HUMUS
CHICKPEAS, TAHIINI PASTE, LEMON JUICE, GARLIC, SALT.
- LARGE 11 • REGULAR 8 • SMALL 5 -

BABA GHANOUJ
CHARBROILED EGGPLANT, TAHIINI 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’ (LAMHÉ 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 & CARAMELIZED ONIONS (SERVED CHILLED OR HOT) - 9 -

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

FALAFEL
FAVA BEANS, CHICKPEAS, 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, SAUTÈED WITH E.V.O.O. & BUTTER, ONIONS, GARLIC, SALT, LEMON JUICE AND OUR SPECIALITY SPICES - 10 -

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

GRILLED PORTOBELLO
MARBLED 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
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 Entrees**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ravioli - stuffed with mushrooms and baked in a homemade alfredo sauce with freshly grated parmesan and mozzarella cheeses</td>
<td>15</td>
</tr>
<tr>
<td><strong>Tri-colored fettuccini Alfredo</strong> - thin fettuccini pasta noodles, with alfredo sauce and freshly grated parmesan cheese</td>
<td>15</td>
</tr>
<tr>
<td><strong>Baked vegetarian lasagna</strong> - stuffed with fresh garden vegetables, with a blend of italian cheeses in marinara sauce</td>
<td>14</td>
</tr>
<tr>
<td><strong>Whole rotisserie chicken</strong> - marinated to ensure juiciness &amp; tenderness</td>
<td>20</td>
</tr>
<tr>
<td>- half chicken</td>
<td>17</td>
</tr>
<tr>
<td><strong>Chicken shawarma</strong> - young chicken tenderloin marinated with chef's specialty spices, grilled to perfection</td>
<td>18</td>
</tr>
<tr>
<td><strong>Chef’s signature tawook</strong> - young chicken tenderloin marinated with chef’s specialty spices, grilled to perfection</td>
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<tr>
<td><strong>Chicken cilantro</strong> - sautéed chicken with fresh mushrooms, garlic, lemon, herbs and spices with freshly chopped cilantro</td>
<td>19</td>
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<tr>
<td><strong>Stuffed breast of chicken filet</strong> - with portobello mushrooms and caramelized onions, topped with mushroom sauce</td>
<td>19</td>
</tr>
<tr>
<td><strong>Chicken cream chops</strong> - topped with garlic butter sauce</td>
<td>18</td>
</tr>
<tr>
<td><strong>Sautéed shrimp</strong> - in fresh mango sauce and house spices</td>
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<tr>
<td><strong>Colossal shrimp</strong> - marinated &amp; charbroiled to perfection</td>
<td>24</td>
</tr>
<tr>
<td><strong>Shrimp stir fry</strong> - sautéed with garden vegetables and mediterranean spices</td>
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<tr>
<td><strong>Shrimp kabob</strong> - marinated with garlic butter &amp; fresh herbs, grilled to perfection</td>
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<td><strong>Fish &amp; chips</strong> - fresh cod filet, hand battered, seasoned to perfection, and deep fried to a golden brown</td>
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</tr>
<tr>
<td><strong>Salmon filet (Scottish)</strong> - pan seared with fresh herbs and spices, topped with balsamic glaze</td>
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<tr>
<td><strong>Lobster tail (cold water)</strong> - oven baked with butter</td>
<td>Market Price</td>
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<tr>
<td><strong>Red snapper filet</strong> - blackened with cajun spices and grilled to perfection, served with our dijon bistro sauce</td>
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**Seafood Entrees**

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<td><strong>Chicken cream chops</strong> - topped with garlic butter sauce</td>
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</tr>
<tr>
<td><strong>Stuffed chicken ricotta</strong> - stuffed chicken breast filet with ricotta cheese and fresh baby spinach topped with mushroom sauce</td>
<td>19</td>
</tr>
<tr>
<td><strong>Grilled breast of chicken filet</strong> - topped with mushroom sauce or our homemade sweet &amp; spicy b.q. sauce</td>
<td>18</td>
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<tr>
<td><strong>Chicken stir fry</strong> - stir-fried garden vegetables, fresh herbs, and our specialty spices</td>
<td>18</td>
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<tr>
<td><strong>Chicken sautéed</strong> - chicken strips with fresh mushrooms, garlic, and our specialty spices</td>
<td>18</td>
</tr>
<tr>
<td><strong>Charbroiled de-boned chicken (whole chicken)</strong></td>
<td>22</td>
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Children's Menu

ALL CHILDREN'S MEALS SERVED WITH FRENCH FRIES

SHISH KABOB*
Marinated chunks of beef tenderloin charbroiled and cooked to order - 19 -

SHISH KAFTE
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
Sautééed tenderloin strips with fresh mushrooms, garlic, lemon, herbs, and spices with freshly chopped cilantro - 18 -

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
Sautééed 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 -

Meat Entrees

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

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 -

SHRIMP SCAMPI
Sautééed 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 -
FETTUCCINI WITH ALFREDO SAUCE - 7 -
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MAC N’ CHEESE - 7 -
FETTUCCINI WITH ALFREDO SAUCE - 7 -

Mac n' cheese - 7 -
Fettuccini with alfredo sauce - 7 -

Mac n' cheese - 7 -
Fettuccini with alfredo sauce - 7 -

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CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
**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
- **Bread**
- 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 Ghanouj
- Batata Harra
- Chicken Saute
- Sauté Shrimp with Mango Sauce
- Rice Pilaf
- **23 per person**

### Menu #6
- **Choice of Salad**
- Humus
- Malibu Vegetable Blend
- Oven Potatoes
- Chicken Ricotta
- Sayudiye
- **24 per person**

### Menu #7
- Spring Mix Salad with Dried Cherries, Walnuts & Feta Cheese Topped with a Raspberry Vinaigrette
- Humus
- Green Beans with Carmelized Onions
- Roasted Red Skin Potatoes
- Salmon Filet
- Filet Mignon with Portobello Mushrooms
- Jasmine Rice
- **36 per person**

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**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 Ghanouj, 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 KFTA**
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 kibbeh, humus, and choice of any soup or salad - 10 -

**PITA ARAYES**
Served hummus or baba ghanjouli, 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**

**CHICKEN OR BEEF SHAWARMA**
- 9 -

**SHISH KABOB OR SHISH TAWOOK**
- 9 -

**SHISH KFTA**
- 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**

**FOUL**

**SCRAMBLED EGGS**

**LABNE’**

**OLIVES**

**CHEESES**

**GARDEN VEGETABLES**

**TEA**

~ 30 ~

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