# **Mezes / Appetizers \$6 Each** Any 3 for \$15 Any 5 for \$25

5 Sampler sizes \$13 (Does not include Soujouk, Halloum or Basturma)

#### Muhamara Jordanian Falafel Roasted red pepper, walnuts, olive oil and spices Deep fried balls of chickpeas and fava beans Mousa'a Syrian Falafel Sautéed eggplant, tomato, peppers, onions and garlic Hummus Deep fried balls of chick peas Mashed chickpeas with tahini **Baba Ghanouj** Deep fried balls of fava beans Baked eggplant blended with tahini, garlic and olive oil Khyar bil Laban Fool Purée or Habbat (pieces) Fava beans with tomato, parsley, onion, and garlic in Arabic yogurt. **Marinated Olives** Labneh Middle Eastern cream cheese spread garnished with olive oil Seasonal black olives. Add Mint, Olives, Zaatar or Shatah (spicy Labneh) for \$1 Yalanji (Grape Leaves) Grilled Halloum (Add \$2) Mediterranean goat and sheep based cheese, grilled to perfection cold Basturma (Add \$2) Soujouk (Add \$2) Air dried and highly seasoned cured beef, served cold Aged, seared, and sautéed beef Mukhalal sausage Spicy assortment of salty pickles (carrots, cucumbers, and cauliflower)

Egyptian Falafel (Taamia) Cucumber and mint salad drenched Vine leaves stuffed with rice, served

\*All orders come with 1 fresh baked pita each, extra pita bread will have a \$1 additional charge

#### Soup and Salads

| Soup of the Day                   | \$5 | Fatoush Salad                   | <b>\$7</b> |
|-----------------------------------|-----|---------------------------------|------------|
| Please ask your waiter            |     | Lettuce, tomatoes, cucumber     |            |
| Tabouleh                          | \$7 | and onions with fried bread     |            |
| Minced parsley, onion, and tomato |     | Tahini Salad                    | \$7        |
| Arabic Salad                      | \$7 | Arabic Salad mixed with tahin   |            |
| Lettuce, tomato, and cucumber     |     | (recommended with rice or pita) |            |

#### **Batata (French Fries)**

| Batata Cilantro                                 | \$7 | Batata Harra                     | \$6 |
|---|-----|----------------------------------|-----|
| Fries with cilantro and lemon                   |     | Spicy fries mixed with herbs and |     |
| Batata Zaytoon                                  | \$8 | garlic.                          |     |
| Fries garnished with                            |     | Batata Curry                     | \$7 |
| a creamy black olive and oregano paste          |     | Curry smothered fries            |     |
| Phoenician Fries                                | \$8 | Batata                           | \$6 |
| Fries with Arabic spices and caramelized onions |     | Regular French fries             |     |

#### Assorted cheese plate \$12

Kashkaval Cheese, Blue Cheese, Brie Cheese and Arabic Cheese, Grilled Halloum served with cucumbers and tomatoes \*\*Add Basturma Air dried and highly seasoned cured beef, served cold for \$2

#### Manakeesh (a cross between Pizza & Pita) \$6 each Any 2 Manakeesh \$11 Any 3 Manakeesh \$15

| Zeit wa Zaatar  | Blue Moon                                 |
|---|---|
| Jordanian thyme and olive oil                                   | Blended blue cheese, walnuts, dates, and  |
| Gibneh wa Zaatar  | honey                                     |
| Nabulsi Arabic cheese (sheep) and Thyme                         | Bourgeois                                 |
| Sabanekh wa Gibneh  | Melted brie cheese, walnuts, and apple    |
| Sautéed spinach, onion, and garlic                              | Kashkaval                                 |
| mixed with white Arabic cheese                                  | Mediterranean cheese (sheep)              |
| Gibneh Ghanam   | Arabian Autumn                            |
| Goat cheese, roasted red peppers with sprinkled Zaatar          | Butter, brown sugar, and cinnamon         |
| Gambari   | Nutella Peaches or Banana                 |
| Shrimp, roasted red peppers, and Kashkaval cheese               | Melted Nutella chocolate with slices of   |
| Lahmeh bi Ajin  | peaches or banana                         |
| Ground beef mixed with tomato sauce spices, almonds, and onions | Jordanian Rotisserie                      |
| Kafta   | Roasted chicken shreds topped with garlic |
| Ground beef with parsley, onion, and spices                     | тауо                                      |
| Musakhan  | Levant Pizza                              |
| Roasted chicken baked with red onions, almonds, and spices      | Kashkaval cheese with marinara sauce      |

### **Platters & Grills**

| Arabic Burger   | \$9  |
|---|------|
| Ground beef stuffed with feta cheese, served in a bun and a side of salad or fries            |      |
| Beef Kabab  | \$12 |
| Ground beef skewers with parsley, onions served with grilled vegetables, rice and salad       |      |
| Lamb Sho-af   | \$14 |
| Lamb skewers with parsley, onions and tomatoes served with grilled vegetables, rice and salad |      |
| Lahmeh Sho-af (beef)  | \$13 |
| Marinated beef skewers served with grilled vegetables, rice and salad                         |      |
| Shish Tawook (chicken)  | \$12 |
| Marinated chicken cube skewers served with grilled vegetables, rice and salad                 |      |
| Levant Shrimp   | \$14 |
| Sautéed shrimp with garlic served on a bed of rice with a side of salad                       |      |
| Vegetable Kabab   | \$11 |
| Grilled mushrooms, onions, and tomatoes, served with salad and rice                           |      |
| Falafel Platter   | \$9  |
| Falafel of choice (see other side of the menu), served with bab-ghanoush, hummus and salad    |      |

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## Tabeekh of the Day

Middle Eastern home-style food. Most of these dishes tend to not be served in the restaurant setting due to the long duration and preparation for such dishes. Ask us what is the tabeekh of the day. Prices vary depending on item