



Recipes: From the home of Dr. Hatem El-Sayed
Executive Chef: Sausan

Our Menu

AL-MASRI FOUR & THREE COURSE TASTING MENU

Experience highlights from the entire range of our menu
4 Courses - \$45 per guest; 3 Courses - \$37 per guest

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

Appetizers

HUMMUS Chick pea puree with tahina sauce, garlic, cumin, lemon juice, drizzled with extra virgin olive oil	\$6.50
BABA GANOUG Eggplant puree with tahina sauce, garlic, lemon juice, drizzled with extra virgin olive oil	\$6.50
TA'MIYA Egyptian falafel... ground spiced fava bean cakes, fried and served with tahina sauce	\$6.00
ZABADI BIL TOUMB Yogurt cheese with garlic spread drizzled with extra virgin olive oil and served with sliced cucumbers	\$6.00
BASTERMA Imported Egyptian beef pastrami, sliced thin and garnished with scallions	\$7.00
GIBNA WA ZATUN Imported feta cheese served with Calamata olives	\$6.75

Salads

SALATA MASRIA Mixed salad with a little bit of everything	\$6.50
SALATET BETINGEN Fried eggplant, fresh cilantro, scallions and diced tomatoes tossed with a house dressing	\$7.75
SALATET SABANEKH Spinach, garlic, extra virgin olive oil, lemon juice, caramelized onions, pine nuts	\$7.25
ZABADI BIL KHIYAR Garlic yogurt puree with fresh mint and diced cucumber	\$7.75

Vegetarian Entrees - add \$4.00 for vegetable choice

KUSHARI Lentils, macaroni, and rice topped with caramelized onions and with a side of shata (hot sauce)	\$15.00
FUUL MIDAMMIS Fava beans with garlic, tomato, and diced onions	\$15.00
TA'MIYA Egyptian falafel...fava beans and all of the seasonings topped with sesame seeds	\$15.00
MUSA'AH Eggplant casserole with taro root fries and tomato topped with bell pepper	\$15.00

OUR ENTREES ARE PRESENTED WITH AL-MASRI RICE

PLEASE CHOOSE A VEGETABLE FOR EACH ENTREE

MULU'KHIA - Jute plant seasoned with garlic and coriander

'UL 'AS - Taro root stewed with Swiss chard, coriander and garlic

BASILLA - Sweet peas and diced carrots stewed in tomato and onion

BAMYA - Small, uncut okra stewed in a rich tomato sauce

Seafood

SAMAK MA'LI Seasoned fish filet deep fried and served with tahina sauce	\$19.00
SAMAK MASHWI Seasoned fish filet grilled to perfection and served with tahina sauce	\$18.00
TAGGEN SAMAK Seasonal fish filet topped with tomato sauce, raisins, caramelized onions, and roasted almonds	\$20.00
GAMBARI MA'LI Seasoned prawns deep fried and served with tahina sauce	\$21.00

Poultry

TAGGEN FIRAKH Free range chicken topped with a rich tomato, ginger and garlic sauce	\$17.00
KABAB FIRAKH Free range chicken tenders, grilled and brushed with a butter/garlic sauce	\$18.00
BARABER MAHHIA Free range Cornish game hen stuffed with rice, onions, raisins, roasted almonds and pine nuts	\$22.00
BATT FI ALFORN Free range duck stuffed with seasoned onions and nutmeg	\$24.00

Meat

KUFTA MASHWIYA Grilled minced lamb seasoned with mint, garlic, onion, and parsley	\$19.00
RIASCH MASHWIYA Grain fed lamb (rack) grilled and brushed with a butter/garlic sauce	\$24.00
KABAB "OM YA'SEEN" Grain fed lamb grilled and brushed with a butter/garlic sauce	\$21.00
LAHMA MAHSHIYA Sliced tenderloin stuffed with Egyptian feta cheese, white cheese, and parsley, topped with a garlic, onion, nutmeg, lemon juice sauce	\$23.00

Desserts

Our Pastry Chef prepares desserts daily - \$5.00
Your server will present today's selection table side.

Cake charge: \$1.50 per person; Extra seat/plate charge: \$10.00; Corkage fee: \$15.00

*Al-Masri represents the best in Egyptian culinary traditions
We use organic produce and the finest and freshest selectin of seafood, meat, and poultry*

Minimum charge per person: \$15.00