



Mezes / Appetizers

Any 5 sampler size Mezes

\$13*

Any 3 Mezes

\$15

Any 5 Mezes

\$25

* Does not include Sujok, Haloum, or Bastirma

Muhamara

Roasted red pepper, walnuts, olive oil and spices.

Mousa'a

Sautéed eggplant, tomato, peppers, onions and garlic.

Hummus

Mashed chickpeas with tahini.

Baba Ghanouj

Baked eggplant blended with tahini, garlic and olive oil.

Fool Purée or Habbat (pieces)

Fava beans with tomato, parsley, onion, and garlic.

Labneh

Middle Eastern cream cheese spread garnished with olive oil.

Labneh Mint

Middle Eastern cream cheese infused with mint garnished with olive oil

Labneh Olives

Middle Eastern cream cheese blended with black olives and garnished with olive oil.

Labneh Zaatar

Middle Eastern cream cheese blended with thyme and garnished with olive oil.

Labneh Shatah

Middle Eastern cream cheese blended with Arabic hot spices & garnished with olive oil.

Grilled Halloum

Mediterranean goat and sheep based cheese, grilled to perfection.

Basturma

Air dried and highly seasoned cured beef, served cold.

Soujok

Aged, seared, and sautéed beef sausage.

Yalanji (Grape Leaves)

Vine leaves stuffed with rice, served cold.

Jawaneh (chicken wings)

Arabic chicken wings, battered and then fried.

Marinated Olives

Green and black olives.

Khyar bil Laban

Cucumber and mint salad drenched in Arabic yogurt.

Mukhalal

Spicy assortment of salty pickles (carrots, cucumbers, and cauliflower).

Jordanian Falafel

5 deep fried chickpeas and fava beans.

Syrian Falafel

5 deep fried chickpeas.

Egyptian Falafel

deep fried fava beans.

Soup and Salad

Soup of the Day

Please ask your waiter

Fatoosh

Fried Arabic bread on a bed of lettuce, cucumbers, tomatoes, and onions.

Tabouleh

Minced parsley, onion, and tomato.

Arabic Salad

Lettuce, tomato, and cucumber.

Tahini Salad

Arabic Salad mixed with tahini

Manakeesh (a cross between pizza & pita)

Any 2 Manakeesh

\$11

Any 3 Manakeesh

\$15

Zeit wa Zaatar

Jordanian thyme and olive oil.

Gibneh wa Zaatar

Nabulsi Arabic cheese (sheep) and Thyme.

Sabaneh wa Gibneh

Sautéed spinach, onion, and garlic mixed with white Arabic cheese.

Turkey wa Cheese

Turkey and Kashkaval cheese.

Bourgeois

Melted brie cheese, walnuts, and pears.

Blue Moon

Blended blue cheese, walnuts, dates, and honey.

- Kashkaval** 6
Mediterranean cheese (sheep).
- Ak-kawi** 6
Soft and salty Middle Eastern white cheese (cow).
- Gibneh Ghanam** 6
Goat cheese, roasted red peppers, and basil leaves.
- Gambari wa Calamari** 6
Shrimp, calamari, roasted red peppers, and Kashkaval cheese.
- Lahmeh bi Ajin** 6
Ground beef mixed with spices, pine nuts, and onions.
- Kafta** 6
Ground beef with parsley, onion, tomato, and spices, topped with a mayo sauce.
- Musakhan** 6
Roasted chicken baked with red onions, pine nuts, and spices.
- Jordanian Rotisserie** 6
Jordanian rotisserie shreds with garlic mayo.
- Nutella Peaches** 6
Melted Nutella chocolate with slices of peaches.
- Arabian Autumn** 6
Butter, brown sugar, and cinnamon.

Batata

- Batata Cilantro** 7
Potato cubes with cilantro and lemon.
- Batata Harra** 6
Spicy potato cubes mixed with herbs and garlic.
- Batata Zaytoon** 8
Potato cubes garnished with a creamy black olive and oregano paste.
- Batata Curry** 7
Curry smothered potatoes.
- Phoenician Fries** 8
Potato with Arabic spices and caramelized onions.

Platters & Grills

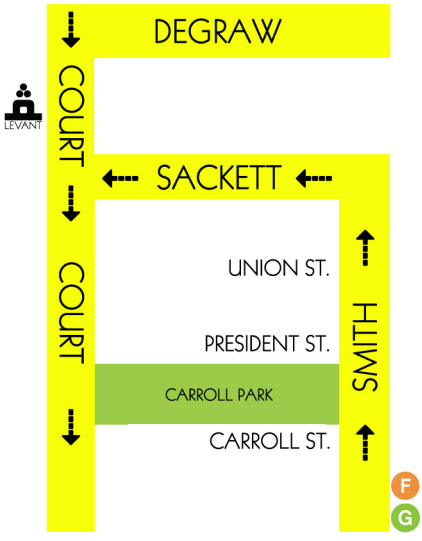
- Arabic Burger** 9
Ground beef stuffed with feta cheese, served in a bun and a side of salad or bata.
- Beef Kabab** 12
Ground beef skewers with parsley, onions and tomatoes. Served with salad and rice.
- Lamb Sho-af** 14
Lamb skewers with parsley, onions and tomatoes. Served with salad and rice.
- Lahmeh Sho-af** 13
Marinated beef skewers served with salad and rice.
- Shish Tawook** 12
Marinated chicken cube skewers served with salad and rice.
- Vegetable Kabab** 11
Grilled mushrooms, onions, and tomatoes, served with salad and rice.
- Falafel Platter**
Falafel of choice, served with bab-ghanoush, hummus.

Tabeeekh of the Day

Middle Eastern home-style food.
Most of these dishes tend to not be served in the restaurant setting due to the long duration and preparation for such dishes.
Ask us what is the tabeeekh of the day.



Carroll or Bergen stop



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FREE DELIVERY, \$10 Min.
718-797-1110