

CHEF SAUSAN
EXECUTIVE CHEF,
OWNER, AND
MASTER DANCE TEACHER



MENU OF THE DAY

We are proud to say that we are an Egyptian family style restaurant that offers a variety of dishes and options to satisfy any palate

MAZA

Appetizers with pita bread to start your meal served

- **MAZA FOR TWO** - 20
A little bit of everything
- **HUMMUS BIL TAHINA** - 6.5
Chick pea puree with tahina, garlic, lemon juice, drizzled with extra virgin olive oil
- **BABA GHANNUUG** - 6.5
Eggplant puree with tahina, garlic, lemon juice, drizzled with extra virgin olive oil
- **HUMMUS WA BABA GHANNUG** - 10
A sampling of each
- **ZABADI BIL TOOM** - 6
Yogurt cheese and garlic served with sliced cucumber
- **BASTERMA** - 9
Imported Egyptian beef pastrami, sliced thin, garnished with scallions
- **WARA' ENAB ZEIT** - 6
Vegan stuffed grape leaves served with spiced carrots

SALADS

Please add \$2 for Gibna (feta cheese) Topping

- **SALATA MASRIA** - 6
Mixed salad with a little bit of everything, house dressing
- **KHIYAR BIL ZABADI** - 7
Diced cucumber in yogurt, fresh garlic, mint
- **SALATET BETINGEN** - 7
Fried eggplant, parsley, tomato, scallions, house dressing
- **SALATET SABANEKH** - 7
Fresh spinach, caramelized onions, pine nuts, garlic, house dressing

KIDS MENU

For kids 10 and under
 Chicken Kabob
 with French Fries - 10

DESSERTS

Made daily - 4
 Your server will present today's selection table side

ENTREES

*Served with rice pilaf and daily vegetable
 (Seafood Includes: Basa Fillet or Whole Tilapia)*

- FIRAKH FE ALFORN** - Baked chicken in a rich cilantro, onion, garlic sauce - 18
- TAGGEN FIRAKH** - Baked chicken in a rich tomato, ginger, garlic sauce - 18
- KEBAB FIRAKH** - Grilled chicken tenders with a butter-garlic sauce - 19
- KABOB GAMBARI** - Grilled prawns with a butter-garlic sauce - 25
- KEBAB HAROUF** - Grilled lamb with a butter-garlic sauce - 24
- MUSA'AH BIL LAHMA** - Layered eggplant with seasoned ground beef and tomato and topped with raisins, roasted almonds, and pine nuts - 23
- SAMAK BIL TAMARHINDI** - Grilled fish with tamarind, garlic ginger sauce, caramelized onions, roasted pine nuts - 23
- TAGGEN SAMAK** - Baked fish with a tomato, garlic sauce, caramelized onions, roasted almonds and raisins - 22
- KABOB SAMAK** - Grilled Basa Fillet with a butter-garlic sauce - 20

SERVING CHARGES

CAKE CHARGE
1.50/person

MINIMUM CHARGE
15/person

CORKAGE FEE
15/750 ml bottle
25/magnum

GRATUITY ADDED
18%/Parties of 5 or more

ALL SUBSTITUTIONS
add - 3

We strive to make your dining experience a lasting memory. We use only the finest ingredients and all of our menu items are cooked to order. Please allow us adequate time to prepare your meal and serve you with the excellence that Al-Masri can. --Chef Sausan

BELEDI (LOCAL) DISHES - ALL VEGETARIAN - 16

- KUSHARI** - Lentils, pasta, rice, caramelized onions and side of shata (hot sauce)
- FUUL MIDAMMIS** - Fava beans garlic, tomato, diced onions, parsley
- TA'MIYA (FALAFEL)** - Egyptian ground fava bean Felafel with tahina
- MUSA'AH** - Layered eggplant with taro root fries, zucchini, tomato, bell pepper
- MULUKHIA BIL AROZ** - Jews mallow served with a pyramid of rice pilaf

