



## Lunch Menu

Monday-Thursday: 11am-3pm    Friday: 11am-3pm    Saturday-Sunday Brunch: 10am-3pm

## 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

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

## Appetizers

### 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

\*Vegan \*Gluten-Free \*Vegetarian

### 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

## Sandwichée

Every Sandwichée is stuffed with:

Lettuce, Tomatoes, Bell Peppers, Cucumbers, Middle Eastern Pickles, Onions, and Tahini Sauce.

\$1.00: Tsatsziki or Hummus

Optional: Mazah's Homemade Hot Sauce

Lamb Kebob	\$8
Shish Kebob	\$8
Chicken Kebob	\$7
Kefta Kebob	\$7
Chicken Shawarma	\$7
Beef Shawarma	\$7
Mujadara	\$6
Falafel	\$5
Baba Ghanoush	\$5
Hummus	\$5

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# Quick Lunch Options

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

\$2-Veggie Slices

\$2-Mujadara Substitution

\$1-Extra Falafel

\$3-Fattoush Substitution

## Small Sampler-\$8

Hummus, Baba Ghanoush, Three Bean Salad, Mediterranean Potato Salad, Two pieces of Falafel drizzled with Tahini served over Rice of the day (may contain gluten) sprinkled with slivered **Almonds**. Served with Pita.

## Soup and Sampler-\$10

Enjoy a quick and filling Lunch starting with our Turkish Red Lentil Soup immediately followed by our Small Sampler.

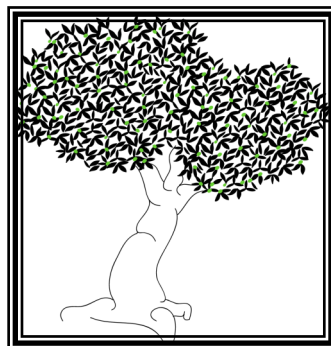
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## Chicken Shawarma and Hummus-\$11

Enjoy our Hummus spread topped with Chicken Shawarma and served with our homemade Hot Sauce.



## 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, Lift

### 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, chick-peas, 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**

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