



Dinner Menu

Monday-Thursday: 5pm-9pm

Friday: 3pm-9pm

Saturday: 3pm-10pm

Mazah Sampler-\$22 (Serves 2)

\$1-For Each Substitution made on dips & salads on samplers.

\$2-Veggie Slices

\$2-Mujadara Substitution

\$1-Extra Falafel

\$3-Fattoush Substitution

Starter-Red Lentil Soup or Greek Salad

Cold Dish-Hummus, Baba Ghanoush,
Mediterranean Potato Salad and Three Bean Salad

Entrée Dish-(Joint Choice)

Meat or Veggie Entrée served over Rice (may contain gluten) sprinkled with slivered Almonds, with Two pieces of Falafel all drizzled with Tahini Sauce.

Veggie Choices

Falafel

Veggie Grape Leaves

Mujadara

Fatayer

Meat Choices

Chicken Kebob

Chicken Shawarma

Beef Shawarma

Kefta Kebob

Meat Grape Leaves

Kibbeh Baked

\$3 Choices-Lamb Kebob, Shish Kebob, Salmon, Tilapia

Ask about our Family Style Dinner.

MAZAH Combination Plates

ATTN: All Main Entrees are served over Rice (May contain Wheat) with Slivered Almonds, Tahini Sauce, Pita Bread and your choice of Two Sides:

Choices: **Hummus, Baba Ghanoush, Mediterranean Potato Salad, Tabouli, Greek Salad or Rice**

\$0.50 Choices: **Three Bean Salad, Cabbage Salad or Tsatsziki**

\$1.50 Choices: **Falafel, Lentil Soup or Mujadara** \$3 Choice: **Fattoush**

\$1.50 Side: **Yogurt, Feta Cheese, Olives, Pickles, Lfit**

Lamb Kebob*

Char-grilled hand cut pieces of Lamb rubbed in our special blend of spices and marinade. **\$16**

Shish Kebob*

Char-grilled hand cut pieces of Filet Mignon rubbed in our special blend of spices and marinade. **\$16**

Salmon*

Pan-seared Salmon in extra-virgin olive oil, garnished with parsley, lemon wedge and Tahini. **\$15**

Tilapia*

Pan-seared Tilapia in extra-virgin olive oil, garnished with parsley, lemon wedge and Tahini. **\$15**

Chicken Kebob*

Marinated char-grilled boneless skinless chicken breast. **\$12**

Chicken Shawarma*

Pan-seared hand cut boneless and skinless chicken breast mixed in our family spices. **\$12**

Beef Shawarma*

Pan-seared hand cut angus beef mixed in our family spices. **\$12**

Kefta Kebob*

Char-grilled ground beef and lamb patties mixed in our families spices and veggies. **\$12**

Grape Leaves*

Hand rolled grape leaves stuffed with rice, ground lamb, beef and spices. Optional Tsatsziki. **\$10**

Vegetarian Grape Leaves***

Hand rolled grape leaves stuffed with rice, chickpeas, bell peppers, tomato, parsley. Optional Tsatsziki. **\$10**

Kibbeh Sounniehe (Baked)

A layered mixture of ground lean beef and lamb with cracked wheat, onions, pine nuts and spices. **\$11**

Falafel***

Chickpeas, onions, parsley and spices. Served with sliced veggies, pickled and a side of Tahini Sauce. **\$10**

Fatayer**

Homemade dough stuffed with spinach, onion and spices. Baked until golden brown. **\$10**

***Vegan *Gluten-Free *Vegetarian**

Tahini is a sesame based sauce mixed with lemon juice. It contains no dairy or animal products.

Salads

Greek Salad**

Romaine Lettuce, Cabbage, Bell Peppers, Tomatoes, Cucumbers, Red Onions, tossed in our House Dressing, topped with Bulgarian Feta and Olive.

Sm. \$6 Lg. \$9 Add Chicken Kebab-\$4

Chicken Mazah Salad*

Romaine Lettuce, White Cabbage, Bell Peppers, Tomatoes, Cucumbers, Red Onions, tossed in our House Dressing and topped with our Marinated Grilled Chicken decorated with Tahini. \$11

Falafel Mazah Salad***

Romaine Lettuce, White Cabbage, Bell Peppers, Tomatoes, Cucumbers, Pickles, Red Onions, tossed in our House Dressing, topped with crushed Falafels drizzled with Tahini.

Sm. \$6 Lg. \$9 Add Chicken Kebab.-\$4

Fattoush***

Parsley, Tomatoes, Bell Pepper, Cucumbers, Red Onions, Lemon Juice, Extra Virgin Olive Oil, Spices, topped with Grilled Pita Chips.\$10
Add Chicken Kebab.-\$4

Mujadara***

Brown Lentils slow cooked with Rice and Caramelized Onions and spices served over a bed of tossed Salad, topped with Tahini and Optional Tsatsziki.

Sm. \$6 Lg. \$9 Add Chicken Kebab.-\$4

Tabouli**

Finely chopped Parsley mixed with Burghal (Cracked Wheat), Tomatoes, Onions, Lemon Juice, Extra Virgin Olive Oil and Spices. \$7

Three Bean Salad***

Red Bean, Black Bean, Butter Bean, Cilantro, Corn, Tomatoes, Bell Peppers, Cucumbers, Onions, Lemon Juice, Extra Virgin Olive Oil and Spices.\$7

Mediterranean Potato Salad***

Slow Boiled Red Skinned Potatos, mixed with Parsley, Garlic, Lemon Juice, Extra Virgin Olive Oil and Spices. \$6

Cabbage Salad***

White Cabbage, thinly sliced and mixed with Corn, Carrots, Parsley, Garlic, Lemon Juice, Extra Virgin Olive Oil and Spices. \$6

A La Carte

Each dish is served on top of a small bed of rice (may contain gluten) topped with slivered Almonds and drizzled with Tahini Sauce.

Lamb Kebab	\$10
Shish Kebab	\$10
Salmon	\$9
Tilapia	\$9
Chicken Kebab	\$8
Chicken Shawarma	\$8
Beef Shawarma	\$8
Kefta Kebab	\$8

Turkish Red Lentil Soup***-\$3

Red lentils mixed with finely chopped carrots, onions and spices served with Pita chips.

*Vegan *Gluten-Free *Vegetarian

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Appetizers

Hummus***

A velvety puree of Chickpeas, Tahini, Lemon Juice, Garlic and Spices. Topped with Extra Virgin Olive Oil, Paprika and Olive served with Pita. **Sm. \$4 Lg. \$7**

Baba Ghanoush***

Charcoal-Grilled Black Beauty Eggplants pureed with Tahini, Lemon Juice, Garlic and Spices. Topped with Extra-Virgin Olive Oil, Olive and served with Pita. **Sm. \$5 Lg. \$8**

Tsatsziki**

Homemade creamy Yogurt mixed with Cucumbers, Garlic and Mint. Topped with Extra Virgin Olive Oil and Olive. Served with Pita **\$5**

Falafel***

Four vegetarian balls, made from Chickpeas, Parsley, Onions and Spices served with Tomato slices, Pickles, a side of our Tahini sauce all over a bed of Cabbage Salad. **\$5**

Mazah Pickle Plate***

A platter served with slices of Cucumbers, Tomatoes, Pickles, Lifat, Pickled Eggplant, Bulgarian Feta, Labaneh and Olives. **Vegan Option**-Served with Hummus. **\$9**

Vegetarian Grape Leaves***

(6-8pcs) Hand rolled grape leaves stuffed with rice, chickpeas, bell peppers, tomato, parsley. Topped with Tahini and Optional Tsatsziki. **\$6**

Grape Leaves*

(6-8pcs) Hand rolled grape leaves stuffed with rice, ground lamb, beef and spices. Topped with Tahini and Optional Tsatsziki. **\$6**

Fatayer**

Homemade dough stuffed with spinach, onion and spices. Baked until golden brown. **\$5**

Za'tar & Labaneh**

Homemade dough, flattened and topped with Za'tar spice, sesame seeds and spices. Served with a side of Labaneh. **Vegan Option**-Served with Hummus. **\$5**

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