CHEF SAUSAN Executive Chef, Owner, and Master Dance Teacher Live Music Sunday Nights

drizzled with extra virgin olive oil

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HUMMUS WA BABA GHANNUG - 15

MAZA

Appetizers with pita bread to start your meal

Chick pea puree with tahina, garlic, lemon juice,

Eggplant puree with tahina, garlic, lemon juice,



MENU OF THE DAY

01/02/20

We are proud to say that we are an Egyptian family style restaurant that offers a variety of dishes and options to satisfy any palate

SALADS

Served with house dressing Add \$4 for Gibna (feta cheese) Topping

SALATA MASRIA - 7 Mixed salad with a little of everything

KHIYAR BILL ZABADI - 8 Diced cucumbers in yogurt, fresh mint, and garlic

SALATET BETINGEN - 8 Fried eggplant, parsley, tomato, scallions

SALATET SABANEKH - 8

KIDS' MENU

for kids 9 years and under

Chicken Kebab with French Fries – \$12

Fresh spinach, caramelized onions, pine nuts, garlic

Yogurt cheese and garlic served with sliced cucumber

BASTERMA - 12

Imported Egyptian beef pastrami, sliced thin, garnished with scallions

WARA' ENB ZEIT - 9

MAZA FOR TWO - 22

BABA GHANNUUG - 8

A sampling of each ZABADI BIL TOOM - 8

A little bit of everything

HUMMUS BIL TAHINA - 8

Vegan stuffed grape leaves

ENTREES

Served with rice pilaf and daily vegetable

TAGGEN FIRAKH - Baked chicken in a rich tomato, ginger, garlic sauce - 21
FIRAKH FE ALFORN - Baked chicken in a rich cilantro, onion, garlic sauce - 22
KEBAB FIRAKH - Grilled chicken tenders with a butter-garlic sauce - 20
KEBAB GAMBARI - Grilled prawns with a butter-garlic sauce - 29
KABOB HAROUF - Grilled lamb with butter-garlic sauce - 27
MUSA'AH BIL LAHMA - Layered eggplant with seasoned ground beef topped with raisins, roasted almonds, and pine nuts - 25
SAMAK BIL TAMARHINDI - Grilled fish with tamarind, garlic ginger sauce,

caramelized onions, roasted pine nuts – 25

TAGGEN SAMAK – Baked fish with a tomato, garlic sauce, caramelized onions, roasted almonds and raisins – 24

KEBAB SAMAK - Grilled basa fillet with a butter-garlic sauce - 21

We strive to make your dining experience a lasting memory. We use only the finest ingredients, and all of our menu items are cooked to order. Please allow us adequate time to prepare your meal, so that we can serve you with the best of excellence. --Chef Sausan Ask about our delicious and unique daily specials!

BELEDI (LOCAL) DISHES - ALL VEGETARIAN - \$18



KUSHARI - Lentils, pasta, rice, carmelized 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 sweet potato or taro root fries, zucchini, tomato, bell pepper MULUKHIA BIL AROZ – Jews mallow served with a pyramid of rice pilaf; with chicken add \$12

DESSERTS

Made daily – \$4 Your server will present today's selection table side

SERVING CHARGES

CAKE CHARGE \$3 - person

MINIMUM CHARGE \$18 - person

CORKAGE FEE \$18 - 750 ml bottle \$29 - magnum

FIRST BREAD/SPICE Complimentary

EXTRA PITA BREAD \$1/loaf

GRATUITY ADDED 18% – Parties of 4 or more

> Additions/ Substitutions add - \$4