



FAIROUZ

RESTAURANT & GALLERY

Al-Mashashibi
1988

**I came to life with a lot of thoughts and feelings
Some to be written with colors
And
Some to be drawn with words.**

Al Nashashibi

Soups & Salads

Soups

	Cup	Bowl
AVGOLEMENO (Greek Chicken lemon)	3.50	4.50
LEBANESE LENTIL	3.50	4.50

Salads

	Small	Large
GREEK SALAD A combination of romaine lettuce, tomatoes, chickpeas, and parsley. Topped with feta cheese, olives, and homemade dressing on the side.	6.50	7.50
TABOULEH (Lebanese Salad) Healthy, famous Lebanese salad of chopped parsley, diced tomatoes, onions, mint, and cracked wheat. Marinated with olive oil and lemon juice. Served with warm pita.		8.00
FATOOSH Chopped romaine lettuce, tomatoes, onions, cucumbers, mint, parsley, and toasted pita. Marinated with lemon juice and olive oil. Healthy and delicious!		8.00
CHICKEN SALAD Marinated grilled chicken on fresh crisp romaine lettuce, with tomatoes, cucumbers, and olives. Served with homemade dressing on the side and warm pita.		12.00
GYROS (Year-ose) SALAD Romaine lettuce, tomatoes, cucumbers, onions, chickpeas, parsley, and sumac. Topped with a large portion of gyros. Served with homemade dressing on the side and warm pita.		12.00

Add feta cheese for 3.00

**The Muse sinks through the
Window of my mind
She dictates
And
I write
A poem.**

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Appetizers

	Small	Large
HUMMUS	6.00	8.00
A famous Middle Eastern appetizer of blended garbanzo beans with tahini (sesame seed sauce), lemon juice, and garlic. Served with warm pita for dipping.		
BABA GHANOUJ	6.00	8.00
A delicious appetizer of eggplant, baked and blended with tahini (sesame seed sauce), lemon juice and garlic. Specially seasoned. Served with olive oil and warm pita for dipping.		
FALAFEL	6.00	8.00
A very popular vegetarian patty of ground garbanzo beans, parsley, garlic, and onions. Delicately prepared with Lebanese imported herbs. Served with tahini or tzatziki sauce and warm pita bread.		
MUFASAKH (Eggplant)		8.00
Chunks of baked eggplant, mixed with tomatoes, parsley, and garlic, marinated with lemon juice and olive oil. Served with warm pita.		
MUDAMAS		8.00
Cooked fava beans, marinated with fresh garlic and a squeeze of lemon, topped with a sprinkle of olive oil, parsley, and sumac. Served with warm pita.		
SPINACH PIE		8.00
Spinach, dill weed, onion, sumac, oregano and feta cheese, baked in butter filo dough. Served with warm pita.		
STUFFED GRAPE LEAVES		8.00
A combination of rice and ground meat, specially seasoned, and delicately rolled in tender grape leaves. Cooked with tomatoes and lemon juice.		
VEGETARIAN STUFFED GRAPE LEAVES		8.00
A mixture of rice, chopped tomatoes, onions and parsley, specially seasoned and delicately rolled in grape vine leaves. Served with warm pita.		

AL-Washak

**My Soul is always hungry
for
Life, love, peace...
And joy.**

Al Nashashibi

Sandwiches

BEEF KAFTA SANDWICH

8.00

Ground beef mixed with parsley, onions, and herbs, grilled and rolled in pita with tomatoes, hummus, tzatziki sauce on the side.

CHICKEN SHAWARMA SANDWICH

8.00

Sliced cuts of boneless, skinless chicken, marinated with a special blend of herbs, with garlic sauce rolled in pita.

BEEF SHAWARMA SANDWICH

9.00

Sliced cuts of beef, marinated with a special blend of herbs, with tahini (sesame seed sauce) rolled in pita.

CHICKEN TAWOOK SANDWICH

8.00

Boneless skinless chicken breast marinated with fresh garlic, squeezed lemon, and herbs, grilled, rolled in warm pita served with tzatziki sauce on the side.

GYROS SANDWICH

8.00

Specially seasoned lamb and beef braised on vertical rotisseries, sliced and served with warm pita with tomatoes, crisp romaine lettuce, onions, and tzatziki sauce on the side.

Vegetarian Sandwiches

FALAFEL SANDWICH

7.00

A famous middle eastern sandwich made with falafel patties, tomatoes, lettuce, and hummus, rolled in warm pita, served with tzatziki sauce on the side.

MUFASAKH SANDWICH

7.00

Chunks of baked eggplant mixed with tomatoes, parsley and garlic. Marinated with lemon juice and olive oil. Rolled in a warm pita.

GRILLED FETA CHEESE SANDWICH

7.00

A tasteful combination of feta cheese, tomatoes, olive oil, oregano, and Greek olives grilled in a warm pita and cut in a triangular shape.

**Life is a remote virgin island
Designed for each of us.
And waiting to be explored.**

Al Nashashibi

Specialties

GYROS (Year-ose) PLATE	13.00
A large portion of gyros served with tomato slices, onions, romaine lettuce and tzatziki sauce on the side, served with warm pita.	
CHICKEN TAGINE	13.00
The most requested dish from the Middle East. Tender chicken thigh meat marinated and cooked with grated onions, saffron, ginger, and lemon juice. Served with rice pilaf and warm pita.	
CHICKEN SHAWARMA PLATE	13.00
Sliced cuts of boneless skinless chicken, marinated with a special blend of herbs. Served with tomato slices, onions, romaine lettuce and garlic sauce on the side, served with warm pita	
BEEF SHAWARMA PLATE	14.00
Sliced cuts of beef, marinated with a special blend of herbs, served with tomato slices, onions, romaine lettuce with tahini sauce on the side, served with warm pita.	
MOUSSAKA	14.00
A delicious combination of ground meat, sauteed onion and tender eggplant, topped and baked with bechamel sauce, served with rice pilaf and warm pita.	

Vegetarian Entrees

VEGETARIAN DINNER	16.00
A combination of spinach pie and falafel, Greek salad and choice of hummus or baba ganouj. Served with warm pita and tzatziki sauce.	
VEGETARIAN GRAPE LEAVES (Dolmathes)	15.00
A mixture of rice, chopped tomatoes, onions and parsley, specially seasoned and delicately rolled on grape vine leaves. Served with Greek salad and your choice of hummus or baba ghanouj.	
SPINACH PIE (Sapna-Ko-Pita)	15.00
Spinach, dill weed, onion, sumac, oregano and feta cheese baked in butter filo dough. Served with rice pilaf, warm pita and your choice of soup or dinner salad.	
SIDE ORDERS	
Greek feta	4.00
Greek olives	4.00
Rice pilaf	3.50
Cup of Tzatziki	3.50
Basket of Warm Pita	2.50

**Now at my age
I laugh
At my youth
When I thought
I knew everything.**

Al Nashashibi

Entrees

All dinners are served with rice pilaf, warm pita, and your choice of chicken soup, lentil soup, or dinner salad. (Add 4.00 to substitute dinner salad with Greek salad, tabouleh, or fattoush salad.)

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| MANSAF | 21.00 |
| A delicious dish from Jerusalem. Succulent lean lamb, cooked with homemade yogurt on low heat. Served on rice pilaf and topped with almonds. | |
| CHICKEN TAWOOK | 19.00 |
| Boneless chicken breast, marinated with fresh garlic, squeezed lemon, and herbs, grilled with onions and tomatoes. Served with vegetables. | |
| BEEF KAFTA | 20.00 |
| Freshly ground beef mixed with chopped parsley, onion, garlic, and special herbs, grilled with onions and tomatoes. Served with vegetables. | |
| CHICKEN SHAWARMA DINNER | 18.00 |
| Sliced cuts of boneless, skinless chicken, marinated with a special blend of herbs. Served with tomato slices, onions, and garlic sauce on the side. | |
| BEEF SHAWARMA DINNER | 19.00 |
| Sliced cuts of beef, marinated with a special blend of herbs, served with tomato slices, onions, and tahini sauce on the side. | |
| GYROS (Year-ose) DINNER | 18.00 |
| A large portion of gyros served with grilled onions, and tomatoes with tzatziki sauce on the side. | |
| LAMB KABAB | 20.00 |
| Lean cuts of lamb seasoned with special herbs, grilled with onions and tomatoes. Served with vegetables. | |
| STUFFED GRAPE LEAVES (DOLMATHES) | 19.00 |
| A combination of rice and ground lamb, specially seasoned, and delicately rolled in tender grape vine leaves. Cooked with tomatoes and lemon juice and served with Greek salad, hummus and warm pita. | |

Wake up to dream.

Al Nashashibi

Desserts & Beverages

Desserts

BAKLAWA	4.50
RICE PUDDING	4.00
BASBOUSA	4.00
TAPIOCA	4.00

Cold Beverages

ICED TEA with LEMON	3.00 Free refills
ICED TEA with MINT	3.00 Free refills
ICED TEA with ROSEWATER	3.00 Free refills
FRESHLY SQUEEZED LEMONADE	3.00 Free refills
ORANGE JUICE	3.00
COKE, DIET COKE, 7UP ROOT BEER, DR PEPPER	2.50 Free refills
PERRIER	3.00

Hot Beverages

REGULAR, DECAF COFFEE	3.00 Free refills
TURKISH COFFEE	Single: 3.50 Double : 4.50
MIDDLE EASTERN HOT TEA	3.00
DECAF MIDDLE EASTERN MINT TEA	3.00

Fairouz means Turquoise, a beautiful gemstone and its unique hue-and it's also the chosen name of a famous Lebanese singer whom I admire as a great human being.

Al Nashshibi



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