

CHEF HABIB PROUDLY SERVES 100% PURE HALAL PRODUCTS

Cold Appetizers

HUMUS

CHICK PEAS, TAHINI PASTE, LEMON JUICE, GARLIC, SALT.
- **LARGE 11 • REGULAR 8 • SMALL 5** -

BABA GHANOUJ

CHARBROILED EGGPLANT, TAHINI PASTE, LEMON JUICE, GARLIC, SALT. - **REGULAR 8 • SMALL 5** -

VEGETARIAN KIBEE (KAMOUNI)

CRACKED WHEAT, TOMATOES, CUCUMBERS, PARSLEY, GREEN ONIONS, FRESH MINT, SALT, SPICES AND HERBS - **8** -

VEGETARIAN GRAPE LEAVES

GRAPE LEAVES STUFFED WITH A MIXTURE OF PARSLEY, GREEN ONIONS, TOMATOES, EGYPTIAN RICE, LEMON JUICE, SALT AND E.V.O.O. - **10** -

KIBEE' NAYEE'*

PUREED EXTRA LEAN GROUND BEEF, MIXED WITH CRACKED WHEAT AND OUR HOMEMADE MIXTURE OF AUTHENTIC MID-EASTERN SPICES AND HERBS. SERVED WITH E.V.O.O. & FRESH GARDEN VEGETABLES
- **REGULAR 12 • LARGE 15** -

MALSEE' (LAHMÉ MADKOUKA)*

PUREED EXTRA LEAN BEEF, TOPPED WITH OUR HOMEMADE KAMOUN MIX. SERVED WITH E.V.O.O.
- **REGULAR 12 - LARGE 15** -

MEDITERRANEAN POTATO SALAD

NEW BABY POTATOES, DICED TOMATOES, SCALLIONS WITH CHEF'S SPECIALTY SPICE AND E.V.O.O. - **8** -

LABNÉ

HOMEMADE, SERVED WITH FRESH VEGETABLES, OLIVES, TOASTED PITA BREAD AND E.V.O.O. - **7** -

HINDBEE' (SEASONAL)

(DANDELION GREENS) STEAMED TO TENDERNESS AND SAUTÉED WITH SWEET ONIONS, LEMON JUICE, SALT, AND E.V.O.O. - **8** -

SHRIMP COCKTAIL

SERVED CHILLED ON A BED OF GREENS WITH A TANTALIZING COCKTAIL SAUCE - **15** -

ZAATAR (SEASONAL)

FRESH OREGANO, DICED SCALLIONS, TOMATOES, LEMON JUICE, SALT AND E.V.O.O. - **12** -

MAJADARA HAMRA

BROWN LENTILS, CRACKED WHEAT & CARMELIZED ONIONS (SERVED CHILLED OR HOT) - **9** -

APPETIZER COMBO

BABA GHANOUJ, HUMUS, TABOULI, FALAFEL, VEGETARIAN GRAPE LEAVES, FATTOUCH - **16** -

Hot Appetizers

FALAFEL

FAVA BEANS, CHICK PEAS, WITH FRESH CILANTRO, PARSLEY, ONIONS, GARLIC, SALT, HERBS AND SPICES
- **REGULAR 10 • SMALL 6** -

MEAT GRAPE LEAVES

GRAPE LEAVES STUFFED WITH GROUND BEEF, EGYPTIAN RICE, TOMATO, SALT, HERBS AND SPICES - **10** -

FRIED KIBEE'

SAUTÉED ONIONS, GROUND BEEF, PINE NUTS, SALT, HERBS AND SPICES, STUFFED INTO RAW KIBEE' & DEEP FRIED TO A GOLDEN BROWN - **10** -

PITA ARAYES

SEASONED GROUND BEEF, DICED ONIONS, TOMATOES, PARSLEY, AND PINE NUTS, SPREAD ON FRESH PITA BREAD, OVEN BAKED & SERVED WITH FRENCH FRIES & YOGURT
- **10** -

CHICKEN LIVER

FRESH CHICKEN LIVERS, SAUTÉED WITH E.V.O.O. & BUTTER, ONIONS, GARLIC, SALT, LEMON JUICE AND OUR SPECIALTY SPICES. - **10** -

COCONUT SHRIMP

DEEP FRIED COCONUT COATED SHRIMP. SERVED WITH A HOMEMADE DIPPING SAUCE. - **12** -

GRILLED PORTOBELLO

MARINATED AND SERVED WITH OUR CREAMY ZIP SAUCE - **10** -

BEEF TENDERLION WITH GRILLED PORTOBELLO

EXTRA LEAN BEEF TENDERLOIN TIPS, WITH SLICED PORTOBELLO MUSHROOMS AND OUR CREAMY ZIP SAUCE - **14** -

SHRIMP SAUTÉE

SAUTÉED IN BUTTER, SEA SALT, AND HOUSE SPICES, SERVED ON A BED OF GREENS - **15** -

CHICKEN WINGS

BATTERED AND DEEP FRIED TO A GOLDEN CRISP. SERVED WITH OUR BISTRO SAUCE (12 PIECES) - **10** -

BATATA HARRA (CILANTRO POTATOES)

FRIED DICED IDAHO POTATOES WITH FRESH GARLIC AND CILANTRO WITH SALT AND PEPPER - **10** -

SUJUK

100% HOMEMADE CHOICE CUT GROUND BEEF & LAMB WITH OUR MEDITERRANEAN SPICES - **9** -

MAKANEK

100% HOMEMADE CHOICE CUT GROUND BEEF & LAMB SAUSAGE WITH OUR MEDITERRANEAN SPICES - **9** -

* CONTAINS RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Soups

CRUSHED LENTIL
- 16 OZ BOWL 5 -

FREEKEH SOUP
- 16 OZ BOWL 5 -

FRESH GARDEN VEGETABLE
- 16 OZ BOWL 5 -

Salads

HOUSE SALAD

CRISP ROMAINE LETTUCE, SLICED CUCUMBER, TOMATOES, SHREDDED RED CABBAGE AND CARROTS. SERVED WITH HABIB'S AUTHENTIC HOMEMADE DRESSING
- REGULAR 6 • LARGE 9 -

FATTOUCH

CRISP ROMAINE LETTUCE, SLICED CUCUMBER, TOMATOES, SHREDDED RED CABBAGE AND CARROTS, DICED TRI-COLOR BELL PEPPERS, SCALLIONS, RED ONIONS, RADISHES, TOPPED WITH DEEP FRIED PITA CHIPS AND OUR HOUSE DRESSING
- REGULAR 7 • LARGE 10 -

TABOULI

FINELY CHOPPED PARSLEY, SCALLIONS, DICED TOMATOES AND CUCUMBER, COMBINED WITH CRACKED WHEAT, LEMON JUICE, SALT, E.V.O.O. AND OUR SPECIALTY SPICES
- REGULAR 7 • LARGE 10 -

SPINACH SALAD

ORGANIC TENDER BABY SPINACH, SHREDDED RED CABBAGE AND CARROTS, SLICED MUSHROOMS, RED ONIONS, GRAPE TOMATOES, AND OUR HOMEMADE DRESSING
- REGULAR 7 • LARGE 10 -

SPRING MIX SALAD

MIXED TENDER GREENS, SHREDDED RED CABBAGE, CARROTS, SWEET RED ONIONS, GRAPE TOMATOES, FETA CHEESE, WALNUTS, AND OUR HOMEMADE DRESSING
- REGULAR 7 • LARGE 10 -

GREEK SALAD

CRISP ROMAINE LETTUCE, CUCUMBER, RED ONION, TOMATOES, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, BEETS, AND OUR HOMEMADE GREEK DRESSING
- REGULAR 7 • LARGE 10 -

CUCUMBER YOGURT SALAD

DICED CUCUMBER, DRIED MINT FLAKES, SEA SALT, FRESH GARLIC, E.V.O.O., COMBINED WITH OUR HOMEMADE YOGURT - 7 -

ALMOND RICE SALAD

RICE PILAF, AND OUR HOUSE SALAD, TOPPED WITH ROASTED SLICED ALMONDS - 9 -

MEDITERRANEAN SALAD

DICED TOMATOES & CUCUMBER, FRESH MINT, LEMON JUICE, GARLIC SALT AND E.V.O.O.
- REGULAR 7 • LARGE 10 -

SALAD SIDE ADD-ONS

- GRILLED OR CRISPY CHICKEN BREAST - 5 -
- BEEF OR CHICKEN SHAWARMA - 5 -
- SHREDDED FETA CHEESE - 3 -

Sandwiches

BEEF OR CHICKEN SHAWARMA - 4 -

SHISH KABOB OR SHISH TAWOOK - 4 -

SHISH KAFTA - 4 -

FALAFEL - 4 -

ROASTED CHICKEN SANDWICH - 4 -

HAMBURGER WITH FRENCH FRIES - 8 -

CHICKEN BURGER WITH FRENCH FRIES - 8 -

CHICKEN SUB WITH FRENCH FRIES - 8 -

VEGETARIAN GRAPE LEAVES WITH HUMUS - 4 -

COD FISH SANDWICH WITH FRENCH FRIES - 7 -



LABNE & OLIVES SUB WITH FRESH VEGETABLES
LETTUCE, MINT, TOMATO, SALT, PEPPER WITH E.V.O.O. - 6 -

FALAFEL, HUMUS, AND TABOULI - 4 -

Side Dishes

FRENCH FRIES - 3 -

WHIPPED (MASHED) POTATOES - 5 -

HABIB'S SIGNATURE OVEN POTATOES "POTATO BALLS" - 5 -

STEAMED MIXED VEGETABLES - 5 -

ROASTED VEGETABLES

MUSHROOMS, ONIONS, GRAPE TOMATOES, AND TRI-COLORED BELL PEPPERS - 6 -

RICE PILAF

PREMIUM WHITE RICE AND VERMICELLI NOODLES TOPPED WITH ROASTED NUTS - 5 -

HOMEMADE FRESH YOGURT - 3 -

GARLIC DIPPING SAUCE - 2 -

STEAMED ASPARAGUS AND GOURMET CARROTS - 6 -

* CONTAINS RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Pasta Entrées

ALL PASTA ENTRÉES SERVED WITH YOUR CHOICE OF SOUP OR SALAD

RAVIOLI

STUFFED WITH MUSHROOMS AND BAKED IN A HOMEMADE ALFREDO SAUCE WITH FRESHLY GRATED PARMESAN AND MOZZARELLA CHEESES - **15** -

TRI-COLORED FETTUCCINI ALFREDO

THIN FETTUCCINI PASTA NOODLES, WITH ALFREDO SAUCE AND FRESHLY GRATED PARMESAN CHEESE - **15** -

BAKED VEGETARIAN LASAGNA

STUFFED WITH FRESH GARDEN VEGETABLES, WITH A BLEND OF ITALIAN CHEESES IN MARINARA SAUCE - **14** -

PENNE ALFREDO

PENNE PASTA IN OUR HOMEMADE ALFREDO SAUCE AND FRESHLY GRATED PARMESAN CHEESE - **13** -

PENNE MARINARA

PENNE PASTA WITH OUR HOMEMADE MARINARA SAUCE AND FRESHLY GRATED PARMESAN CHEESE - **13** -

• ADD CRISPY OR GRILLED CHICKEN BREAST • **5**

• ADD SAUTÉED OR GRILLED SHRIMP **8**

Seafood Entrées

ALL SEAFOOD ENTRÉES SERVED WITH YOUR CHOICE OF SOUP OR SALAD & TWO SIDES

SAUTÉED SHRIMP

IN FRESH MANGO SAUCE AND HOUSE SPICES - **19** -

COLOSSAL SHRIMP

MARINATED & CHARBROILED TO PERFECTION - **24** -

SHRIMP STIR FRY

SAUTÉED WITH GARDEN VEGETABLES AND MEDITERRANEAN SPICES - **19** -

SHRIMP KABOB

MARINATED WITH GARLIC BUTTER & FRESH HERBS, GRILLED TO PERFECTION - **22** -

SHRIMP CILANTRO

SAUTÉED SHRIMP, WITH FRESH MUSHROOMS, GARLIC, LEMON, HERBS AND SPICES WITH FRESHLY CHOPPED CILANTRO - **19** -

FISH & CHIPS

FRESH COD FILET, HAND BATTERED, SEASONED TO PERFECTION, AND DEEP FRIED TO A GOLDEN BROWN - **16** -

SALMON FILET (SCOTTISH)

PAN SEARED WITH FRESH HERBS AND SPICES, TOPPED WITH BALSAMIC GLAZE - **23** -

LOBSTER TAIL (COLD WATER)

OVEN BAKED WITH BUTTER - **MARKET PRICE** -

RED SNAPPER FILET

BLACKENED WITH CAJUN SPICES AND GRILLED TO PERFECTION. SERVED WITH OUR DIJON BISTRO SAUCE - **22** -

Chicken Entrées

ALL CHICKEN ENTRÉES SERVED WITH YOUR CHOICE OF SOUP OR SALAD & TWO SIDES

WHOLE ROTISSERIE CHICKEN

MARINATED TO ENSURE JUICINESS & TENDERNESS - **20** • **HALF 17** -

CHICKEN SHAWARMA - **18** -

CHEF'S SIGNATURE TAWOOK

YOUNG CHICKEN TENDERLOIN MARINATED WITH CHEF'S SPECIALTY SPICES, GRILLED TO PERFECTION - **18** -

CHICKEN CILANTRO

SAUTÉED CHICKEN, WITH FRESH MUSHROOMS, GARLIC, LEMON, HERBS AND SPICES WITH FRESHLY CHOPPED CILANTRO - **18** -

STUFFED BREAST OF CHICKEN FILET

WITH PORTOBELLO MUSHROOMS AND CARAMELIZED ONIONS, TOPPED WITH MUSHROOM SAUCE - **19** -

CHICKEN CREAM CHOPS

TOPPED WITH GARLIC BUTTER SAUCE - **18** -

STUFFED CHICKEN RICOTTA

STUFFED CHICKEN BREAST FILET WITH RICOTTA CHEESE AND FRESH BABY SPINACH TOPPED WITH MUSHROOM SAUCE - **19** -

GRILLED BREAST OF CHICKEN FILET

TOPPED WITH MUSHROOM SAUCE OR OUR HOMEMADE SWEET & SPICY B.B.Q. SAUCE - **18** -

CHICKEN STIR FRY

STIR-FRIED GARDEN VEGETABLES, FRESH HERBS, AND OUR SPECIALTY SPICES - **18** -

CHICKEN SAUTÉE

CHICKEN STRIPS WITH FRESH MUSHROOMS, GARLIC, AND OUR SPECIALTY SPICES - **18** -

CHARBROILED DE-BONED CHICKEN

(WHOLE CHICKEN) - **22** -
(HALF CHICKEN) - **18** -

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Meat Entrées

ALL MEAT ENTRÉES SERVED WITH YOUR CHOICE OF SOUP OR SALAD, & TWO SIDES

SHISH KABOB*

MARINATED CHUNKS OF BEEF TENDERLOIN CHARBROILED AND COOKED TO ORDER - **19** -

SHISH KAFTA*

GROUND CHOICE BEEF MIXED WITH DICED ONIONS, PARSLEY, AND SEASONINGS. CHARBROILED OR SAUTÉED, COOKED TO ORDER - **17** -

LAMB CHOPS - FRENCH CUT*

SEASONED & CHARBROILED TO ORDER - **MKT. PRICE** -

FILET MIGNON*

SERVED WITH BUTTER CREAM SAUCE, PAN SEARED, AND CHARBROILED TO ORDER - **25** -

MEAT SHAWARMA (BEEF)

MARINATED LAYERS OF BEEF SLICED TO PERFECTION - **18** -

BEEF CILANTRO



SAUTÉED TENDERLOIN STRIPS WITH FRESH MUSHROOMS, GARLIC, LEMON, HERBS, AND SPICES WITH FRESHLY CHOPPED CILANTRO - **18** -

BEEF STIR FRY

STIR-FRIED WITH FRESH GARDEN VEGETABLES & HERBS, SEASONED WITH OUR AUTHENTIC MEDITERRANEAN SPICES - **18** -

RIBEYE STEAK*

SEASONED & CHARBROILED TO ORDER. - **23** -

BEEF TEAK SAUTÉ

THINLY SLICED BEEF STRIPS WITH FRESH GARLIC, LEMON JUICE, AND HOUSE SPICES - **18** -

KAFTA SAUTÉ

GROUND CHOICE BEEF MIXED WITH DICED ONIONS, PARSLEY, AND SEASONINGS, SAUTÉED WITH FRESH GARDEN VEGETABLES AND HERBS, SEASONED WITH OUR AUTHENTIC MEDITERRANEAN SPICES - **17** -

OOZÉ

SEASONED RICE WITH GROUND BEEF TOPPED WITH LAMB CHUNKS AND ROASTED NUTS - **19** -

Gourmet Pizza

TRI-CHEESE

CHEF'S OWN HOMESTYLE PIZZA SAUCE, FRESH MOZZARELLA, ASIAGO AND PARMESAN CHEESES WITH FRESH BASIL
- **8** -

SPINACH FETA

FRESH GARLIC BUTTER SAUCE, WITH ORGANIC BABY SPINACH LEAVES, SLICED VINE-RIPENED TOMATOES, FRESH SLICED MOZZARELLA AND FETA CHEESE
- **10** -

FRESH GARDEN VEGETABLE

OUR HOMEMADE PIZZA SAUCE, WITH FIRE ROASTED MUSHROOMS, RED ONIONS, VINE-RIPENED TOMATOES, KALAMATA OLIVES AND A BLEND OF FIVE AUTHENTIC ITALIAN CHEESES
- **8** -

SHRIMP SCAMPI

SAUTÉED SHRIMP IN A FRESH GARLIC BUTTER SAUCE, PARMESAN CHEESE, FRESH BROCCOLI FLORETS AND RED ONIONS, ON A THIN CRUST
- **13** -

B.B.Q. CHICKEN

CHEF HABIB'S OWN HOMEMADE B.B.Q. SAUCE, WITH GRILLED CHICKEN BREAST, THINLY SLICED RED ONIONS, AND FRESH GRATED MOZZARELLA CHEESE
- **11** -

CHEF'S PIZZA

BASIL PESTO, PARMESAN & MOZZARELLA CHEESE, SUNDRIED TOMATOES, SAUTÉED SHRIMP, ROASTED GARLIC & FRESH BASIL LEAVES, TOPPED WITH SPRING MIX SALAD AND FETA CHEESE
- **13** -

Children's Menu

ALL CHILDREN'S MEALS SERVED WITH FRENCH FRIES

MAC N' CHEESE - **7** -

FETTUCINI WITH ALFREDO SAUCE - **7** -

PENNE WITH MARINARA SAUCE - **7** -

CHICKEN TENDERS - **7** -

GRILLED CHEESE - **7** -

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Habib's Signature Family Style Menu

MINIMUM OF 8 PERSONS •
SERVED WITH FRUIT PLATTER

4 HOUR ADVANCE RESERVATION REQUIRED FOR MENU #1, #3, #4, #6 & #7

MENU #1

HOUSE SALAD OR FATTOUCH
HUMUS
MIXED VEGETABLES
HABIB'S SIGNATURE OVEN POTATOES "POTATO BALLS"
BAKED CHICKEN
OOZE'
20 PER PERSON

MENU #2

HOUSE SALAD OR FATTOUCH
HUMUS
MALIBU VEGETABLE BLEND
WHIPPED POTATOES
BONELESS CHICKEN WITH MUSHROOM SAUCE
OOZE'
20 PER PERSON

MENU #3

GREEK SALAD
HUMUS
MIXED VEGETABLES
HABIB'S SIGNATURE OVEN POTATOES "POTATO BALLS"
PENNE WITH MARINARA TOPPED WITH CRISPY CHICKEN
BREAST
ROAST BEEF WITH GRAVY
20 PER PERSON

MENU #4

SPINACH SALAD OR SPRING MIX SALAD
HUMUS
WHIPPED POTATOES
BAKED CHICKEN
RICE PILAF
KAFTA WITH ROASTED VEGETABLES
20 PER PERSON

MENU #5

CHOICE OF SALAD
HUMUS
BABA GHANOUG
BATATA HARRA
CHICKEN SAUTÉ
SAUTÉ SHRIMP WITH MANGO SAUCE
RICE PILAF
23 PER PERSON

MENU #6

CHOICE OF SALAD
HUMUS
MALIBU VEGETABLE BLEND
OVEN POTATOES
CHICKEN RICOTTA
SAYUDIYÉÉ
24 PER PERSON

MENU #7



SPRING MIX SALAD WITH DRIED CHERRIES, WALNUTS & FETA CHEESE TOPPED WITH A RASPBERRY VINAIGETTE
HUMUS • GREEN BEANS WITH CARMELIZED ONIONS • ROASTED RED SKIN POTATOES
SALMON FILET
FILET MIGNON WITH PORTOBELLO MUSHROOMS
JASMINE RICE
36 PER PERSON

Habib's Feast

DINE IN ONLY • MINIMUM OF 8 PERSONS • \$20 PER PERSON
SERVED WITH FRUIT PLATTER

**TAWOOK, BEEF KABOB, KAFTA, BEEF AND CHICKEN SHAWARMA, HUMUS,
BABA GHANOUG, FRIED KIBEE, TABOULI, FATTOUCH, FALAFEL, RICE PILAF AND
MASHED POTATOES OR HABIB'S POTATO BALLS**

Combination Entrees

all combos served with your choice of soup or salad, & two sides

SHAWARMA COMBO

CHICKEN AND MEAT SHAWARMA (BEEF)
- SINGLE: 19 • FOR TWO: 28 -

SHISH KABOB COMBO

KABOB, KAFTA, TAWOOK
- SINGLE: 19 • FOR TWO: 34 • FOR FOUR: 68 -

* CONTAINS RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Habib's Lunch Specials

CHICKEN OR BEEF SHAWARMA

SERVED WITH WHITE RICE PILAF, HUMUS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 10 -

SHISH KABOB

SERVED WITH WHITE RICE PILAF, HUMUS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

CHEF'S SIGNATURE TAWOOK

SERVED WITH WHITE RICE PILAF, HUMUS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

SHISH KAFTA

SERVED WITH WHITE RICE PILAF, HUMUS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 10 -

HUMUS & SAUTÉED CHICKEN BREAST STRIPS

SERVED HABIB'S POTATO BALLS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

CHICKEN OR BEEF STIR-FRY

SERVED WITH WHITE RICE PILAF, CHOICE OF VEGETABLE, LENTIL OR FREEKEH SOUP, OR CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

OOZE' (STUFFED LAMB)

SERVED WITH YOGURT, CHOICE OF SOUP OR SALAD - 11

GRILLED CHICKEN BREAST

SERVED WITH WHIPPED POTATOES, STEAMED MIXED VEGETABLES, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

HUMUS & SAUTÉED BEEF TIPS

SERVED HABIB'S POTATO BALLS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 11 -

SHRIMP STIR-FRY

SERVED WITH WHITE RICE PILAF, CHOICE OF VEGETABLE, LENTIL OR FREEKEH SOUP, OR CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 12 -

VEGGIE TRIO

FALAFEL, VEGETARIAN GRAPE LEAVES, HUMUS, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - 10 -

HABIB'S TRIO

MEAT GRAPE LEAVES, FRIED KIBEE', HUMUS, AND CHOICE OF ANY SOUP OR SALAD - 10 -

PITA ARAYES

SERVED HUMUS OR BABA GHANNOUJ, CHOICE OF VEGETABLE, LENTIL OR FREEKEH SOUP, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH - 10 -

TRI-CHEESE PIZZA -5-

Habib's Lunch Salads

FATTOUCH WITH GRILLED HALLOUM
- 8 -

FATTOUCH FETA - 8 -

FATTOUCH TOPPED WITH GRILLED CHICKEN BREAST - 8 -

HOUSE SALAD WITH BEEF OR CHICKEN SHAWARMA - 8 -

RICE ALMOND SALAD TOPPED WITH GRILLED CHICKEN BREAST - 8 -

SPINACH SALAD FETA - 8 -

SPINACH SALAD TOPPED WITH GRILLED CHICKEN BREAST - 8 -

GREEK SALAD TOPPED WITH GRILLED CHICKEN BREAST - 8 -

Lunch Sandwiches

SERVED WITH CHOICE OF SOUP OR SALAD AND FRENCH FRIES OR RICE PILAF

CHICKEN OR BEEF SHAWARMA - 9 -

SHISH KABOB OR SHISH TAWOOK - 9 -

SHISH KAFTA - 9 -

FALAFEL - 9 -

FALAFEL, HUMUS AND TABOULI - 9 -

ROASTED CHICKEN - 9 -

CHICKEN BURGER W/ FRENCH FRIES - 9 -

CHICKEN SUB W/ FRENCH FRIES - 9 -

Breakfast for Two

SERVED ANY TIME

FOUL

SCRAMBLED EGGS

LABNE'

OLIVES

CHEESES

GARDEN VEGETABLES

TEA

~ 30 ~

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