



MAZA

Appetizers to start your meal served with pita bread

- **MAZA FOR TWO** - 20.00
A little of everything -- and a little more!
(add \$5 for each additional person)
- **HUMMUS BIL TAHINA** - 6.50
Chick pea puree with tahina, garlic, lemon juice, drizzled with extra virgin olive oil
- **BABA GHANNUUG** - 6.50
Eggplant puree with tahina, garlic, lemon juice, drizzled with extra virgin olive oil
- **ZABADI BIL TOOM** - 6.00
Yogurt cheese and garlic served with sliced cucumber
- **GIBNA WA ZAYTUN** - 7.00
Imported feta cheese served with kalamata olives
- **TA'MIYA** - 6.00
Egyptian fried "felafel" made with ground fava beans, served with tahina sauce
- **BASTERMA** - 9.00
Imported Egyptian beef pastrami, sliced thin, garnished with scallions

SALADS

Please add \$2.00 for Gibna (feta cheese) Topping

- **SALATA MASRIA** 6.50
Mixed salad with a little bit of everything, house dressing
- **KHIYAR BIL ZABADI** 6.75
Diced cucumber in yogurt, fresh garlic, mint
- **SALATET BETINGEN** 6.75
Fried eggplant, parsley, tomato, scallions, house dressing
- **SALATET SABANEKH** 6.75
Fresh spinach, caramelized onions, pine nuts, garlic, house dressing

DESSERTS

Made daily - 4.00
Your server will present today's selection table side

**CHEF SAUSAN
EXECUTIVE CHEF
AND OWNER**

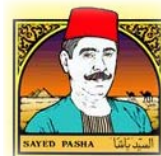
SERVING CHARGES

CAKE CHARGE
\$1.50/person.

MINIMUM CHARGE
\$15/person

CORKAGE FEE
\$15/750 ml bottle
\$25/magnum

GRATUITY ADDED
18%/Parties of 5 or more



THREE AND FOUR COURSE TASTING MENU FOR PARTIES OF FOUR OR MORE

*Experience highlights from
the entire course range of our menu*
MAZA • SALAD • ENTREE • DESSERT

AL TELETA

3 Courses
\$37/guest

AL ARBAA

4 Courses
\$41/guest

*Tasting menu requires the participation of the
entire table and is designed for family-style dining*

ENTREES

Served with rice pilaf and choice of vegetable

- **Mulu'khia** - Jute plant
- **'Ul 'As** - Taro Root, Swiss chard
- **Basilla** - Sweet peas, diced carrots
- **Bamyia** - Okra stewed in tomato

SEASONAL SEAFOOD

- SAMAK MA'LI** - Deep fried fish served with Tahina 18.00
- SAMAK MASHWI** - Grilled fish with cilantro, onion, tomato, dill 19.00
- TAGGEN SAMAK** - Baked fish in tomato, onions, raisins, roasted almonds 20.00
- SAMAK BIL TAMMER HINDI** - Baked fish with a tamarind, ginger, garlic sauce, caramelized onions, pine nuts 21.00
- SAMAK MAHSHI** - Baked whole Tilapia stuffed with onion, tomato, cilantro 19.00
- GAMBARI MASHWI** - Grilled prawns with a butter-garlic sauce 22.00
- GAMBARI MA'LI** - Deep fried prawns served with tahina 22.00
- KEBAB SAMAK** - Grilled salmon cubes with a butter-garlic sauce 23.00

FREE RANGE POULTRY

- FIRAKH FE ALFORN** - Baked chicken in a rich cilantro, onion, garlic sauce 18.00
- TAGGEN FIRAKH** - Baked chicken in a rich tomato, ginger, garlic sauce 18.00
- BARABER MAHSHIA** - Baked Cornish game hen stuffed with rice, onions, raisins, roasted almonds, pine nuts 20.00
- KEBAB FIRAKH** - Grilled chicken tenders with a butter-garlic sauce 19.00
- BATT FE ALFORN** - Baked duck stuffed with onions and nutmeg 22.00

HALAL OR KOSHER MEAT

- KUFTA MASHWIYA** - Grilled minced lamb with butter-garlic sauce 20.00
- KEBAB HAROUF** - Grilled lamb with a butter-garlic sauce 22.00
- LAHMA MAHSHIYA** - Stuffed tenderloin with cheese and parsley, and topped with a garlic, onion, nutmeg, lemon sauce 23.00
- RIASCH MASHWIYA** - Grilled rack of lamb with a butter-garlic sauce 25.00

BELEDI (LOCAL) DISHES

ALL VEGETARIAN - 16.00

Please add \$3.00 for vegetable choice

- KUSHARI** - Lentils, pasta, rice, caramelized onions and side of shata (hot sauce)
- FUUL MIDAMMIS** - Fava beans garlic, tomato, diced onions, parsley
- TA'MIYA (FALAFEL)** - Egyptian ground fava bean Felafel with tahina
- MUSA'AH** - Layered eggplant with taro root fries, zucchini, tomato, bell pepper