



Menu

APPETIZERS

- Hummus & Pita bread**  \$8.00
Ground chickpeas mixed with tahini sauce topped with olive oil
- Hummus with Meat** \$13.00
Ground chickpeas mixed with tahini sauce topped with ground beef
- Baba Ghanoush & Pita bread**  \$8.00
Mashed, grilled eggplant, mixed with tahini sauce, yogurt, garlic, pomegranate sauce, topped with olive oil
- Muhammara**  \$7.50
A mix of pepper paste, walnuts, bulgur, pomegranate sauce.
- Falafel 4Pcs**  \$5.00
Fried patties of ground chickpeas spiced to perfection, topped with sesame seeds and sumac, served with tahini sauce.
- Kibbeh 1 pc** \$3.00
Fried beef and bulgur dough stuffed with well spiced ground beef, onion, walnuts
- Tabouli salad**  \$8.00
Parsley, tomato, onion, bulgur, tossed in lemon juice and olive oil dressing.
- Dolmades Home Made 4 pcs**  \$5.50
Grape leaves stuffed with rice and vegetable mix, cooked in olive oil.
- Dolmades Home Made 8 pcs**  \$10.00
- Fried Halloumi Cheese**  \$14.00
Fried imported Halloumi cheese served with vegetables and pita bread.
- Cheese Sambusa**  \$2.50
Pastry sheet stuffed with a mix of cheese and parsley
- MAZAJ Sampler** \$22.00
Hummus, Baba Ghanoush, 1 Kibbeh, 1 cheese sambusa, 1 stuffed grape leaf, 1 Falafel, Tabouli salad
- Labneh**  \$6.00
Labneh yogurt, mixed with dry mint, topped with olive oil.
- Fries (Basket)**  \$5.50



SOUP

- Lentil Soup with Fried Pita Chips**  \$7.00
Red lentil, cumin powder, onion, carrots, celery blended into creamy perfection.



Entrées

**All served with a choice of two sides: Hummus, Baba ghanoush, tabouleh, rice, fries

- Mixed Grill Platter** \$22.00
Grilled marinated chicken pieces, grilled marinated pieces of lean beef, one skewer of spiced ground beef, over a bed of rice.
- Kafta Kabob Platter** \$15.00
Two skewers of spiced ground beef over a bed of rice
- Chicken Kabob Platter** \$17.00
Grilled marinated chicken pieces, over a bed of rice
- Beef Kabob Platter** \$18.00
Grilled, marinated pieces of lean beef over a bed of rice



WRAPS

**All wraps are served with fries

- Falafel wrap**  \$10.00
Falafel, hummus, lettuce, tomatoes, pickles, tahini sauce, sumac
- Kafta kabob wrap** \$12.00
Seasoned ground beef, parsley, onion, pickles. Served with Fries
- Beef Kabob wrap** \$12.00
Grilled marinated pieces of lean beef, parsley, onion, pickles
- Chicken Kabob wrap** \$12.00
Grilled marinated chicken pieces, pickles, garlic sauce.
- Halloumi Cheese wrap**  \$12.00
Imported Halloumi cheese, lettuce, tomato, fresh mint



 VEGETARIAN



Menu

BRICK OVEN - Hand Crafted Dough

- Fatayer Cheese** \$3.00
Small cheese and parsley pie
- Fatayer Meat** \$3.00
Small ground beef and onion pie
- Fatayer Spinach** \$3.00
Pocket dough stuffed with spinach, onion, pomegranate sauce, olive oil.
- Manakish Cheese** \$8.50
Flat bread, four imported cheese mix with parsley
- Manakish Meat** \$9.50
Flat bread, spiced ground beef, onion, tomato
- Manakish Muhammara** \$8.50
Flat bread, a mix of pepper paste, bulgur, pomegranate sauce
- Manakish Zaatar** \$6.00
Flat bread, dry thyme, sesame seeds, and seasoning spread with olive oil
- Manakish Sujuk & Cheese** \$9.50
Flat bread, special seasoned ground beef on top of imported cheese mix
- Four Season Pizza -One Size-** \$11.00
Flat bread, imported cheese and vegetable



TRADITIONAL BREAKFAST (Saturday & Sunday 11:00 to 3:00)

- Fatteh Bowl** \$12.00
Pita bread and chickpeas tossed in tahini garlic yogurt
- Olive Oil Fatteh Bowl** \$12.00
- Shakshuka** \$11.00
Vegetable omelet with tomato sauce
- Fool Plate** \$10.00
Fava beans, garlic lemon dressing, topped with tomatoes, parsley, and olive oil
- Fool Plate W/Yogurt** \$10.00
Fava beans, tahini garlic yogurt, topped with tomatoes, parsley, and olive oil
- Chickpeas Plate W/Yogurt** \$10.00
Chickpeas, tahini garlic yogurt, topped with tomatoes, parsley, and olive oil



DESSERT

- Baklava** \$5.00
Phyllo dough layers stuffed with pistachio, topped with honey
- Kunafa With Cheese** \$9.50
Ground phyllo dough with a layer of creamy sweet cheese, topped with nuts and sugar syrup
- Cheese Halawa 4 pc** \$5.00
Cheese and semolina flour dough stuffed with cream
- Sahlab** \$4.50
Warm milk pudding drink, topped with cinnamon and nuts
- Rice Pudding** \$6.00
- Cheesecake slice** \$6.00



COLD DRINKS

- Soft drink** \$3.00
- Mexican Coke** \$3.50
- Iced Tea** \$3.50
- Lemonade** \$3.50
- Barbican** \$5.00
Non-alcoholic, flavored, malt beverage
- Orange Juice** \$3.50
- Perrier Water** \$4.50
- Red Bull** \$4.50
- Water/Bottle** \$2.00



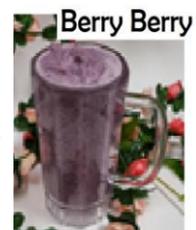
HOT DRINKS

- Turkish Coffee** \$4.50
- American Coffee** \$3.50
- Cappuccino** \$5.00
- Hot Chocolate** \$4.50
- Nescafe** \$4.50
- Glass of Hot Tea** \$3.00
Cardamom, mixed flower, chamomile, cumin lemon
- Pot of Hot Tea** \$12.00
Cardamom, mixed flower, chamomile, cumin lemon



SMOOTHIES

- Banana Cream** \$6.50
Banana, milk, vanilla cream, honey
- Berry Berry** \$7.50
Strawberry, blueberry, apple juice, vanilla cream, honey
- Strawberry Banana** \$7.50
Strawberry, banana, milk, apple juice, vanilla cream, honey
- Lemon Mint** \$5.50
Lemon juice, fresh mint, sugar, blended with ice



** Mixed, salted, bar nuts available (bowl) \$8.00