni, Grape Leaves, Falafel, Cheese Boreg, Spinach Boreg, Olives & Pickles $59

Meze Spread
Hummus, Baba Ghanouj, Spicy Lebni, Grape Leaves, Tabbouleh, Cheese Boreg, Spinach Boreg, Falafel, Fried Kibbeh, Arayes Maria, Olives & Pickles $99

Meze Feast
Hummus, Hummus Special, Tzatziki, Baba Ghanouj, Spicy Lebni, Tabbouleh, Fattoush Salad, Grape Leaves, Falafel, Fried Kibbeh, Cheese Boreg, Spinach Boreg, Sujuk Boreg, Halloumi, Makanek, Arayes Maria, Olives & Pickles $159

V Vegetarian

Gratuity of 18% will be added to all parties of eight (8) persons and above. Including split checks

V Vegetarian

Flat Breads ‘Manakish’

Zatar Manoushe V
Thyme & sesame seeds mixed with extra virgin olive oil spread on flat bread, served with sliced tomatoes, olives & fresh mint $6

Pepper Paste Manoushe V
Thick & concentrated pepper paste made from dehydrated red peppers, spread on flat bread topped with sliced red onions & dried oregano $6

Cheese Manoushe V
Shredded mixture of Provolone & mozzarella cheese, garnished with parsley $7

X2O Trifecta Manakish V
All three traditional manoushes:
Zatar manoushe
Cheese manoushe
Pepper paste manoushe $16

The Greek Flat Bread V
Shredded mixture of Provolone & mozzarella cheese, grated feta, topped with sliced red onions & olives $10

Chicken Jalapeno Flatbread
Shredded mixture of Provolone & mozzarella cheese on top of garlic spread, topped with grilled chicken slices & sliced jalapeno $13

Sujuk Flatbread
Shredded mixture of Provolone & mozzarella cheese topped with Sujuk, cured beef sausage, sliced tomatoes & red onions $14

Drinks

Fountain
Coke, Diet Coke, Sprite, Lemonade $4

Jallab
Refreshing drink with dates, rose, grapes & carob, with pine nuts $6

Bottled Water
Acqua Panna 750mL, S. Pellegrino 750mL $7.50

Iced Tea
Fresh brewed passion iced tea $4.50

Hot Tea
Fresh mint with lemon & honey $3
Sencha green tea $5
Egyptian chamomile tea $5
White coconut crème tea $5
Traditional Arabic tea, fresh mint: $5 mug $11 reg. pot $16 large pot

A La Carte

Grilled Anaheim 2pcs	$3	Chicken Shawerma (Halal)	$8	Garlic Paste 1oz	$1
Grilled Veggies 2pcs	$3	Beef Shawerma	$10	Tahini Sauce 3oz	$2
Chicken Skewer	$8	Shrimp Kebab Skewer 5pcs	$10	Side Fries	$4
Kafta Skewer	$10	White Fish Fillet	$10	Side Salad	$4
Beef Filet Skewer	$12	Fresh Salmon Fillet	$14	Side Rice Pilaf 8oz/16oz	$4/$8
Lamb Skewer (Halal)	$14	Lamb Chops 2pcs (Halal)	$14	Grated Feta	$5

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LA VERNE
EST. 2012

Cafe X2O
MEDITERRANEAN

The Meaning of X2O

A common greeting in the region is two kisses and a hug XXO! We wanted the significance of this basic gesture of kindness and warmth to guide us in welcoming you to our home.

History of Lebanese Cuisine

Lebanon is located in a culinary and cultural crossroad of eastern and western Influences and where western civilization is believed to have begun. The cuisine of this ancient land is diverse and engraved by it’s location and history.
Beginning with the Ottoman Empire control since the 16th century followed by the French that paved the way for the most popular of Middle Eastern cuisines and the epitome of the Mediterranean diet.
The characteristics is in its simplicity, balance and freshness without the sophistication and finesse of the European cuisine. The food sits lite as it’s carried by copious amounts garlic and olive oil and flavored by use of aromatic herbs and spices without the reliance on heavy sauces.
The colorful assortment of appetizers, known as meze, along with Arak, the spirit of choice and hookah, take control of the table and effortlessly combine a harmonious culinary and social experience.

Cultural Significance of Hookah

Dating back to the 16th century, hookah has been symbolic of friendship, trust, respect, pleasure, and relaxation. In royal and diplomatic settings, sharing a hookah pipe with guests was a gesture of good faith, and to not offer deemed provocative and insulting. It signified stature and prosperity to imperial, royal and noble ranks had their portraits painted while smoking hookah. Countries took pride in manufacturing unique hookah pipes both functional and magnificent demonstrating their region’s technological advancements, natural resources, and artisans.
As tobacco became more affordable, hookah got introduced to the middle class families who would smoke with friends at the comfort of home. Inevitably, hookah made its way to the street cafes to be enjoyed with coffee or tea and ultimately worldwide bringing different cultures together.

XXO
Two Kisses & a Hug

“Thank you for your support as we mark our twelve year anniversary & look forward to serve you many more”