

El Basha

Cold Mezzeh

- Homus:** A chickpea – tahini dip **8 - lg. 12**
Baba Ghanouj: Smoked eggplant – tahini dip **8 - lg. 12**
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**
Raheb: Smoked eggplant, garlic, olive **10**
Caprese: Mozzarella, tomato, basil, olive oil **12**
Fresh Seasonal Vegetables: **8**
Charcuterie Cheese Board: 3 cheeses/3 meats **20**

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**
Stuffed Grape Leaves: with ground meat, rice, and spices **8**
Vegetarian Grape Leaves: **8**
Kibbee Balls: Stuffed with sautéed ground meat **10**
Makanek: Sautéed Lebanese sausage **10**
Balilah: Chickpeas prepared in Mediterranean sauce **8**
Homus Blahme: Served with sautéed ground meat **10**
Falafel: Ground chick peas served over a bed of greens, garnished with tahini sauce **10**
El "PuPu" Platter: Humus, baba ghanouj, grape leaves, tabouli, kibbee balls, falafel **40**
Sembousik: Fried pastry dough, with lamb and pine nuts **10**
Mousaka: Eggplant, tomato, garlic, chickpeas, olive oil **12**

Seafood

- Shrimp Cocktail:** **12**
Tuna Tartar: **15**
Squid: Sautéed garlic, tomato and basil **14** (LA)
Mussels: Sautéed in garlic, tomato, white wine **14** (LA)

Soup Du Jour

Lentil or Chicken 5

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**
Mom's Salad : Tomato, onion, cucumber **10**
Salad Toppings: Grilled Chicken **8** Grilled Shrimp **8** Grilled Sirloin tips **8**
Feta cheese **2** Salmon **10** Swordfish **10**
Available All Mezzeh served with Lebanese Bread.

Grilled Kabobs

Chicken Kabob: *Marinated chicken tenders* **20**

Shish Kabob: *Steak tips* **22**

Kafta Kabob: *A mix of fresh ground meat with minced onions and parsley* **21**

Lamb Kabob: *Baby Lamb cuts* **28**

Shrimp Kabob: *Six jumbo prawns* **22**

Seafood Mixed Grill: *Swordfish, salmon, and shrimp* **25**

Kabob Mixed Grill: *A combination of shish, kafta, chicken* **25**

All of the above served with rice and grilled vegetables

Chef's Specials

Swordfish: *10 oz Grilled Filet* **24**

Salmon: *10 oz Grilled Filet* **22**

Lamb Rack: *Full rack of frenched baby lamb chops* **30**

Filet Mignon 8oz: **32**

New York Strip: *12 oz.* **28**

Lamb Loin T-Bone Chop: **30**

Swordfish Titanic: *Topped with spinach, onions and feta.* **28**

Vegetarian Entrees

Vegetarian Port Saïid: *Sautéed fresh vegetables in garlic lemon sauce* **17**

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

Combination Vegetarian Platter: *Vegetarian kibbee and grape leaves* **18**

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

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Complete Lebanese Dinner:

Hummous, Baba, Grape Leaves, Kibee, Salad & Kabobs

Highly Recommended; Ultimate Dinner

\$35 per person, tax & gratuity not included
2 person minimum

Signature Entrees

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

Beef Shawarma: **22**

Mushroom Rissotto: *Sautéed garlic, white wine, parmesan over rice. Veggie* **20** *Chicken* **22** *or Shrimp* **24**

Port Saïid: *Sautéed w/ mushrooms in a garlic lemon sauce*

Sirloin Tip **22** *Tenderloin* **28** *Chicken* **21**
Lamb **25** *Shrimp* **22**

Shrimp Scampi: *Sautéed garlic, tomato over rice* **24**

Ché Sautéed: *Sautéed w/ onions & peppers in a garlic lemon sauce*

Sirloin Tips **22** *Chicken* **21**
Lamb **25** *Shrimp* **22**

Beef Stroganoff: *Sautéed sirloin tips with mushrooms in a reduced cream and soy sauce* **22**

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

Combination Platter: *Baked kibbee and stuffed grape leaves* **18**

Tripoli Haddock: *Spicy. Baked, served with sautéed vegetables* **21**

***Kibbee Nayeh:** *A mixture of ground lamb, fine bulgar wheat, and spices - served raw* **30**

Samkeh Harra: *Baked filet of haddock finished with harra sauce (tahini, fried onion)* **21**

Kousa: *Stuffed baby squash, rice and hamburger in a red sauce* **22** ^{LA}

Sheik El Mehshe: *Baby eggplant stuffed with rice, hamburger and pine nuts in a red sauce* **22** ^{LA}

Lebanese Chicken Fattah: *Yogurt, chickpea, pine nuts & toasted pita chips* **22**

^{LA} = Limited Availability

Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy or gluten concerns
Please Note: For parties of six and more, a gratuity of 20% will be added to your check • All items subject to 7% meal tax
Items may contain gluten
**Contains Raw Meat.*