

ΣΙ Basha

Cold Mezzeh

Homus: A chickpea - tahini dip 10 - lg 12

Baba Ghanouj: Smoked eggplant - tahini dip 10 - lg 12

Khyar 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

Marinated Artichoke: Marinated in a Mediterranean sauce 8

Mezzeh Platter: Your Choice of 4 Cold Mezzeh 24

Fresh Seasonal Vegetables: 5

Hot Mezzeh

Foul Moudamass: Fava beans, with diced onions and tomatoes in a garlic sauce 12

Fassoulia: White kidney beans prepared in a Mediterranean sauce 12

Stuffed Grape Leaves: with ground meat, rice, and spices 9

Vegetarian Grape Leaves: 9

Kibbee Balls: Stuffed with sautéed ground meat 10

Homus Blahme: Served with sautéed ground meat 12

Falafel: Ground chic peas served over a bed of greens, garnished with tahini sauce 12

ΣΙ **"PuPu" Platter:** Humus, baba ghanouj, grape leaves, tabouli, kibbee balls, falafel 42

Sembousik: Fried pastry dough, with lamb 10

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

Cheese Rolls: Mozzarella Philo Dough 10

Soup

Lentil 8

Salads

Garden: The old ΣΙ salad 10

Greek : Garden salad with feta cheese and Greek olives 12

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

Israeli: Fresh chopped vegetables tossed in house dressing 14

Fatouch: Fresh chopped vegetables and toasted pita bread 14

Grilled Kabobs

Chicken Kabob: *Marinated chicken tenders 25*

Shish Kabob: *Filet mignon tips 30*

Sirloin tips 28

Kafta Kabob: *A mix of fresh ground meat with minced onions and parsley 28*

Lamb Kabob: *Lamb cuts 30*

Shrimp Kabob: *jumbo prawns 28*

All of the above served with rice and grilled vegetables

Chef's Specials

Swordfish: *8 oz Grilled Filet 28*

Salmon: *8 oz Grilled Filet 28*

Lamb Chops: 34

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

Seafood Mixed Grill: *Swordfish, salmon, and shrimp 30*

Kabob Mixed Grill: *A combination of shish, kafta, chicken 28*

Vegetarian Entzees

Vegetarian Port Saïid: *Sautéed fresh vegetables in garlic lemon sauce 22*

Pumpkin Kibbee: *Vegetarian kibbee baked with spinach, onion, and chick peas with side salad 22*

Combination Vegetarian Platter: *Vegetarian kibbee and grape leaves 22*

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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 Entzees

Chicken Shawarma: *Marinated chicken, served over a bed of greens dressed with tahini sauce 25*

Beef Shawarma: 25

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

Choice of meat: Filet Mignon 30, Sirloin Tips 28, Chicken 25, Lamb 30, Shrimp 28

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

Choice of meat: Filet Mignon 30, Sirloin Tips 28, Chicken 25, Lamb 30, Shrimp 28

Beef Stroganoff: *Sautéed with mushrooms in a reduced cream and soy sauce. Choice of meat: Filet Mignon 30, Sirloin Tips 28*

Filet Mignon: 8oz

sautéed w/onion & mushroom 34

Kibbee: *Stuffed with a mixture of ground meat, fine bulgar wheat 22*

Combination Platter: *Baked kibbee and stuffed grape leaves 22*

Tripoli Haddock: *Baked, served with sautéed vegetables 28*

***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) 28*

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

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.*