

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 **8**

Labneh: Homemade cheese spread, garnished with mint and olive oil **8**

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

Shenkleesh: Aged cheese served with diced onions and tomato **10**

Marinated Artichoke: Marinated in a Mediterranean sauce **10**

Mezzeh Platter: Your choice of any four cold mezzeh **30**

Hot Mezzeh

Foul Moudamass: Fava beans, with diced onions and tomatoes in a garlic sauce **8**

Fassoulia: White kidney beans prepared in a Mediterranean sauce **8**

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 **12**

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**

Soup Du Jour – 6

Lentil ~ Chicken

Salads

Garden: The old "EL" salad **8**

Greek: Garden salad with feta cheese and Greek olives **10**

Tabouli: Fresh cut parsley, bulgar wheat, onions and tomatoes **12**

Israeli: Fresh chopped vegetables tossed in house dressing **12**

Fatouch: Fresh chopped vegetables and toasted pita bread **12**

Available Salad Toppings

Feta Cheese **1**

Grilled Sirloin Tips **5**

Grilled Chicken **3**

Grilled Shrimp **6**

All Mezzeh served with Lebanese Bread.

Lunch Special \$15

Mashawi

Charcoal-Grilled Ka-bobs

Chicken Mishwee: Marinated chicken tenders

Shish Mishwee: Sirloin tips

Shrimp Mishwee: Four jumbo prawns

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

Lahem Mishwee: Grilled lamb cuts

Mixed Grill: A combination of shish, kafta, chicken

Lahem Chops: Baby lamb lollipop chops

Salmon: 6oz grilled filet

Swordfish: 6oz grilled filet

All served with rice & grilled vegetables

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

Port Saïd

Chicken sautéed w/ mushrooms in a garlic lemon sauce

Beef sautéed w/ mushrooms in a garlic lemon sauce

Ché Sautéed

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

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

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

Baked Kibbee: Stuffed with sautéed ground meat and pine nuts

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

Combination Platter: Baked kibbee and stuffed grape leaves

Baked Haddock: Spicy. Baked, served with sautéed vegetables

Pumpkin Kibbee: Vegetarian kibbee, served with side salad

Meatless Grape leaves: Vegetarian grape leaves

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

Sandwiches

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

Falafel7

Chicken Shawarma.....9

Beef Shawarma10

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

\$20 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