

APPETIZERS

Small Large

HUMMOS

A famous Middle Eastern appetizer of blended garbanzo (chick peas) with tahineh (sesame sauce), lemon juice, and olive oil.

BABA GHANOUJ

A delicious appetizer of eggplant, baked and blended with tahineh (sesame sauce), lemon juice, and olive oil.

FALAFEL

A very popular vegetarian specialty of ground garbanzo (chick peas), parsley, garlic, and onion, fried in olive oil.

MUFASAKH (Eggplant)

Chunks of baked eggplant, mixed with tomatoes, parsley, and garlic, marinated with lemon juice and olive oil.

\$6.99 \$8.99

MUDAMAS

Cooked fava beans and garbanzo, marinated with fresh garlic and a squeeze of lemon juice.

STUFFED GRAPE LEAVES (Dolmathes) A mixture of ground lamb and

VEGETARIAN \$7.99 STUFFED GRAPE LEAVES (Dolmathes) A mixture of rice, chopped

SOUP

Cup Bowl

GREEK Chicken lemon

(Avgolemono) \$2.99 \$3.75

LEBANESE \$2.99 \$3.75

SALADS

Small Large

GREEK SALAD

A combination of romaine lettuce, tomatoes, chickpeas, and parsley. Topped with feta cheese and olive oil.

TABOULEH (Lebanese Salad)

Healthful, famous Lebanese salad of chopped parsley, diced tomatoes, onion, mint, and olive oil.

FATOOSH

Chopped romaine lettuce, tomatoes, onion, cucumber, mint, parsley, and toasted pita.

CHICKEN SALAD

Marinated grilled chicken salad of cold, crisp lettuce, tomato, cucumber, and olives. Served with a side of

\$11.99

GYROS

(YEAR-OSE) SALAD

Romaine lettuce, tomato, cucumber, onion, chick peas, parsley,

and sumac. Topped with

DINNER

ENTREES

All

dinners are served with rice pilaf, vegetables, warm

pita, and you

LAMB AWARMA

The Royal Feast! Lean lamb prepared with Mom's special recipe and cooked with onions,

~~\$19.99~~
\$19.99

LAMB MANSAF

A delicious dish from Jerusalem. Succulent lean lamb, cooked with homemade yogurt on

~~\$19.99~~
\$19.99

GYROS DINNER

A large portion of Gyros served with rice and vegetables. Tzatziki sauce on the side

~~\$16.99~~
\$16.99

LAMB KABAB

Lean cuts of lamb seasoned with ground spices, charbroiled with onions and tomatoes.

~~\$18.99~~
\$18.99

LAMB KAFTA

Freshly ground lamb mixed with chopped parsley, onion, garlic, and special spices. Charbroiled

~~\$18.99~~
\$18.99

BEEF KABAB

Lean cuts of marinated sirloin beef, charbroiled with onions and tomatoes.

~~\$18.99~~
\$18.99

CHICKEN KABAB (TAWOOK)

Boneless chicken breast, marinated with fresh garlic, squeezed lemon and herbs, charbroiled

\$17.99

FAIROUZ	COMBINATION PLATE	
Create your own combination of any two: Lamb kabab or beef		kobab, chicken tawwok or lamb
CHICKEN	WITH ALMONDS	
Chicken never tasted so good	Boneless chicken, marinated	with lemon juice and saffron
STUFFED	GRAPE LEAVES (DOLMATHES)	
A combination of rice and lamb, specially seasoned,		and delicately rolled in tender

VEGETARIAN	ENTREES	
VEGETARIAN	DINNER	
A combination of spinach and hummus	Labafel, choice of tabouleh	or Greek salad and choice of hummus
VEGETARIAN	GRAPE LEAVES (Dolmathes)	
A mixture of rice, chopped tomatoes, onions and parsley,		specially seasoned delicately rolled
FAIROUZ	VEGETARIAN MOUSAKA	
A delicious combination of tender eggplant, fresh		mixed vegetables and tomato sauce

" I love what I do, and the happiness it gives me is also experienced by those who view my art -- AL-Nashashibi

VEGETARIAN	SPECIALTIES
VEGETARIAN	COMBINATION PLATE

A delicious combination of fresh vegetarian stuffed grape leaves, falafel, abouleh and hummus. ~~\$18.99~~
VEGETARIAN SPINACHE PIE (Spana-Ko-Pita)
 Fresh garden spinach, dill, onion, sumac, oregano and feta chesse, baked in butter. ~~\$9.99~~

SPECIALTIES

GYROS (Year-ose) PLATE
 A large portion of gyros served with tomato slices, onion and tzatziki sauce on the side. ~~\$12.99~~
DAVID BASHA (Lamb)
 A delicious combination of ground lamb, eggplant, potato and onions, baked in a casserole. ~~\$13.99~~
CHICKEN TAJEEN
 The most requested dish in the Middle East. Tender chicken marinated and cooked with spices. ~~\$10.99~~
MOUSAKA (The favorite dish of Greece)
 A delicious combination of ground lamb, sautéed onion and tender eggplant, baked in casserole. ~~\$13.99~~

SIDES

Greek Feta \$3.50 Cup of Tzatziki \$2.99
 Greek Olive \$3.50 Basket of Pita \$1.99
 Rice Pilaf \$2.99

DESSERTS

RICE PUDDING \$3.25
 BAKLAWA \$3.25

