



# UNION MARKET

## MENU

### SANDWICHES

**Classic Falafal (veg) 10**

Fava bean patties fried in sunflower oil; topped with tomatoes, red onions, organic Spring Mix, Tahini sauce

**Fava Beans (veg) 10**

Slow-cooked fava beans served in an Egyptian pita; topped with tomatoes, pickles, Tahini, Hummus

**Egyptian-Style Liver 13**

Beef liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee

**Hawashei 13**

Spicy seasoned ground beef and lamb baked in Egyptian pita bread

**Chicken Kabob 13**

Grilled chicken skewers marinated in yogurt, olive oil, sumac, and garlic; topped with organic spring mix, parsley, onions, and garlic sauce

**Kofta Sandwich 13**

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices; topped with organic spring mix, parsley, onions and Tahini

### BOWLS

**Koshary (veg) 10**

A hearty dish starring lentils, rice, pasta, and a rich spicy tomato sauce; topped with chickpeas and sweet caramelized onions

**Falafel over Roasted Potatoes (veg) (GF) 14**

5 fava bean patties fried in sunflower oil; topped with tomatoes, red onions, and Tahini sauce; served with our signature roasted potatoes

**Chicken Kabob Bowl 16**

Grilled chicken skewers marinated in yogurt, olive oil, sumac, and garlic, served over rice with a side of hummus and garlic sauce

**Kofta Bowl 16**

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served over rice with a side of hummus and Tahini

### COLD APPETIZERS

**Hummus (VG) (GF) 7**

Chickpea-Tahini spread with olive oil, garlic, lime and spices

**Baba Ghanoush (VG) (GF) 7**

Tahini sauce and charred eggplant spread flavored with olive oil, garlic, pomegranate molasses, lime and spices

**Tzatziki (veg) (GF) 7**

Yogurt with cucumbers, mint, garlic, olive oil and spices

**Spicy Feta Cheese (veg) (GF) 7**

Creamy Feta cheese spread spiced with jalapenos, lime, garlic, tomatoes, cumin and olive oil

### HOT APPETIZERS

**Stuffed Grape Leaves (GF) 8**

Traditionally-made grape leaves stuffed with a mixture of rice, ground beef, onions and spices; cooked in broth

**Gollash 9**

Egyptian-style beef pie, made with buttery layers of flaky phylla dough and stuffed with ground beef, onions, and spices

**Fava Beans (VG) (GF) 8**

Slow-cooked fava beans topped with olive oil, Tahini sauce, lime and spices; served with bread

**Macaroni Bechamel 9**

Pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef

veg = VEGETARIAN    VG = VEGAN

GF = GLUTEN FREE

### DRINKS

**Guava/Mango Juice 3.5**

**Iced Mint Limeade 6**  
Fresh-squeezed lime with fresh mint; sweetened with cane sugar

**Iced Hibiscus Tea 6**

A refreshing drink with a tart, cranberry-like flavor

### DESSERTS

**Kunafa Nutella (veg) 9**

Pastry made of buttery shredded wheat, stuffed with Nutella and covered in honey syrup; topped with pistachios

**Kunafa with Cheese (veg) 9**

Pastry made of buttery shredded wheat, stuffed with white cheese and covered in honey syrup; topped with pistachios

**Rice Pudding (veg) (GF) 9**

Organic milk, rice, Eshta, sugar topped with pistachios and raisins

**Om Ali Pudding (veg) 9**

Bread pudding made with organic milk cream, puff pastry, raisins, pistachios, and coconut

**Cookies (veg) 5**

6 mini cookies made with flour, ghee, and cane sugar