



Villa Yara

LUNCH MENU

Restaurant Week Special

\$35 Per Guest

(excluding tax & gratuity) applied per person

Choose 3 items with 

MEZZA

**Hummus** (v, gf) \$8

Chickpeas . Tahini . Lemon

Mouhammara (vg, n) \$9

Spicy Roasted Red Pepper .
Walnuts . Pomegranate
Molasses . Pita Crumbs

Falafel (vg) \$11

Chickpeas . Onion . Garlic .
Cilantro

**Batata Harra** (vg) \$9

Cubed Potato . Hot Pepper

**Fattet Batinjan** (vg, n) \$12

Fried Eggplant . Crispy
Pita Yogurt Tahini Sauce .
Fried Nuts

Baked Halloumi (vg, gf) \$16

Baked Halloumi Cheese .
Shakshuka . Olives . Zaatar

Hummus Lahme (n, gf) \$14

Diced Lamb . Caramelized
Onion . Pine Nuts

**Baba Ghanouj** (vg) \$9

Charred Eggplant . Tahini .
Lemon . Garlic

Sampler (n) \$16

Hummus . Baba Ghanouj .
Muhamara

Labneh (vg, gf) \$8

Strained Yogurt . Zaatar .
Olive Oil

Rakakat Jibneh (vg) \$12

Yara's Cheese Rolls . Parsley

**Warak Inab** (vg) \$10

Grape Leaves . Rice .
Tomato . Parsley

Kibbeh Nayeh * \$17

Steak Tartar . Olive Oil .
Bulgur Wheat

SALADS

**Tabbouleh** (v) \$14

Parsley . Tomato . Onion .
Bulgur . Lemon . Olive Oil

**Fattoush** (vg) \$14

Lettuce . Tomato . Radish .
Mint . Parsley . Crispy Pita

Chamandar (vg, gf) \$14

Golden Beets . Red Beets .
Citrus . Pomegranate .
Arugula

GRILLED WRAPS

(Served with fries and farmer's salad)

**Halloumi Wrap** (n)

Halloumi . House-Made Olive Tapenade .
Fresh Herbs . Tomatoes

\$18

**Kafta Wrap**

Charcoal-Grilled Kafta . Tahini . Sumac
Onions . Tomatoes . Pickles

\$19

**Chicken Tawook Wrap**

Charcoal-Grilled Chicken . Tourn .
Fries . Coleslaw . Pickles

\$18

**Falafel Wrap** (vg)

Crispy Falafel . Tahini . Sumac onions .
Tomato . Pickles

\$17

CHARCOAL GRILL

Charcoal-Grilled Branzino Fillet (gf)

Lebanese Panzanella .
Tomato . Cucumber .
Herbs . Sumac

\$22

**Chicken Tawook**

Charcoal-Grilled Marinated
Chicken Skewers . Lebanese
Farmer's Salad . Lemon Potato

\$21

Lamb Chops

Charcoal-Grilled Lamb Chops
. Lebanese Farmer's Salad .
Lemon Potato

\$26

v= vegan **vg=** vegetarian **n=** contains nuts **gf=** gluten free

A minimum spend of \$55 per person (excluding tax and gratuity) may be applied at management's discretion, with guests notified verbally prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

Caution, olives may contain pits
20% gratuity is applied to parties 5 or more



Yara’s Mixologist Tip:

Pair your meal with a \$8 mocktail, a \$12 cocktail, or enjoy a glass of wine for \$15 — or share a \$49 bottle of red, white, or rosé wine

BEVERAGE LIST

COCKTAILS

All Cocktails Are \$12 During Lunch Time

Yara’s Mule

Arak . Ginger Syrup . Lime . Ginger Beer

A Levantine twist on a classic mule. Aromatic arak meets zesty lime and spicy ginger for a bold , sparkling finish.

\$19

Yara Oasis

Gin · Cucumber · Agave

Crisp, cooling, and garden-fresh. A refined expression of Mediterranean elegance.

\$18

Mardalida

Tequila · Pineapple · Chili

Bright tropical notes layered with a subtle Levantine chili warmth. Bold, vibrant, unforgettable.

\$18

Beirut’s Passion

Vodka . Passion Fruit Syrup . Passoa . Lemon Juice

Lush passion fruit layered with vibrant citrus and silky vodka. Exotic, radiant, and irresistibly refined.

\$18

Maple Whiskey

Bourbon · Maple · Black Walnut Bitters · Luxardo Cherry

Silky maple depth balanced with aromatic bitters. Smooth, rich, and confidently classic.

\$19

Jnaineh

Basil Gin · Lime · Agave

Botanical, aromatic, and refreshing. A tribute to Mediterranean garden flavors.

\$17

Lavender Lemon Drop

Empress Gin · Lemon · Lavender

Floral aromatics meet vibrant citrus. Delicate, refreshing, beautifully composed.

\$16

Caramella

Vodka · Salted Caramel · Coffee Liqueur · Espresso

Decadent yet balanced. A velvety fusion of caramel and coffee indulgence.

\$19

ARAK

A traditional anise-flavored Lebanese alcoholic drink

	Glass	1/2 Bottle
ARAK LE BRUN	\$14	\$59
ARAK KSARA	\$13	\$59

MOCKTAILS

(non-alcoholic) \$12 Each

Mojito (Classic . Berry . Passion fruit)

Mint, Lime, Citrus Soda

Yara’s Lemonade

Mint, Lime, Lemon, Agave, Orange Blossom

BEER

Almaza, Pilsener, LEBANON	\$8
Heineken (0.0), Lager Amestrdam	\$8
Modelo Especial, Lager, Mexico	\$8
Corona Extra, Lager, Mexico	\$8

SPARKLING WINES

	Glass	Bottle
Moscato, Centorri , Piedmont, ITA	\$15	\$58
Sparkling Rose, Chiarli, Romagna, ITA	\$15	\$58
Prosecco, Zardetto, Veneto, ITA	\$15	\$58
Brut, Veuve Clicquot ,Champagne, FRA		\$195
Brut, Laurent Perrier, Champagne, FRA		\$175

WHITE WINES

	Glass	Bottle
Pinot grigio, Tiefenbrunner, Alto Adige ITA	\$16	\$62
Chardonnay, DeLoach ,CA	\$16	\$62
Chardonnay, Ksara, LB		\$89
Sauvignon Blanc, Sea Pearl Marlborough, NZ	\$16	\$62
Riesling, Clean Slate, Mosel-Sarruwer, GER	\$16	\$62
Blend, Blanc de Blancs, Ksara, LB		\$95
Sancerre, Domaine Raffaitin-Planchon Loire, FRA		\$120

ROSÉ WINE

	Glass	Bottle
Mont Gravet, Pays D’Oc, FRA	\$16	\$62
Chateau Ksara, Sunset Rose, LB	\$16	\$62
Domaine Haut Gleon, Vallee de paradis, FRA		\$89

RED WINE

	Glass	Bottle
Cabernet Sauvignon, Chateau Ksara, LB	\$16	\$62
Cabernet Sauvignon, Ancient Peaks Paso Robles, CA	\$19	\$75
Cabernet Sauvignon, The Vice, Napa Valley, CA		\$110
Pinot Noir, Argyle, Willamette Valley, CA	\$17	\$75
Malbec, Catena, Mendoza, ARG	\$15	\$58
Merlot, Markham , North Coast, CA	\$16	\$62
Red Blend, Sean Minor, North Coast CA		\$85
Chianti, Coltibuono, Tuscany, ITA		\$86
Red Blend, Chateau Kefraya, LB	\$17	\$64
Amarone, La Giarretta , Veneto, ITA		\$135
Barolo, Vajra, Piedmont, ITA		\$148
Chteau Ksara, Le Souverain, Ksara, LB		\$135
Massaya, Cap East, Beqaa valley, LB		\$160
Massaya, Le colombier, Beqaa valley, LB	\$16	\$62