

## **Vegetarian Items**

**Homus Bi Tahini:** A Blend of Chick peas, Delicately Flavored With Sesame Oil, Lemon Juice, and Middle East Spices: \$3.00

**Bubbaghanooge:** Baked Eggplants, Delicately Flavored With Sesame Oil, Lemon Juice, Garlic and Middle East Spices: \$3.00

**Tabouli:** Parsley, Cracked Wheat, Onion, Tomatoes, With Oil and Lemon Juice: \$4.00

**Cheese Pie:** Cheese, Eggs Onions and Parsley, Rolled into Dough Shaped Like Triangle, Baked Until Well Done: \$2.00

**Spinach & Cheese Pie:** Chopped Spinach Mixed With Onions, Oil, Lemon Juice, Feta Cheese and Middle East Spices Rolled Into Dough Shaped Like a Triangle. Baked until Golden Brown: \$2.00

**Spinach Pie:** Chopped Spinach Mixed With Onions, Oil, Lemon Juice and Middle East Spices Rolled Into Dough Shaped Like a Triangle, Baked Until Golden Brown: \$2.00

**Loubiyeh And Rice:** StringBeans Cooked with Onion, Tomato Sauce and Spices, Served with Rice Pilaf: \$4.00

**Yogurt&Cucumbers Cold Salad:**Diced Cucumbers, Mashed Garlic and Saltand Green Mintmixed with Yogurt served chilled: \$3.00

**Zaatar Bread:** Thyme Seeds and Sesame Seeds mixed with Olive Oil on Pita Dough and baked to perfection: \$3.00

**Open-Faced Cheese Pie:** A mixture of 4 cheeses baked to perfection: \$5.00

## **Beef**

**Shish Kabab:** Chunks of Marinated Beef, alternated with Tomato, Green Pepper, Onion & Broiled on a skewer, Served over a Bed of Rice: \$10.00

**Laham Bi Ajeen:** Ground beef, Tomatoes, Onions and Spice on Pita Dough baked to perfection: \$6

**Baked Kibbee:** A Layer of Diced Beef and Cooked Onion Between two Layers of Kibbee, Then Baked in Oven at Moderate Temperature: \$3.00

**Stuffed Grape Leaves:** Stuffed with Rice, Fine Ground Beef, and Middle East Spices: \$3.00 **Stuffed Squash:** Squash Stuffed with Rice, Ground Beef, Tomato, Spices and Cooked in Tomato Sauce: \$3.00

**Meat Pie:** Ground Meat Mixed With Onions, Oil, Lemon Juice and Middle East Spices Rolled Into Dough Shaped Like a Triangle, Baked Until Golden Brown: \$2.00

## **Lamb**

**Roasted Lamb:** Tender Leg of Lamb, Slowly Roasted and Served over a Bed of Rice: \$9.00

## **Shrimp**

**Shrimp Kabob:** Tender Shrimp, Marinated and Broiled on a Skewer, Served over a Bed of Rice: \$9:00

## **Sandwiches**

**Shawirma:** Sliced Tender Strips of Beef or Chicken, Marinated in a Multitude of Middle East Spices, Broiled On Open Flame and Served With Tahini Sauce on Pita Bread: \$8.00

**Falafel:** Vegetable Patties Made of Fava Beans, Chick Peas, Onion, Parsley, and Multitude of Spices, Served with Lettuce, Tomatoes, and Tahini Sauce on Pita Bread: \$8.00

## **Chicken**

**Baked Chicken And Rice:** Marinated, Baked Chicken With Garlic, Lemon Juice and Spices served over a Bed of Rice: \$9.00

## **Dessert**

**Zalabia:** Fried Strips of Dough Made of Flour, Oil, Salt, Cake Yeast and Middle East Spices. Served with Special Syrup: \$3.00 A Large Assortment of Lebanese Pastries and Sweets \$2.00

## **Beverages**

Beer; Wine; Soft Drinks, Bottled Water and Coffee.

## **Take-Out Food**

Take-Out Food is Available in Bulk Quantity. Frozen Foods Items and Large Size Orders are Available

## **Boxed Lunches (10:00 a.m. - 3:00 p.m. Friday and Saturday ONLY)**

- 1) Spinach Pie, Meat Pie, Grape Leaves, and Dessert **\$9.00**
- 2) Baked Kibbee, Spinach Pie, Cheese Pie and Dessert **\$9.00**
- 3) Spinach Pie, Meat Pie, Cheese Pie, Spinach and Feta Pie and Dessert **\$10.00**