

El Basha

Grille

Gold Mezzeh

Homus: A chickpea – tahini dip **8**

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

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**

Shenkleeesh: Aged cheese served with fresh vegetables and olive oil **8**

Marinated Artichoke: Marinated in a Mediterranean sauce **10**

Mezzeh Platter: Your choice of any four mezzeh **30**

Hot Mezzeh

Tuna Tartare:* Topped with sesame seeds, soy sauce and ginger **12

Foul Moudamass: Fava beans, prepared in a Mediterranean sauce **9**

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

Stuffed grape leaves, with ground meat, rice, and spices or vegetarian **8**

Kibbee Balls: Stuffed with sautéed ground meat **10**

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**

Sembousik: Homemade crust with ground lamb and pine nuts **10**

Mousaaka: Baked eggplant, onions, tomatoes, and chickpeas **10**

Soup Du Jour - 7

Lentil Chicken

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 **12**

Armenian: Spicy tabouli salad with chickpeas **12**

Mediterranean: Fresh tomato and diced red onion and cucumber in a mint vinaigrette dressing, (Mom's Specialty) **10**

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

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

Feta Cheese - **2** Chicken - **5** Steak Tips - **8** Salmon - **12** Sword Fish - **12** Shrimp - **18**

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

Please Note: For parties of six and more, a gratuity of 18% will be added to your check

All items subject to 7% meal tax

*Contains Raw Meat.

Charcoal-Grilled Kabobs

All Kabobs are served with rice and grilled vegetables

From the Sea

Shrimp Kabob: Marinated grilled prawns **24**

Salmon: 12 oz. filet served with house vegetable **24**

Swordfish: Mediterranean style grilled with sautéed vegetable and feta cheese **24**

Seafood Mixed Grill:
Swordfish, salmon, and shrimp **28**

From the Land

Chicken Ka-bob:
Marinated chicken tenders **20**

Lamb Ka-bob: Lamb leg cuts **28**

Shish Ka-bob: Sirloin tips **24**

Ka-bob Mixed Grill:
A combination of shish, kafta, chicken **28**

Kafta Ka-bob: A mix of fresh ground meat with minced onions and parsley **22**

Baby Lamb Lollipop Chops **30**

Chef's Suggestions

Azeeme

Complete Lebanese Dinner:

Hummous, Baba, Grape Leaves, Kibbee, Fatouch & Mixed Grill

\$35 per person, tax & gratuity not included

2 person minimum

Signature Entrees

Port Saiid:

mushrooms in a garlic lemon sauce
served with house rice pilaf

Chicken **22** Lamb **28** Shrimp **24** Beef **24**

Ché Sautéed:

onions & peppers in a garlic lemon sauce
served with house rice pilaf

Chicken **22** Lamb **28** Shrimp **24** Beef **24**

Pumpkin Kibbee: Vegetarian kibbee baked with spinach, onion, and chic peas with side salad **18**

Tripoli Haddock: Baked, served with sautéed vegetables **22**

Beef Stroganoff: Sautéed sirloin tips with mushrooms in a reduced red wine and soy sauce **24**

Fish Tarator: Baked filet of haddock finished with harra sauce (tahini, fried onion) **22**

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

Beef Shawarma: Gyro style, served over a bed of greens with tahini sauce **20**

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