

El Bashra

Grille

Lunch Menu

Your Hosts, The Sakhat Family

Gold Mezzeh

Homus: A chickpea – tahini dip **8**

Baba Ghanouj: Smoked eggplant – tahini dip **8**

Rhyar B'Laban: Yogurt, cucumbers, mint, and garlic **6**

Labneh: Homemade cheese spread, garnished with mint and olive oil **7**

Feta cheese: Served with zaatar and Greek olives **8**

Shenkleesh: Aged cheese served with diced onions and tomato **8**

Marinated Artichoke: Marinated in a Mediterranean sauce **8**

Mezzeh Platter: Your choice of any four cold mezzeh **24**

Hot Mezzeh

Foul Moudamass: Fava beans, with diced onions and tomatoes in a garlic sauce **9**

Fassoulia: White kidney beans prepared in a Mediterranean sauce **9**

Warak Inab: Stuffed grape leaves with ground meat, rice, and spices **8**

Warak Inab Bel Zeit: Vegetarian grape leaves **8**

Kibbee Balls: Stuffed with sautéed ground meat and pine nuts **10**

Makanek: Sautéed Lebanese sausage **10**

Balilah: Chickpeas prepared in Mediterranean sauce **8**

Homus Blahme: Served with sautéed ground meat and pine nuts **10**

Falafel: Ground chick peas served over a bed of greens, garnished with tahini sauce **10**

El "PuPu" Platter: Your choice of any six mezzeh **40**

Soup Du Jour – 5

Lentil ~ Chicken

Salads

Garden: The old "EL" salad **7**

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

Tabouli: Fresh cut parsley, bulgar wheat, onions and tomatoes **10**

Israeli: Fresh chopped vegetables tossed in house dressing **8**

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

Available Salad Toppings

Feta Cheese **1**

Grilled Chicken **3**

Grilled Sirloin Tips **5**

Grilled Shrimp **6**

All Mezzeh served with Lebanese Bread.

Lunch Special

Mashawi

Charcoal-Grilled Ka-bobs

Chicken Mishwee: Marinated chicken tenders **14**

Shish Mishwee: Sirloin tips **15**

Shrimp Mishwee: Four jumbo prawns **15**

Kafta Mishwee: A mix of fresh ground meat with minced onions and parsley **14**

Lahem Mishwee: Grilled lamb cuts **16**

Mixed Grill: A combination of shish, kafta, chicken **15**

Lahem Chops: Baby lamb lollipop chops **16**

Salmon: 6oz grilled filet **15**

Swordfish: 6oz grilled filet **15**

All served with rice & grilled vegetables

Chicken Shawarma: Grilled marinated chicken served over a bed of greens with tahini sauce **14**

Port Saiid

Chicken sautéed w/ mushrooms in a garlic lemon sauce **15**

Beef sautéed w/ mushrooms in a garlic lemon sauce **15**

Ché Sautéed

Chicken sautéed w/ peppers & onions in a garlic lemon sauce **15**

Beef sautéed w/ peppers & onions in a garlic lemon sauce **15**

Beef Shawarma: Gyro style, served over a bed of greens with tahini sauce **14**

Baked Kibbee: Stuffed with sautéed ground meat and pine nuts **13**

Stuffed Grape Leaves: Stuffed with ground meat, rice, and spices **12**

Combination Platter: Baked kibbee and stuffed grape leaves **14**

Baked Haddock: Spicy. Baked, served with sautéed vegetables **15**

Pumpkin Kibbee: Vegetarian kibbee, served with side salad **13**

Meatless Grape leaves: Vegetarian grape leaves **12**

Falafel: Served over a bed of greens, garnished with tahini dressing **13**

Sandwiches

(All wraps are rolled in Lebanese bread with lettuce and tomatoes)

Falafel6

Chicken Shawarma.....6

Beef Shawarma7

Side orders

French Fries5

Rice Pilaf3

Plain Homemade Yogurt3

Beverages

Soft Drinks2

Yogurt-Drink, Lebanon3

Hot Tea/Coffee3

Espresso4

Cappuccino5

Sparkling Water/Spring Water5

Desserts

Baklava3

Rice Pudding3

Selection of Bistro5

Azeeme

Complete Lebanese Lunch: Hummous, Salad & Mixed Grill
\$15 per person, tax & gratuity not included
2 person minimum

Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy