

Appetizers

Dips

- Hummus** \$5.95
Chicpea puree blended with tahini, fresh lemon juice, and a hint of fresh garlic
- Hummus bil Foole** \$6.95
Hummus topped with whole fava beans
- Hummus bil Lahmeh** \$8.95
Hummus topped with ground lamb and pine nuts
- Baba Ghanouj** \$6.50
Baked eggplant blended with tahini, fresh lemon juice, and a hint of fresh garlic
- Foole M' Damas** \$6.50
Fava beans blended with fresh lemon juice, cumin, and a hint of fresh garlic topped with fresh tomatoes and red onions
- Labneh** \$5.95
Creamy farmers cheese made from strained yogurt and topped with olive oil

Salads

- Taboullah** \$5.95
Finely chopped parsley, tomatoes, cucumbers, cracked bulgar wheat in fresh lemon juice and olive oil
- Fattoush** \$5.95
Chopped tomatoes, cucumbers, green peppers, radishes, mint, in fresh lemon juice and olive oil topped with pita chips
- Salata bil Tahina (Arabian Salad)** \$5.95
Chopped tomatoes, cucumbers, parsley, tahini, and olive oil
- Khyar bil Laban (Cucumber Salad)**. \$5.95
Diced cucumbers, yogurt, fresh mint, and a hint of garlic
- Sultut Harateen (Helen's Salad)** \$5.95
*Diced tomatoes and red onions in olive oil and lemon juice.
Add feta cheese \$1.50*
- Sulata Jabal il Zaytoon (Mt. Of Olives Salad)**. \$8.95
Lettuce, tomato, cucumber, kalamata olives, green peppers, chic peas, and feta cheese with our house dressing
- Sulata Turkiye (Turkish Salad)** \$5.95
Fresh tomatoes with red onions, green pepper, cilantro and olive oil

Other Specialities & Sides

- Falafel** \$6.00
Ground chick peas, parsley, cilantro, and a hint of garlic and onions deep fried and served with tahihi dressing
- Kibbeh Maglia** \$6.00
Deep fried oval shells made with crushed bulgar wheat stuffed with spiced ground beef, sauteed onions, and pine nuts
- Betin'jan Maglie** \$6.00
Fried eggplant topped with a fresh lemon and garlic dressing
- Koo' sa Maglie.** \$6.00
Fried squash topped with a fresh lemon and garlic dressing
- Faatayir (Spinach Pies)** \$6.00
Made with sautees onions and sumac
- Faatayir Bil Jibnah (Spinach and Cheese Pies)** \$6.00
Made with feta cheese
- Jibna wu Zaytoon (Cheese & Olives)** \$7.00
Made with Syrian cheese, kalamata olives and mixed vegetables
- Lifid.** \$2.00
Pickled turnips
- Kalayah*** \$9.00
Ground lamb and diced tomatoes sautéed with fresh onions and peppers over an open flame
- Baatahtah Maglie (Fried Potatoes)** \$4.00
- Sujok.** \$8.00
Spicy beef sausages
- Kibbeh Neeya*** \$9.00
Lamb tartar mixed with crushed bulgar wheat and red onions
- Grande Mezze (serves 10-12)** \$75.00
Hummus, Baba Ghanouji, Khyar bil laban, Taboullah, Salata bil tahina, Fattoush, Olives, Lifid, Saltat Harateen, and Falafel