

El Bash

Grille

Cold Mezzah

Homus: A chickpea – tahini dip **8**

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

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**

Mezzah Platter: Your choice of any four cold mezzah **24**

Raheb: Smoked eggplant, garlic, olive **10**

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**

El "PuPu" Platter: Humus, baba ganouj, grape leaves, toubouli, kibbee balls, falafel **40**

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

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

All Mezzah served with Lebanese Bread.

Daily Specials

Wednesday: Green beans & rice **15**

Friday: Lentils & rice **15**

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 **14**

Shish Kabob: Sirloin tips **15**

Shrimp Kabob: Four jumbo prawns **15**

Kafta Kabob: A mix of fresh ground meat with minced onions and parsley **14**

Lamb Kabob: Grilled lamb cuts **16**

Mixed Grill: A combination of shish, kafta, chicken **15**

Lamb Chops: Baby lamb lollipop chops **16**

Salmon: 8oz grilled filet **15**

Swordfish: 8oz grilled filet **15**

All served with rice & grilled vegetables

Port Saiid

Chicken sautéed w/ mushrooms in a garlic lemon sauce **15**

Beef sautéed w/ mushrooms in a garlic lemon sauce **15**

Vegetarian Saiid **15**

Ché Sautéed

Chicken sautéed w/ peppers & onions in a garlic lemon sauce **15**

Beef sautéed w/ peppers & onions in a garlic lemon sauce **15**

Beef Shawarma: Gyro style, served over a bed of greens with tahini sauce **16**

Chicken Shawarma: Grilled marinated chicken served over a bed of greens with tahini sauce **14**

Baked Kibbee: Stuffed with sautéed ground meat and pine nuts **13**

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

Combination Platter: Baked kibbee and stuffed grape leaves **14**

Baked Haddock: Spicy. Baked, served with sautéed vegetables **15**

Pumpkin Kibbee: Vegetarian kibbee, served with side salad **13**

Meatless Grape leaves: Vegetarian grape leaves **12**

Falafel: Served over a bed of greens, garnished with tahini dressing **13**

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 **10**

Israeli: Fresh chopped vegetables tossed in house dressing **8**

Fatouch: Fresh chopped vegetables and toasted pita bread **8**

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

Available Salad Toppings:

Feta cheese **2**

Grilled Sirloin tips **6**

Salmon **10**

Grilled Chicken **3**

Shrimp **6**

Swordfish **10**

Sandwiches

(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

Add Garden Salad.....5

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.....4

Cappuccino.....5

Sparkling Water/Spring Water.....5

Desserts

Baklava.....5

Rice Pudding.....5

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

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Complete Lebanese Lunch: Hummous, Salad & Mixed Grill
\$15 per person, tax & gratuity not included
2 person minimum