

SMALL PLATES (MEZZA)

Hummus Garbanzo Beans mixed with Lemon Juice, Garlic, with a splash of Olive Oil	6
Khyar B'laban Yogurt Cucumber salad with Garlic and fresh Dill	6
Tabouli Mix of Parsley, Tomatoes, Green Onions, Fresh Mint, Bulgur, Lemon Juice and Olive Oil	7
Babghanouge Roasted Eggplant mixed with Tahini Sauce, Garlic, with Lemon Juice and a drizzle of Olive Oil	8
Rihan Fresh Tomatoes and grilled Italian Eggplant dressed in a special Basil Sauce	8
M'nazaleh A ratatouille of thinly sliced marinated grilled Eggplant, Red Bell Peppers, Tomatoes, Walnuts, Garlic, with a splash of Lemon Juice and Olive Oil	9
Starting Combination (2 or 4 persons) Sampling of all Cold Starters	15 / 27
Fatayer Baked Filo dough stuffed with seasoned Ground Lamb & Beef served with a sweet Tahini Date Syrup Sauce	8
Soup Appetizing Vegetarian-base Lentil Soup	5 / 8
Musaka'a Grilled Eggplant and grilled Tomatoes topped with a Special seasoned Lemon Garlic Sauce	9
Barhoumi Mushrooms sautéed with Onions in a fresh Lemon Mint Sauce	9
Shawarma Seasoned thinly sliced Lamb or Chicken garnished with Hummus	10
Gambari Two Prawns wrapped in Eggplant topped with Chef's Special Sauce and Tabouli	10
Hoset Sabanech Spinach sautéed with Onions topped with a Lemon Garlic Sumac Sauce with Goat Cheese and Roasted Almonds	10
Hoset Zahra Cauliflower sauteed with fresh Garlic, Shallots, Tomatoes, fresh Lemon Juice and Olive Oil	10
Hoset Banadoura Slowly cooked Lamb with fresh Garlic, Onions and Tomatoes	10

SALADS add Falafel for \$2.95 / Lamb or Chicken Shawarma for \$4.95 / Prawns or Fish for \$5.95

Fattoush A harmonious mix of Tomatoes, Green Onions, and grilled Eggplant coated with Sumac and a special Pomegranate Lemon Vinaigrette, tossed with Pita Croutons	10
Mediterranean A Spring mix of Cucumbers, Tomatoes, Olives, Red Onions, and grilled Eggplant in a Sumac Wine Vinegar, topped with creamy Valbreso Feta Cheese	10

ENTRÉES

Wraps Lamb, Chicken or Kufta wrapped in Lavash Bread served with Hummus and Fattoush Salad add \$3.00 for a cup of Soup	12
Shish Taouk Marinated chunks of Chicken Breast served with seasoned grilled Vegetables and Rice	15
Sambusak Please choose One.	15
Dajaj: Filo dough stuffed with seasoned Chicken, Mushrooms, Almonds and Onions accompanied by a Spinach Sauce	
Vegetarian: Filo dough stuffed with Spinach, Mushrooms, Onions, Almonds and Feta Cheese, and a special Tahini Herb Sauce	
M'shkaleh - a vegetarian dish Layers of Mushrooms, grilled Eggplant, Cauliflower, Tomatoes, and Rice served with a Tomato Yogurt Sauce add Lamb or Chicken for \$5.00	15
M'sakhan Boneless Chicken and caramelized Onions seasoned with Almonds, Sumac and allspice, wrapped in Lavash served with a Saffron Yogurt Sauce	16
Beriani Tender chunks of Beef, Lamb or Chicken, grilled Potatoes, Almonds, golden Raisins, Garbanzo Beans, Cinnamon, in an aged Yogurt Sauce served with Rice	18
Shish Kebab - Lamb / Tika Kebab - Beef Please choose One. Delicately seasoned tender Lamb or Beef served with seasoned grilled Vegetables and Rice	18
M'tabaq Succulent marinated Salmon Filet in a Sumac Vinaigrette Sauce layered with Eggplant, Tomatoes, Onions, and Garlic, served over seasoned Rice	18
Tabsi Seasoned minced Lamb & Beef topped with a thick Sauce of Eggplant, Onions, Peppers, Tomatoes and Garlic seasoned with a mild Curry and dry Lime served with Rice	18
Falafel Tabsi Vegetarian version	14
Zahra Lamb Shank with grilled Cauliflower, Onions and Garlic in a light Yogurt Sauce	19
Sabanech Lamb Shank with Spinach, Black-eyed Beans, Onions, and Garlic	19
Bamieh Lamb Shank cooked with Okra simmered in a thick Garlic-Tomato Sauce	19
Mansaf - a nomadic dish Tender chunks of Lamb or Chicken cooked in aged Yogurt served with Rice topped with roasted Almonds - Our Customers' Favorite Dish	19
Suleiman Pasha - a feast Shish Kebab or Tika Kebab, Shish Taouk, and Kufta Kebab served with seasoned grilled Vegetables and Rice	21
Shakshuka Prawns in a thick sauce of Eggplant, Onions, Peppers, Tomatoes, Garlic seasoned with a mild Curry and dry Lime served with Rice	21
Mashwi Prawns, Alaskan Halibut marinated in a Lemon Cumin Sauce on Skewers, served with seasoned grilled Vegetables and Rice	21
Sultan Ibrahim Alaskan Halibut over a roasted Tomato and Onion Sauce, topped with Lemon Garlic served with Rice	22

THINK DRINKS

Soda Coke, Diet Coke, Sprite, or Ginger Ale	2.50
Root Beer, Cream Soda, Cherry Cream Soda	3.50
Herbal Mint Tea / Iced Herbal Mint Tea	3.50
Laban (Mint Yogurt Drink)	4.00
Mango or Pomegranate Laban	6.00
Juice Lemonade, Orange, Cranberry, Apple, Grapefruit, Cranberry / Orange, V8, Mango, or Pomegranate	4.00
Beer Casablanca, Urquel, Boont Amber Ale, Anchor Steam, or Amstel Light	5.00
Chimay	7.00
House Wine / Champagne or Mimosa	8.00