



Sidon

Lebanese Grille & Bakery



Immerse yourself in heart-healthy Mediterranean cuisine. All of our meat is Halal and we take pride in using the freshest ingredients.

Consuming raw or undercooked meats, eggs or poultry may increase your risk of foodborne illnesses especially in pregnant women and those with a weakened immune system.

Appetizers

Hommus V GF

Chick peas dip with tahini \$7.50

Add chicken shawarma \$5.00 • Add beef tips \$6.50

Baba Ghannouj V GF

Roasted eggplant dip with tahini \$8.50

Fresh Veggies V GF

Cucumbers, carrots, grape tomatoes & cauliflower \$6.50

Veggie Grape Leaves V GF

Rice, tomatoes, parsley, onions & mint \$10

Meat Grape Leaves GF

Rice, tomatoes & ground beef \$10

Mujadra V

Green lentils, rice & fried onions \$7.50

Loubieh V GF

Steamed green beans, onions, garlic & tomato sauce \$7.50

Cucumber Yogurt GF

Laban with cucumbers, garlic & dried mint \$6.50

Olive Medley V GF

Assorted Lebanese and Greek olives \$4.50

Grilled Halloumi GF

Cyprus Halloumi cheese with fresh tomatoes & cucumbers \$10

Falafel V GF

Four patties of chick peas & vegetables, served with tahini sauce \$6.50

Sambosik

Choice of three cheese or three spicy potato samosas \$7

Fried Kibbie

Four balls of meat and bulghar wheat stuffed with ground beef, onions, pine nuts & spices, served with tahini sauce \$9

Veggie Fried Kibbie V

Three balls of potato and bulghar wheat stuffed with onions, carrots & spices, topped with pomegranate molasses \$8

Kibbie Nayyeh

Raw minced meat mixed with bulghar wheat & spices

Beef \$13 • Lamb \$16

Soup

Lentil, chicken vegetable or seasonal

Cup \$4 • Bowl \$6 • Quart \$14

Rice V

Yellow Rice or Rice Pilaf \$4.50

French Fries V GF

Fresh-cut Idaho potatoes \$4.50

Zaatar Fries GF

Fresh-cut Idaho potatoes sprinkled with Zaatar & served with garlic aioli \$6

Manakeesh

Zaatar ✓

Thyme & sesame seeds \$3

Super Zaatar ✓

Zaatar folded with tomatoes, onions & olives \$5.50

Jibni

Melted Mozzarella cheese \$4.50

Jibni with Zaatar

Mozzarella cheese, thyme & sesame seeds \$5

Jibni with Sujuk

Mozzarella cheese & mild spicy beef sausage \$6.50

Akawi

Melted Akawi cheese \$6.50

Meat

Ground beef, onions & tomatoes \$5.50

Meat with Cheese

Ground beef, onions, tomatoes & cheese \$6

Labneh with Zaatar

Creamy yogurt, thyme & sesame seeds \$5

Labneh with Honey

Creamy yogurt & honey \$5.50

Spicy Tomato & Onion ✓

Chopped onion, tomatoes & hot spices \$5.50

Kishek

Dried yogurt with wheat, tomatoes & onions \$5.50

Add Awarma beef \$3

Egg & Cheese

Egg & Mozzarella cheese \$5.50

Egg & Awarma

Egg & Mozzarella cheese topped with shredded beef cooked in lamb tallow \$8

Stone-fire Pizzas

Cheese Pizza

Mozzarella cheese & tomato sauce \$6.50

Four Cheese Pizza

Mozzarella, Cheddar, Provolone, Parmesan cheeses & tomato sauce \$8

Veggie Pizza

Fresh mushrooms, Kalamata olives, Mozzarella cheese & tomato sauce \$8

Beef Pepperoni Pizza

Beef pepperoni, Mozzarella cheese & tomato sauce \$8.50

Pepperoni Veggie Pizza

Beef pepperoni, fresh mushrooms, Kalamata olives, Mozzarella cheese & tomato sauce \$9

Manakeesh are Lebanese-style pizzas baked to perfection in our stone-fire oven. Order yours sliced or folded, and add a side of fresh vegetables, pickles & olives \$3





Salads

Add protein to your salad with Chicken or Beef Shawarma, or Grilled Chicken \$5

Fattoush V

Romaine lettuce, tomatoes, radishes, cucumbers, parsley, green peppers, toasted Pita chips & Mediterranean dressing \$9

Tabbouleh V

Parsley, tomatoes, bulghar wheat & zesty olive oil dressing \$9

Greek Salad GF

Romaine lettuce, tomatoes, cucumbers, onions, green peppers, Feta cheese, Kalamata olives, pepperoncini & Greek dressing \$9

Garden Salad V GF

Romaine lettuce, tomatoes, cucumbers & house dressing \$7.50

Side garden salad \$4.50

Arugula Salad GF

Arugula, tomatoes, goat cheese, toasted walnuts, pitted dates & vinaigrette dressing \$9.50

Burgers

Cheeseburger

Six-ounce beef patty, American cheese, lettuce, tomato, onion, pickles & special sauce \$9

Lebanese Burger

Six-ounce beef patty, American cheese, coleslaw, French fries, pickles, mayo & ketchup \$9

Kafta Burger

Six-ounce kafta patty, lettuce, tomato, pickles & garlic aioli \$10

Lamb Burger

Six-ounce lamb patty, goat cheese, arugula, tomato, onion, pickles & mayo \$11

Grilled Chicken Burger

Six-ounce chicken breast, American cheese, lettuce, tomato, pickles & mayo \$10

Grilled Panini Subs

Served as 8-inch subs

Grilled Chicken

Chicken breast, lettuce, tomato, pickles & mayo \$11

Lebanese Chicken Fajita

Chicken shawarma, grilled onions, mushrooms, peppers, Mozzarella cheese & mayo \$11

Sujuk

Spicy lamb sausage, lettuce, tomato, pickles & mayo \$11

Pita Sandwiches

Wrapped in white or whole wheat 10-inch pita bread. Add French Fries or Garden Salad to any sandwich, sub or burger \$3.50. Upgrade to a side of Zaatar Fries and garlic aioli \$5



Chicken Shawarma

Marinated chicken, pickles & garlic sauce \$7

Beef Shawarma

Marinated beef, tomatoes, pickles, parsley, onions & tahini sauce \$7.50

Shish Tawook

Grilled chicken kabob, pickles & garlic sauce \$7.50

Shish Kafta

Grilled kafta, tomatoes, pickles, onions, parsley & hommus \$7

Beef Kabob

Grilled beef tenderloin, tomatoes, pickles, onions, parsley & hommus \$9.50

Lamb Kabob

Grilled lamb, tomatoes, pickles, onions, parsley & hommus \$10

Sujuk

Grilled spicy lamb sausage, tomatoes, pickles, pickled turnips & garlic sauce \$7.50

Falafel

Fried patties, tomatoes, pickles, parsley, pickled turnips & tahini sauce \$6

Lavash Sandwiches

Served on Markouk bread, a soft and thin Lebanese flatbread, toasted and cut in half

Chicken Shawarma

Marinated chicken, pickles & garlic sauce \$10

Beef Shawarma

Marinated beef, tomatoes, pickles, parsley, onions & tahini sauce \$11

Lebanese Chicken

Chicken shawarma, French fries, coleslaw, pickles & special sauce \$11



Main Entrees

All of the following original recipes are grilled on our natural charcoal barbeque and served with French Fries or Yellow Rice, a side of tomatoes & mixed pickles. Add a side of Soup or Garden Salad \$3.50

Chicken Shawarma

Mix of chicken breast and thigh cooked on a rotating grill served with garlic sauce \$15

Beef Shawarma

Beef sirloin cooked on a rotating grill served with tahini sauce \$17

Sidon Veggie

Four pieces of grape leaves and three Falafel patties served with tahini sauce \$15

Veggie Kabob

Two skewers of charcoal-grilled tomatoes, peppers, onions and mushrooms served with hommus \$16

Shish Tawook

Two skewers of charcoal-grilled chicken breast served with garlic sauce \$17

Shish Kafta

Two skewers of charcoal-grilled ground meat mixed with onions and parsley served with hommus \$17

Beef Kabob

Two skewers of charcoal-grilled beef tenderloin served with hommus \$20

Lamb Kabob

Two skewers of charcoal-grilled seasoned lamb served with hommus \$21

Sujuk

Two skewers of charcoal-grilled spicy lamb sausage served with garlic sauce \$16

Lamb Chops

Four bone-in, lollipop-style grilled lamb chops served with hommus \$27

Sidon's Mixed Grill

One skewer each of tawook, kafta, beef kabob and grilled vegetables, served with garlic sauce & hommus \$24

Sidon's Mini Mixed Grill

One skewer each of tawook, kafta and grilled vegetables, served with garlic sauce & hommus \$18

Charcoal Grilled Whole Chicken

Marinated charcoal-grilled whole chicken served with garlic sauce \$22 • Half Chicken \$15

Please allow 30 minutes to prepare



Specialty Entrees

Arayes Pita

Grilled stone-fire pita bread stuffed with kafta and drizzled with pomegranate molasses, served with tomato & onion mix \$17

Shawarma Plate ^{CF}

Shawarma for two served with vegetables, pickles and garlic or tahini sauce

Chicken \$17 • Beef \$19 • Mix \$19

Falafel Plate ^V ^{CF}

Six patties served with lettuce, tomatoes, mixed pickles & tahini sauce \$12

Homemade Special

Authentic meals served daily with a side of soup, Garden salad or Cucumber Yogurt \$13

Family Platters

All of the following platters are grilled on our natural charcoal barbeque and served with French Fries or Yellow Rice, an appetizer of hommus and garnished with tomatoes, mixed pickles & side dips.

Shish Tawook Platter

Twelve skewers \$85 • Half \$45

Shish Kafta Platter

Twelve skewers \$85 • Half \$45

Beef Kabob Platter

Twelve skewers \$105 • Half \$55

Lamb Kabob Platter

Twelve skewers \$110 • Half \$58

Mixed Kabob Platter

Six skewers of kafta, four tawook & four beef kabobs \$105 • Half \$55

Sidon's Mix Platter

Two skewers each of tawook, kafta and beef kabobs, chicken and beef shawarma, four Falafel patties & Fattoush salad \$88 • Half \$47

Skewers & Sides

Shish Tawook \$6	Sujuk \$5.50
Shish Kafta \$6	Chx Shawarma \$5.50
Beef Kabob \$8	Beef Shawarma \$6
Lamb Kabob \$8.50	Grilled Chicken \$5.50
Veggie Kabob \$6	Pair Lamb Chops \$11

Kid's Menu

Add a side of French Fries \$2.50

Kid's Chicken Shawarma

Marinated chicken, pickles and garlic sauce wrapped in a 7-inch pita bread \$5.50

Mozzarella Cheese Sticks

Six pieces of breaded & fried mozzarella \$7

Chicken Nuggets

Six pieces of breaded & fried chicken breast \$7

Kids Kabob Entree ^{CF}

One skewer of tawook or kafta with choice of Yellow Rice or French Fries, served with side dip \$9

Brunch

Labneh ^{CF}

Creamy yogurt dip served with fresh vegetables, pickles & olives \$8.50

Foul ^{CF} ^V

Fava beans, chick peas, garlic and lemon topped with olive oil and served with fresh vegetables, pickles & olives \$9.50

Fattah

Chick peas, Laban yogurt and toasted pita chips topped with fried almonds \$9.50

Egg & Awarma ^{CF}

Scrambled eggs with shredded beef cooked in lamb tallow \$13

Shakshooka ^{CF}

Scrambled eggs with sautéed tomatoes & onions \$9.50

Lamb Liver ^{CF}

Sauteed lamb liver strips with tomatoes & onions \$12

Fatayer

Savory pies baked fresh daily \$21/dozen

Cheese

Cream cheese, Mozzarella cheese, green onions & parsley \$2

Meat

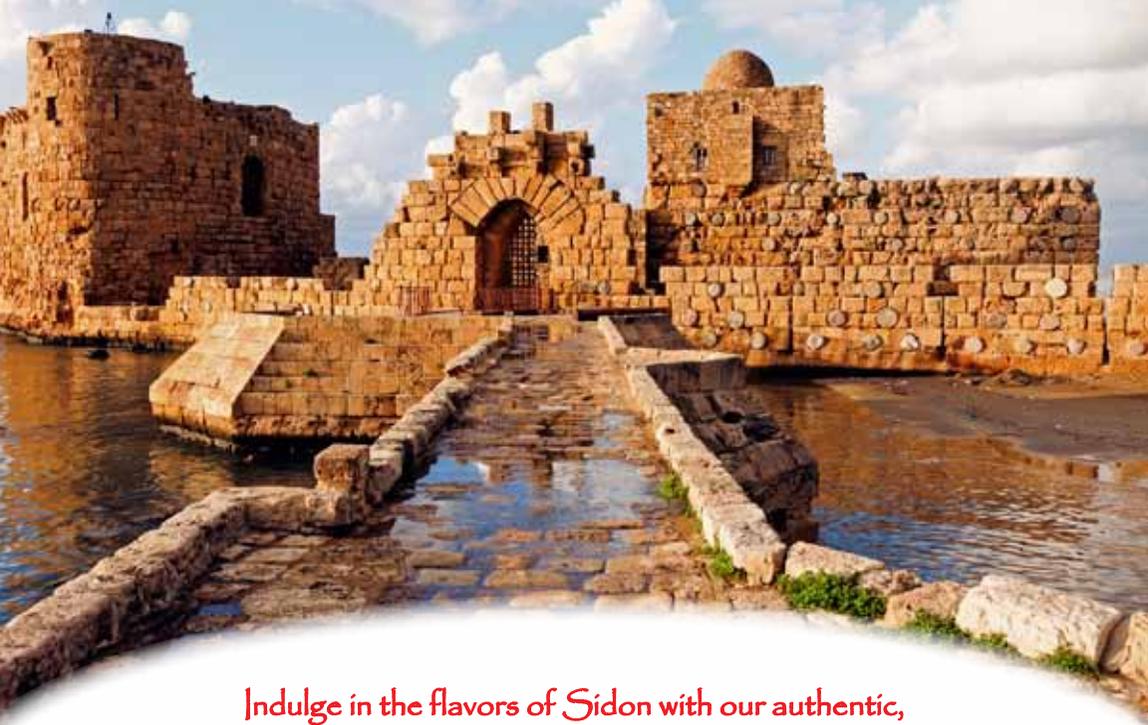
Ground beef, onions & tomatoes \$2

Spinach ^V

Spinach, onions & sumac seasoning \$2

Spinach and Feta

Spinach, onions, Feta cheese & sumac seasoning \$2



Indulge in the flavors of Sidon with our authentic, homemade Lebanese cuisine. Our deep appreciation for delicious, high quality food is reflected in every dish. We welcome you with true Lebanese hospitality and hope you walk away with not only a taste of the food, but a taste of the city itself.

We want to cater to you.
For catering inquiries call
(419) 558-3900

Tuesday- Sunday
10am - 8pm
Closed Mondays



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