



Catering Menu

Appetizers

Each serving tray serves 15 people

Hommus	40
Baba-Ghanouj	40
Falafel	45

Salads

Each serving tray serves 15 people

Garden Salad	35
Garden Salad with Feta cheese	40
Fatouch	45
Tabouli	45

Specialties of the House

Each serving tray serves 10 people

Grape Leaves	60
Baked Kibbee	60
Shish-Ka-bob	70
Chicken-Ka-bob	65
Port Saiid	70
Chicken Port Saiid	70
Combo-Ka-bob	95
Vegetarian Saiid	55
Kafta Ka-bob	75
Lamb Kab-bob	90
Shawarma	
Beef	70
Chicken	65

Catering Services

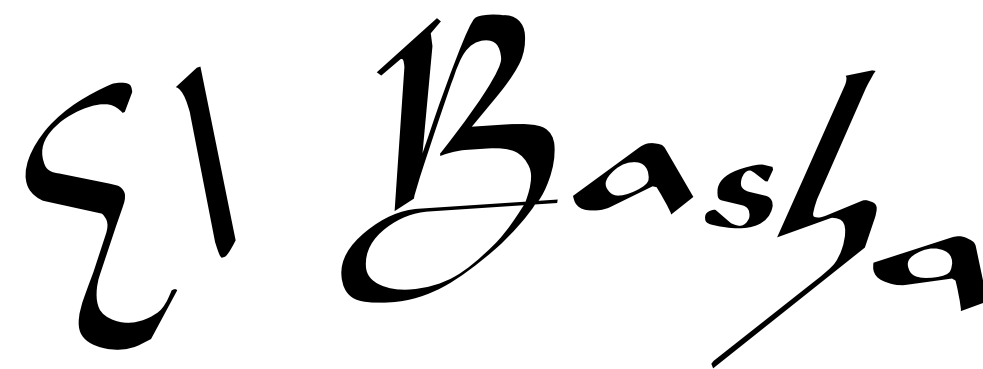
At your home or in our function room, El Basha is pleased to host your birthday parties, small business functions, mercy dinners, bridal and baby showers.

Enjoy El Basha's celebrated food, while we delight in attention to detail, so that you and your guests both may be entirely involved in your event.

Our Boston-Worcester-regional catering service can include a waitstaff, bartenders and chefs to manage your catered event.

When our professional staff sets up to serve, you are free to attend to your guests.

*For Catering Contact:
Elie Sakhat 508-802-8989*



est. 1991

**Fine Mediterranean
Lebanese Cuisine
Family run & operated**

Take out & Catering

**880 Walnut Street
Newton, MA 02459
617-916-9076**

Hours of operation are subject to change during our two week soft opening

www.elbasharestaurant.com

Locations:
Worcester • Westborough • Sudbury

Cold Mezzah

Homus: A chickpea – tahini dip **8**

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

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

Labneh: 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**

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**

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

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

Spinach Pies 10

All Mezzah served with Lebanese Bread.

Azeeme: Complete Lebanese Meal

Lunch Mon-Sat 11am-3pm

Hummous, Salad
& Mixed Grill

\$15 per person

Dinner Mon-Sun 4-8pm

Hummous Baba Ghanouj, Kibbe Balls,
Grape Leaves, Salad & Mixed Grill

\$35 per person

2 person minimum

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

Grilled Kabobs

Chicken Kabob: Marinated chicken tenders

Shish Kabob: Sirloin tips

Shrimp Kabob: Jumbo prawns

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

Lamb Kabob: Grilled lamb cuts

Mixed Grill: A combination of shish, kafta, chicken

Lamb Chops: Baby lamb lollipop chops

Salmon: 8oz grilled filet served with sautéed spinach & onion

Swordfish: 8oz grilled filet served
with sautéed vegetables & feta cheese

Seafood Mixed Grill

Port Saiid

Chicken sautéed w/ mushrooms in a garlic lemon sauce

Beef sautéed w/ mushrooms in a garlic lemon sauce

Vegetarian Saiid

Shrimp

Lamb

Ché Sautéed

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

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

Shrimp

Lamb

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

Chicken Shawarma: Grilled marinated chicken 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 bed of greens, garnished with tahini dressing

Beef Stroganoff

Mushroom Rissotto:

Chicken

Shrimp

Shrimp Scampi

Lunch

11am-3pm

Mon-Sat

Dinner

4-8pm

Mon-Sun

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Dinner Only

New York Strip 12 oz

Grilled, served with sautéed onion and mushroom

28

Filet 8 oz

Grilled, served with sautéed onion and mushroom

30

Salads

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

Greek: Garden salad with feta cheese and whole Greek olives **9**

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

Israeli: Fresh chopped vegetables tossed in house dressing **10**

Fatouch: Fresh chopped vegetables and toasted pita bread **10**

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

Available Salad Toppings:

Feta cheese **2**

Grilled Chicken **5**

Grilled Sirloin tips **8**

Shrimp **8**

Sandwiches

11am-3pm Mon-Sat

(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

Kids

Chicken Fingers..... 8

Mozzarella Cheese Sticks..... 8

Steak Tips & Fries..... 10

Chicken Tips & Fries..... 10

Side Orders

French Fries..... 5

Rice Pilaf..... 5

Plain Homemade Yogurt..... 3

Tahini..... 3

Desserts

Baklava..... 5

Rice Pudding..... 5

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