

Appetizer.

Sambosa (6 count) 12.00

These elegant Sambosa's feature a delicate pastry dough, stuffed with meat or vegetables then fried and served with a lemony, vegetable based green sauce.

Choice of:

Spinach w/ onion, bulgar wheat & herbs
(Vegetarian)

Beef w/ onion, carrots & herbs

Entree.

Shawarma CHICKEN 13.00 / BEEF 14.00

This Mediterranean street food staple is made Alexandrian style, with Chicken or Beef marinated in our secret spice blend, roasted, sliced and wrapped in a fresh Pita with pickled and fresh Cucumbers, Lettuce and Tomatoes with Garlic Sauce, Tahini, ketchup and mayonnaise.

Served with French fries.....Add \$4.50

Served with rice & Mediterranean green salad..... ADD \$5



Macaroni Bechamel 14.00

A comforting baked pasta dish, featuring layers of cooked macaroni, seasoned ground beef, and a velvety béchamel sauce.

Shrimp Curry 18.00

Shrimp simmered in a flavorful tomato-based sauce with garlic, onions, cumin and turmeric, served over a bed of rice.

Egyptian Breakfast 22.00

great at any time of day, this delightful dish has a bit of everything. Three (3) fresh, crunchy Falafel balls, FUL Medames with olive oil, soft cheese wedges, olives, Mediterranean green salad, fried eggplant, two (2) hard boiled eggs and pita bread served with Red Tea.

Lentil Soup (v) 8.50

Egyptian lentil soup, it is creamy and delicious. Made with Red Lentils, Onion, Carrots and Cumin. Served with lemon & crunchy bread.

Falafel Wrap (v) 10.00

Spicy-sweet, soft wedges potatoes which makes a no-fuss holiday meal.

Brown Lentil Koshary (v) 13.00

Egypt's national food, this Koshary is a flavorful mix of Rice, Brown Lentils, Pasta, Chickpeas and crispy onions topped with a tomato sauce and sides of homemade garlic sauce and hot sauce.



Chef's Specials.

Side.

FALAFEL (v/GF) 6.00

Six (6) of our homemade fresh, crispy Egyptian Fava Bean & Chickpea Falafel balls

Add Tahini..... \$1.50

Add Pickled Vegetables..... \$1.50/3.00

FRIED EGGPLANT (v) 6.00

Add Fries..... \$4.50

Add Pita.....\$1.25

Hummus (v) 6.00

Add Pita.....\$1.25

FUL Medames(v) 8.50

A creamy vegan treat of Egyptian Fava Bean cooked in Olive Oil and Cumin. Served with warm Pita Bread.

Add Hummus..... \$4.50

Dessert.

Baklava 7.00

Fluffy layers crisp phyllo pastry stuffed with pistachios and dripping with honey.

Kunafa 3.50/7.00

This luscious, crunchy and buttery shredded phyllo dough is stuffed with a creamy milk pudding or Pistachios and baked into a sweet treat for your taste buds and your eyes!



All food prepared adheres to Halal standards.

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Hawashi 11.00

Traditional Egyptian dish made of spiced minced beef mixed with onions and herbs, stuffed inside baladi bread (Egyptian flatbread), and baked.

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