



Our famous pita bread is handmade from scratch and baked fresh daily.

APPETIZERS

Hommous

The secret is in the creaminess of the pureed chickpeas and seasoning. 8.49 Side 5.29

Spicy Hommous

Hommous mixed with spices, topped with fresh jalapenos. 8.49 Side 5.29

Baba Ghannouj

Smoked eggplant blended with lemon and spices. 8.49 Side 4.99

Appetizer Trio

A combination including hommous, baba ghannouj, and 2Booli. 9.99

Falafel

Served with tomatoes, radishes, lettuce, tahini, and pickled turnips. 8.99

Beef Grape Leaves

Beef, rice, and seasoning wrapped in grape leaves. 9.49

Vegetarian Grape Leaves

Rice and seasoning wrapped in grape leaves. 9.49

Fried Kibbee

Beef and bulgur wheat stuffed with spices, onions, and pine nuts. Fried and served with yogurt. 9.49

Meat Pie

Savory spiced beef, onions, tomatoes, and pine nuts wrapped and baked in a light crust. 8.49

Mediterranean Shrimp

Lightly sautéed shrimp in a garlic and oil reduction. Topped with red pepper flakes. 8.99

Maza for 2

A perfect platter for sampling. Enjoy 2Booli, hommous, baba ghannouj, falafel, and mjadara. Served with fresh vegetables and baked pita bread. 13.99

SALADS

2Booli

A true family recipe prepared from scratch throughout the day. 2Booli is a blend of fresh parsley, bulgur, tomatoes, green onions, and mint combined with olive oil, salt, pepper, and lemon juice. 8.99 Side 5.49

Fattoush Salad

Traditionally prepared with chopped romaine, tomatoes, cucumbers, radishes, green onions, green peppers, mint, parsley, and pita chips tossed in Fattoush dressing. 9.49 Side 5.49

Greek Salad

Crisp romaine lightly tossed in Greek dressing and topped with tomatoes, cucumbers, red onions, pepperoncini, beets, chickpeas, kalamata olives, and feta. 10.49 Side 5.99

Caesar Salad

Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing. 8.99 Side 4.99

Soup & Salad

Enjoy a bowl of our signature soup and a side salad. Choose from Greek, Fattoush, or Caesar salad. 8.99

SOUPS

Crushed Lentil

Our house favorite. Lentils, rice, vegetables, and seasoning pureed into a creamy soup. Cup 3.49 Bowl 4.99

Whole Lentil

Chunks of potato, whole lentils, swiss chard, and onions combined in a zesty lemon broth. Cup 3.49 Bowl 4.99

Chili

A spicy slow cooked blend of beef, beans, onions, peppers and spices. Cup 3.79 Bowl 5.49

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ENTREES

Regular entrees served with your choice of soup or salad.

Deboned Chicken

One half of a garlic and herb marinated chicken grilled and served with rice pilaf and fresh grilled vegetables.

16.99 Small** 10.99

Spicy Ghallaba

Spicy combination of fresh vegetables, spices, and red sauce sautéed and served over rice pilaf.

	Regular	Small**
Vegetarian 	13.99	9.79
Chicken	14.49	10.99
Shrimp	17.99	12.99

Hommous and Chicken

Hommous topped with chicken shawarma and toasted pine nuts. 13.49 Small** 9.99

Hommous and Beef*

Hommous topped with beef shawarma and toasted pine nuts. 14.29 Small** 10.99

Shawarma*

Marinated grilled beef, chicken, or a combination of the two, served with rice pilaf and grilled vegetables.

	Regular	Small**
Chicken	15.99	10.99
Beef	16.99	11.99
Combination (beef and chicken)	17.99	

Salmon

Fresh salmon fillets grilled or blackened. Served with rice pilaf and fresh grilled vegetables. 16.49

Chicken Milano

A combination of grilled chicken, broccoli, artichoke hearts, tomatoes, and fresh basil. Served over pasta and topped with parmesan cheese. 14.49

Garlic Chicken and Broccoli

Fresh steamed broccoli sautéed with chicken and fresh garlic with a touch of salt and pepper. Served with rice pilaf. 15.49 Small** 10.99

Lemon Oregano Chicken

House Favorite. Marinated grilled chicken kabobs sautéed in a lemon oregano reduction. Served with rice pilaf and fresh grilled vegetables. 16.99 Small** 12.49

Mjadara

Traditional combination of lentils, rice, and crispy caramelized onions. Served with yogurt. 11.49

Kabobs

Served with rice pilaf and fresh grilled vegetables.

	Regular	Small**
Tawook	16.49	11.99
Beef*	16.99	12.99
Shrimp	18.99	12.99
Lamb*	20.99	13.99
Combination*	18.99	

Chicken Kafta

A blend of chicken, onions, parsley, and seasoning, grilled and served with rice pilaf and fresh grilled vegetables. 14.99

Beef Kafta*

A blend of onions, parsley, and seasoned beef, grilled and served with sumac onions, tomato, rice pilaf, and fresh grilled vegetables. 15.99

Lamb Chops*

Five lollipop lamb chops traditionally marinated and grilled to perfection. Served with rice pilaf and fresh grilled vegetables. 26.99

Combo Platter for 2*

Combination of chicken kabobs, beef kabobs, beef kafta, grape leaves, rice pilaf, and fresh grilled vegetables. Served with your choice of soup or salad. 29.99

 Denotes Vegetarian Option

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

**Does not include soup or salad.

PITAS AND WRAPS

Served with rice pilaf, fries, or spicy coleslaw.

Chicken Shawarma Pita

Marinated grilled chicken cut thin and stacked on traditional pita with garlic sauce and Lebanese pickles. 7.99

Beef Shawarma Pita*

Thinly sliced beef, sumac onions, tomato, pickled turnips, and tahini. 8.79

Tawook Pita

All white meat chicken kabob wrapped in pita with garlic and Lebanese pickles. 8.49

Beef Kabob Pita*

Tender portions of marinated beef grilled and combined with hommous, tomato, and sumac onions. 8.49

Lamb Kabob Pita*

Marinated grilled lamb, hommous, tomato, and sumac onions. 8.99

Hommous & 2Booli Pita

2Booli and hommous. 6.79

Hommous & Grape Leaf Pita

Choice of vegetarian or beef grape leaves with hommous. 6.79

Chicken Kafta Pita

Chicken, onions, parsley, and seasoning grilled with garlic and Lebanese pickles. 8.29

Kafta Pita

A blend of beef, onions, parsley, and seasoning grilled and wrapped with hommous, tomato, and sumac onions. 8.29

Mjadara Pita

Traditional combination of lentils, rice, hommous, and crispy caramelized onions. Served with yogurt. 7.49

Chicken Fattoush Pita

Grilled chicken, Fattoush salad without the pita chips, feta, and a touch of garlic. 7.99

Falafel Pita

Fried falafel combined with lettuce, tomato, pickled turnips, and tahini. 7.99

Mediterranean Wrap

A whole wheat tortilla filled with 2Booli, hommous, and falafel. 8.99

Chicken Caesar Wrap

Grilled chicken, romaine, parmesan, tomato, Caesar dressing, and garlic in a spinach tortilla. 8.99

Vegetable Wrap

Fresh grilled vegetables, romaine, feta, and hommous in a whole wheat tortilla. 7.99

Greek Wrap

Grilled chicken, romaine, cucumber, tomato, onion, and feta in a spinach tortilla. 8.99

LUNCH ENTREES

Spicy Ghallaba

Spicy combination of fresh vegetables, herbs, spices, and red sauce sautéed and served over rice pilaf.

Vegetarian 9.79  Chicken 10.99
Shrimp 12.99

Lunch Kabob

A skewer grilled and served with rice pilaf and fresh grilled vegetables.

Tawook	11.99	Lemon Oregano Chicken	12.49
Beef*	12.99	Shrimp	12.99
Lamb*	13.99		

Deboned Chicken

Marinated grilled white and dark meat, rice pilaf, and fresh grilled vegetables. 10.99

Chicken Shawarma

Thin sliced marinated chicken served with rice pilaf and fresh grilled vegetables. 10.99

Side substitutions available: Replace a side with hommous, baba ghannouj, or soup for 1.29 or a salad for 1.79

Add inside your pita or wrap: Your choice of 2Booli, hommous, baba ghannouj, or falafel add .49

SEAFOOD

Shrimp Scampi Pasta

Seasoned, sautéed shrimp topped with a garlic white wine reduction, garnished with parmesan cheese and green onions served over pasta. 15.99

Salmon

Fresh salmon fillets grilled or blackened. Served with rice pilaf and fresh grilled vegetables. 16.49

Zahtar Encrusted Salmon

Fresh salmon fillets dredged in Zahtar spice and sautéed. Served with rice pilaf and fresh grilled vegetables. 16.99

Salmon Scallopini

Fresh salmon fillets coated with toasted almonds and sautéed. Served with rice pilaf and fresh grilled vegetables. 16.99

Shrimp Kabob

Skewers of shrimp grilled or blackened. Served with rice pilaf and fresh grilled vegetables. 18.99

PASTAS

Chicken Marsala

Sautéed chicken and mushrooms topped with a sweet Marsala wine sauce. Served over pasta. 14.49

Chicken Piccata

Lightly breaded chicken sautéed in olive oil and garlic combined with capers and artichoke hearts in a lemon, wine reduction. Served over pasta and topped with parmesan cheese. 14.49

Chicken Milano

A combination of grilled chicken, broccoli, artichoke hearts, tomatoes, and fresh basil. Served over pasta and topped with parmesan cheese. 14.49

Mediterranean Pasta

Lightly sautéed shrimp simmered in a garlic, white wine, and marinara reduction. Served over linguini and topped with Kalamata olives, crumbled feta, and capers. 17.99

WELCOME

Our family comes from a small village in the mountains of Lebanon, Aita al-Foukhar. Throughout the first half of the 20th century, many of them immigrated to America, bringing with them the rich traditions of their homeland, including many of the delicious recipes included on our menu. We are thankful to our parents, George, Gerry, Andrew, and Jackie Ansara, for their hard work and perseverance, which has given us the opportunity to share these traditions and recipes with all of you here at 2Booli. ~ *The Ansara Family*

FRESH JUICES

Carrot, Apple, Celery, Beets, and Ginger.

Pick one or any combination. 4.99

SIGNATURE BEVERAGES

2Berry Lemonade

Strawberries, lemonade, and a splash of raspberry. Unlimited refills. 4.29

Banana Berry Smoothie

Blended bananas, strawberries, and lemon lime. 4.29

2Berry Margarita

A blend of strawberries, raspberry, tequila, and sour. 5.99

2Berry Hard Lemonade

Absolut Citron, strawberries, lemonade, and a splash raspberry. 5.99

DESSERTS

Rice Pudding

Creamy cooked rice combined with spices and topped with cinnamon and whipped cream. Served warm or cold. 3.49

Mixed Lebanese Sweets

An assortment of baklava, fingers, and mini roses. 3.99

Wild Berry Sorbet

Refreshing sorbet perfect to end any meal. 3.99

Dessert Trio

A sample of our desserts. Mixed sweets, sorbet, and rice pudding. 5.99