

El Bash

Grille

Cold Mezzah

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 any four cold mezzeh 24

Fresh Seasonal Vegetables: 5

Hot Mezzah

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: 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 chick peas served over a bed of greens, garnished with tahini sauce 12

Σ1 **"PuPu" Platter:** Humus, baba ganouj, grape leaves, toubouli, 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

All Mezzeh served with Lebanese Bread.

Soup

Lentil 8

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 15

Shish Kabob: Sirloin tips 18

Shrimp Kabob: Four jumbo prawns 15

Kafta Kabob: A mix of fresh ground meat with minced onions and parsley 15

Lamb Kabob: Grilled lamb cuts 20

Mixed Grill: A combination of shish, kafta, chicken 18

Lamb Chops: Lamb lollipop chops 20

Salmon: Grilled filet 18

Swordfish: Grilled filet 18

All served with rice & grilled vegetable

Azeeme

Complete Lebanese Lunch: Hummous, Salad & Mixed Grill
\$20 per person, tax & gratuity not included, 2 person minimum

Signature Entrees

Beef Stroganoff: Sautéed sirloin tips with mushrooms in a reduced cream and soy sauce 18

Port Saiid: Chicken or beef sautéed w/ mushrooms in a garlic lemon sauce 18

Ché Sautéed: Chicken or beef sautéed w/ peppers & onions in a garlic lemon sauce 18

Beef Shawarma: Gyro style, served over a bed of greens with tahini sauce 15

Chicken Shawarma: Grilled marinated chicken served over a bed of greens with tahini sauce 15

Baked Kibbee: Stuffed with sautéed ground meat 15

Stuffed Grape Leaves: Stuffed with ground meat, rice, and spices 12

Combination Platter: Baked kibbee and stuffed grape leaves 15

Baked Haddock: Spicy. Baked, served with sautéed vegetables 18

Pumpkin Kibbee: Vegetarian kibbee, served with side salad 15

Meatless Grape leaves: Vegetarian grape leaves 12

Falafel: Served over a bed of greens, garnished with tahini dressing 15

Salads

Garden: The old 'Σ' 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

Chris Special: Mixed greens, tossed with feta cheese and chicken 18

Available Salad Toppings:

Feta cheese 2

Grilled Chicken 6

Grilled Sirloin tips 6

Shrimp 6

Sandwiches

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

Falafel..... 10

Chicken Shawarma..... 10

Beef Shawarma..... 10

Kibbee..... 10

Chicken Kabob..... 10

Humus Tabouli..... 10

Kafta..... 10

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..... 5

Cappuccino..... 5

Sparkling Water/Spring Water..... 5

Desserts

Baklava..... 5

Rice Pudding..... 5

Dessert Selection (ask server)..... 10