



Dinner Option 1 \$55.00 PER PERSON

(excluding tax & gratuity) applied per person

Choose 3 items, Excluding Entees, Sea Food & Lamb Chops

Dinner Option 2 \$65.00 PER PERSON

(excluding tax & gratuity) applied per person

Choose 3 items including Sea Food & Lamb Chops

YARA'S MIXED GRILL IS NOT INCLUDED IN ANY OF THESE OPTIONS

SPREADS (Served With Fresh Pita Bread)

Hummus (v, gf)

Chickpeas . tahini
. lemon

\$14

Hummus Lahme (n, gf)

Diced Lamb .
Caramelized Onion .
Pine Nuts

\$20

Baba Ghanouj (v)

Charred Eggplant .
Tahini . Lemon .
Garlic

\$15

Mouhammara (v, n)

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

\$14

Labneh (vg, gf)

Strained Yogurt .
Zaatar . Olive Oil

\$13

MEZZA

Kibbeh Nayeh * \$22

Steak Tartar . Olive Oil .
Bulgur Wheat

Fattet Batinjan (vg, n) \$20

Fried Eggplant . Crispy Pita
Yogurt Tahini Sauce . Fried
Nuts

Fattet Lahme (n) \$24

Ground Beef . Chickpeas.
Crispy Pita . Yogurt Tahini
Sauce . Fried Nuts

Warak Inab (v, gf) \$14

Grape Leaves . Rice Tomato
Parsley

Moussaka (vg, gf, n) \$14

Roasted Eggplant, Tomato
Garlic, Pine Nuts

Hindbeh (vg, n) \$15

Sautéed Dandelion .
caramelized onions. Lemon .
Olive Oil . Pine Nuts

Shankleesh (vg, gf) \$16

Aged Cheese . Herbs . Onion.
Sumac . Tomato

SOUP & SALADS

Yara's Soup (vg) \$10

Lentil . Onion . Lemon .
Topped With Pita Chips

Tabbouleh (v) \$18

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

Yara's Tabbouleh (v) \$18

Parsley . Beet . Onions.
Pomegranate . Bulgur .
Olive oil . Lemon

Fattoush (vg) \$18

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

Chamandar (vg, gf) \$19

Golden Beets . Red Beets .
Citrus . Pomegranate .
Arugula

TO SHARE

Sayadeit Samak (n)

Spiced Rice . Baked Branzino.
Tahini . Fried Onion . Nuts

\$39

Yara's Mixed Grill (n)

(Serves Two)

Yara's Kafta . Lamb Chops .
Chicken Shish Taouk

\$78

Branzino (gf)

Butterflied . Cilantro-Garlic Lemon
Olive Oil . Charred Lemon . Potatoes
& Broccolini

\$42

Mouzat (n, gf)

Slow-Brasied Lamb Shank .
Spiced Rice . Fried Nuts

\$36

HOT MEZZA

Maanek (n) \$18

Lamb Sausage . Pine Nuts .
Pomegranate Molasses

Arnabeet (vg, n) \$16

Fried Cauliflower . Toasted
Almonds . Tahini Tarator .
Tahbishe

Kibbeh (n) \$18

Spiced Beef . Bulgur Wheat .
Onion . Pine Nuts

Rakakat Jibneh (vg) \$15

Yara's Cheese Rolls . Parsley

Batata Harra (vg) \$14

Cubed Potato . Hot Pepper

Falafel (vg) \$14

Chickpeas . Onion . Garlic .
Cilantro

OVEN

Sujuk Jibne \$20

Blended Cheese Flat Bread
. Spiced Beef Sausage

Baked Halloumi (vg, gf) \$17

Baked Halloumi Cheese .
Shakshuka . Olives . Zaatar

Spinach Fatayer (vg) \$13

Spinach Pies . Feta Cheese .
Onion . Sumac

Yara's Manti (n) \$24

Ground Beef Dumplings .
Yogurt . Pine Nuts

SIDES

Mujadara (vg) \$11

Rice & Lentil Pilaf Topped
With Fried Onion

Potato & Asparagus (v, gf) \$13

Baked In A Lemony Garlic Sauce

Kabis Pickles (v, gf) \$8

Lebanese Fries \$8

Dusted with za'atar Sumac
spice blend

GRILLED MEZZA

Yara's Kafta

Ground Meat . Onion . Parsley

\$26

Shish Taouk

Cubed Chicken Breast . Garlic .
Olive Oil . Lemon

\$24

Lamb Chops

Grilled Medium

\$29

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

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.

\$20

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

Orchid Drop

Empress Gin . Lemon . Lavender . Mancino . Chartreuse

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

\$20

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
Corona Extra, Lager, MEXICO	\$8
961 lebanese Pale Ale, LEBANON	\$8
961 Lager, LEBANON	

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
Merwah, Ksara, LB	\$18	\$85

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
Chateau Ksara, Le Souverain, Ksara, LB		\$135
Massaya, Cap East, Beqaa valley, LB		\$160
Massaya, Le colombier, Beqaa valley, LB	\$16	\$62