



# LUNCH MENU

AVAILABLE DAILY

10:00AM–3:00PM (Monday–Friday)

## SANDWICHES ON EGYPTIAN BREAD

### Classic Falafel Sandwich 11.00

Fava bean patties topped with tomatoes, red onions, organic spring mix, and tahini sauce. **V**

### Pharaoh's Falafel Sandwich 11.00

An open sandwich of crispy falafel, hummus, roasted potatoes, organic spring mix, tomatoes, parsley, onions, tahini, and spicy harissa.

### Chicken Kabob Sandwich 11.00

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

### Kofta Sandwich 11.00

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

### Egyptian-Style Liver Sandwich 12.00

Veal liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee. **GF**

### Fava Beans Sandwich 11.00

Slow-cooked fava beans served in an Egyptian pita topped with tomatoes, pickles, tahini sauce, and hummus. **V**

## BOWLS & PLATTERS

All lunch platters are served with Egyptian bread and three sides. **SIDE CHOICES:** fava beans, rice with Vermicelli, roasted potatoes, hummus, spicy feta cheese, or organic spring mix salad. For gluten-free, ask for no bread/rice.

### Falafel Platter 12.00

Fava bean falafel patties served with a tahini sauce. **V, GF**

### Grilled Chicken Platter 12.00

Grilled half cornish hen marinated in yogurt, olive oil, sumac, and garlic; served with a garlic sauce. **GF**

### Koshary Bowl 12.00

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

*Add falafel \$4.00 Add chicken or kofta \$7.00*

### Chicken Kabob Platter 15.00

Grilled chicken skewers marinated in yogurt, olive oil, sumac, and garlic, served with garlic sauce. **GF**

### Kofta Platter 15.00

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served with tahini sauce. **GF**

**V: VEGAN VEG: VEGETARIAN GF: GLUTEN FREE**