

## MOQABALAT/*Appetizers*

### Hot

- SHORABAH *cumin lentil soup* 7
- SAMBUSAK *Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey* 12
- SAMBUSAK DAJAJ *Filo, sumac chicken, caramelized onions, raisins, roasted pine nuts* 12
- CRAB FALAFEL *Crispy blend of organic garbanzo beans, wild caught coastal crab, spicy Gazan tomato salsa, harissa aioli* 16
- KIBBEH *bulghur shell, lamb, onions, parsley, pine nuts, yogurt* 13
- SHAWARMA HUMMUS *w/ marinated grilled onions* CHICKEN 14 | LAMB 16
- KALAI *chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños* 15
- FALAFEL *crispy blend of organic garbanzo beans, tahini* 11

### Cold

- TOUM *traditional Lebanese garlic dip* 9
- HUMMUS *organic garbanzo beans, tahini, tatbileh, extra virgin olive oil* 11
- BABAGHANOUGE *smoked eggplant, tahini, extra virgin olive oil* 12
- TABOULI *parsley, mint, cucumber, bell pepper, tomatoes, bulghur* 11
- RIHAN *grilled eggplant, tomatoes, basil, feta, almonds* 13
- KHYAR B' LABAN *cucumber, yogurt, garlic, dill, extra virgin olive oil* 11
- MUHAMMARA *roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil* 12

### MAZA SAMPLER

- Hummus
- Babaghanouge
- Tabouli
- Khyar b'laban
- Rihan
- Muhammara
- Falafel
- Pickles & Olives

MAZA for TWO 23<sup>.5</sup>

MAZA for FOUR 34<sup>.5</sup>

## SALATAT/*Salad*

- FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 16 W/FETA +2<sup>.5</sup> | W/EGGPLANT +2<sup>.5</sup>
- SAIFIYEH (*Seasonal*) *romaine hearts, baby spinach, asparagus, snow peas, avocado, strawberries, halloumi, pickled red onions, toasted pistachios, basil vinaigrette* 16
- GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 16 W/EGGPLANT +2<sup>.5</sup>

Top salads with any of the following:

#### VEGGIE

*falafel* 20  
*veggies* 20

#### KEBABS

*chicken* 24  
*kufta* 24  
*beef* 25  
*lamb* 29

#### SHAWARMA *w/ yogurt*

*chicken* 21  
*lamb* 24

#### SEAFOOD

*crab falafel* 28  
*prawns* 27  
*salmon* 28  
*Chilean sea bass* 33



Not all ingredients are listed on menu. Please notify server if you have allergies. **We cannot guarantee that any item can be completely free of allergens.** For information about Gluten Free or Vegan items, please ask to see our Gluten Free /Vegan guide. Consuming raw or undercooked meats or seafood may increase the risk of foodborne illness.

Open your camera app & scan this QR code (or visit [dishdash.com/app](https://dishdash.com/app))

SOHOON / Entrées

- Mary’s Air Chilled Chicken • Certified Angus Beef®
- Dry-Aged American Lamb • Fresh Produce & Seafood

KHUBIZ / Bread \*\*

Wrap or Pita comes w/ HOUSE SALAD or FRENCH FRIES. served with tomatoes, cucumber, sumac marinated onions, greens & pickles FETA +2<sup>5</sup> | EGGPLANT +2<sup>5</sup> | HUMMUS +2<sup>5</sup>

- CHICKEN SHAWARMA grilled chicken breast, garlic-yogurt 20
- FALAFEL organic garbanzo beans, w/ blended herbs, tahini 19
- KUFTA minced lamb & beef w/ blended herbs, garlic-yogurt 20
- LAMB SHAWARMA grilled dry-aged American lamb, tahini 22
- SALMON grilled salmon, basil-tahini 24
- VEGGIE SHAWARMA grilled seasonal veggies, herb-tahini 19

FURUN / Hearth

Served w/ BASMATI RICE \* or FREEKEH \*.

- MANSAF tender lamb cubes, slow cooked in aged yogurt 30
- ZAHRA tender lamb cubes, slow cooked in aged yogurt, grilled cauliflower, onions, garlic 28
- TABSI eggplant, onions, tomatoes, peppers, garlic, mild curry , dry lime
- KUFTA 27 | SALMON 30 | CHILEAN SEA BASS 35
- SUNEYET KUFTA oven-baked minced lamb & beef w/ blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts 27
- MAKLOUBEH layers of braised chicken, eggplant, cauliflower, potatoes, garbanzo, rice\*, saffron-yogurt, salata 27
- BERIANI DAJAJ thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt 26

NABATI / Vegetarian

Served w/ BASMATI RICE \* or FREEKEH \*.

- VEGETARIAN DELIGHT\*\* falafel, hummus, babaghanouge, tabouli, muhammara, rihan, feta, pickles 21
- ZAHRA grilled cauliflower, aged yogurt, onions, garlic 23
- TABSI FALAFEL falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime 23
- M’SHAKALEH layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt 24

NAR / Grill

Served w/ BASMATI RICE \* or FREEKEH \* or SPICED POTATOES & SEASONAL VEGETABLES.

- SHISH TAOUK cubes of charbroiled, free-range chicken 25
- KUFTA KEBAB minced beef & lamb w/ blended herbs 25
- TIKA KEBAB tender cubes of charbroiled Certified Angus Beef® 27
- SHISH KEBAB tender cubes of charbroiled, dry-aged American lamb 30
- COMBO KEBAB chicken & choice of lamb, beef or kufta 32
- SAMAKEH marinated fish filet, cumin, basil-tahini
- SALMON 30 | CHILEAN SEA BASS 35
- REYASH rib-cut, charbroiled, American rack-of- lamb 55

\* Served with toasted almonds.  
\*\* Not served with Basmati rice or Freekeh.

MASHROOBAT / Beverages

Mango Yogurt Laban 5<sup>5</sup>

Mango Juice 5<sup>5</sup>

Arnold Palmer 5<sup>5</sup>

Lemonade w/Mint 5<sup>5</sup>

Coke/Diet Coke/  
Coke Zero/Sprite 4

Freshly Brewed Iced Tea 4

Bundaberg Ginger Beer 5<sup>5</sup>

Pellegrino or Fiji 7