

# El Basha

## Restaurant & Bar

### *Gold Mezzeh*

*Homus:* A chickpea – tahini dip **8 - lg. 10**

*Baba Ghanouj:* Smoked eggplant – tahini dip **8 - lg. 10**

*Yogurt, cucumbers, mint, and garlic* **6**

*Labneh:* Homemade cheese spread, garnished with mint and olive oil **6**

*Feta cheese:* Served with zaatar and Greek olives **6**

*Shenkleesh:* Aged cheese served with fresh vegetables and olive oil **8**

*Marinated Artichoke:* Marinated in a Mediterranean sauce **7**

*Mezzeh Platter:* Your choice of any four mezzeh **26**

### *Hot Mezzeh*

*\*Tuna Tartare:* Topped with sesame seeds, soy sauce and ginger **10**

*Foul Moudamass:* Fava beans, prepared in a Mediterranean sauce **8**

*Fassoulia:* White kidney beans prepared in a Mediterranean sauce **6**

*Stuffed grape leaves, with ground meat, rice, and spices or vegetarian* **6**

*Ribbee Balls:* Stuffed with sautéed ground meat **8**

*Sautéed Lebanese sausage* **8**

*Balilah:* Chickpeas prepared in Mediterranean sauce **6**

*Homus Blahme:* Served with sautéed ground meat **8**

*Falafel:* Ground chick peas served over a bed of greens, garnished with tahini sauce **8**

*Sembousik:* Homemade crust with ground lamb and pine nuts **8**

*Mousaaka:* Baked eggplant, onions, tomatoes, and chickpeas **8**

*Spinach Pie:* Homemade crust with spinach and onions **8**

### *Soup Du Jour - 6*

*Lentil Chicken*

### *Salads*

*Garden:* The old 'EL' salad **6**

*Greek:* Garden salad with feta cheese and Greek olives **8**

*Tabouli:* Fresh cut parsley, bulgar wheat, onions and tomatoes **8**

*Armenian:* Spicy tabouli salad with chickpeas **8**

*Tomato and Onion:* Fresh tomato and diced red onion in a mint vinaigrette dressing,  
served on a bed of lettuce (Mom's Specialty) **8**

*Fatouch:* Fresh chopped vegetables and toasted pita bread **8**

Feta Cheese - **2** Chicken - **4** Avocado - **2**

Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy  
Please Note: For parties of six and more, a gratuity of 18% will be added to your check  
All items subject to 7% meal tax

## Charcoal-Grilled Kabobs

*Chicken Ka-bob:* Marinated chicken tenders **18**

*Shish Ka-bob:* Sirloin tips **19**

*Kafta Ka-bob:* A mix of fresh ground meat with minced onions and parsley **18**

*Lamb Ka-bob:* Lamb leg cuts **21**

*Baby Lamb Lollipop Chops* **26**

*Shrimp Kabob:* Marinated grilled prawns **20**

*Swordfish:* Mediterranean style grilled with sautéed vegetable and feta cheese **20**

*Salmon:* 12 oz. filet served with sautéed spinach and onions with a side house salad **20**

*Ka-bob Mixed Grill:* A combination of shish, kafta, chicken **22**

*Seafood Mixed Grill:* Swordfish, salmon, and shrimp **22**

All of the above served with rice and grilled vegetables

## Traditional Entrées

*Chicken Shawarma:* Marinated chicken, served over a bed of greens dressed with tahini sauce **18**

*Beef Shawarma:* Gyro style, served over a bed of greens with tahini sauce **19**

*Kibbee:* Stuffed with a mixture of ground meat, fine bulgar wheat **17**

*Combination Platter:* Baked kibbee and stuffed grape leaves **17**

*Pumpkin Kibbee:* Vegetarian kibbee baked with spinach, onion, and chic peas with side salad **17**

*Falafel:* Ground chic peas served over a bed of greens, garnished with tahini sauce **16**

*Grape Leaves Dinner:* Twelve grape leaves served with rice **16**

*Vegetarian Grape Leaves Dinner:* Twelve vegetarian grape leaves served with rice **16**

*Vegetarian Combination Platter:* Pumpkin kibbee and vegetarian grape leaves **17**

## Chef's Suggestions

*Filet Mignon* **29.95** *Rib Eye* **29.95**

### Azeeme

Complete Lebanese Dinner:

Hummous, Baba, Grape Leaves, Kibbee, Fatouch & Mixed Grill

\$25 per person, tax & gratuity not included

2 person minimum

### Sides

Truffle Fries **5**

Broccoli **4**

Cauliflower **4**

Sautéed

Onions & Spinach **4**

## Signature Entrees

### Port Said:

mushrooms in a garlic lemon sauce served with house rice pilaf

Chicken **18** Lamb **21** Shrimp **20** Beef **20**

### Ché Sautéed:

onions & peppers in a garlic lemon sauce served with house rice pilaf

Chicken **18** Lamb **21** Shrimp **20** Beef **20**

*Vegetarian Port Said:* sautéed fresh vegetables in a garlic lemon sauce **16**

*Beef Stroganoff:* Sautéed sirloin tips with mushrooms in a reduced red wine and soy sauce **20**

*Tripoli Haddock:* Spicy. Baked, served with sautéed vegetables **20**

*\*Raw Kibbee:* A mixture of ground lamb, fine bulgar wheat, and spices **22**

*Fish Tarator:* Baked filet of haddock finished with harra sauce (tahini, fried onion) **20**

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\*Contains Raw Meat.