

El Bash

Grille

Cold Mezzah

Homus: A chickpea – tahini dip **8**

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

Khyar 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 **10**

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

Raheb: Smoked eggplant, garlic, olive **10**

Fresh Seasonal Vegetables: **8**

Hot Mezzah

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

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

Stuffed Grape Leaves: Stuffed grape leaves with ground meat, rice, and spices **8**
Vegetarian grape leaves **8**

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

Makanek: Sautéed Lebanese sausage, pine nuts **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: Humus, baba ganouj, grape leaves, toubouli, kibbee balls, falafel **40**

Sembousik: Fried pastry dough, with lamb and pine nuts **10**

Mousaka: Eggplant, tomato, garlic, chickpeas, olive oil **12**

All Mezzeh served with Lebanese Bread.

Daily Specials

Wednesday: Green beans & rice **15**

Friday: Lentils & rice **15**

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Lunch Special

Grilled Kabobs

Chicken Kabob: Marinated chicken tenders **14**

Shish Kabob: Sirloin tips **15**

Shrimp Kabob: Four jumbo prawns **15**

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

Lamb Kabob: Grilled lamb cuts **16**

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

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

Salmon: 8oz grilled filet **15**

Swordfish: 8oz grilled filet **15**

All served with rice & grilled vegetables

Port Saiid

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

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

Vegetarian Saiid **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 **16**

Chicken Shawarma: Grilled marinated chicken 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**

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**

Chris Special: Mixed greens, tossed with feta cheese and chicken **15**

Available Salad Toppings:

Feta cheese **2**

Grilled Sirloin tips **6**

Salmon **10**

Grilled Chicken **3**

Shrimp **6**

Swordfish **10**

Sandwiches

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

Falafel..... 6

Chicken Shawarma..... 7

Beef Shawarma..... 9

Kibbee 8

Chicken Kabob..... 7

Humus Tabouli..... 7

Kafta..... 8

Add Garden Salad..... 5

Kids

Chicken Fingers..... 10

Mozzarella Cheese Sticks..... 10

Steak Tips & Fries..... 10

Chicken Tips & Fries..... 10

Soda & ice cream cups included

Side Orders

French Fries 5

Rice Pilaf 5

Plain Homemade Yogurt 3

Tahini..... 3

Beverages

Soft Drinks 3

Yogurt-Drink, Lebanon..... 3

Hot Tea/Coffee..... 3

Espresso 4

Cappuccino..... 5

Sparkling Water/Spring Water..... 5

Desserts

Baklava..... 5

Rice Pudding..... 5

Dessert Selection (ask server)..... 7

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