

Entrees

Bamia

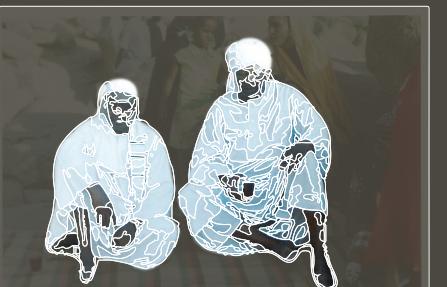
Moroccan lamb stew/soup . A favorite dish of the Mediterranean, the Middle East and Western Africa. This dish has migrated to the Southern United States by the Creoles and Cajuns. **\$9.90**

Moussaka - It is the most famous recipe in Egypt-- very delicious. You can eat it with white rice or bread. Egyptian version of moussaka, or masa'a, which is vegan when served as street food but sometimes made with ground beef or béchamel. (made to order -- with meat or meatless) **\$8.95**

Koshari - Chick peas, brown lentils, pasta, rice and crispy fried onions together with a spicy vinegar based sauce will melt the heart of any of our Countrymen. **\$7.50**

Chicken with Port Wine, Mushrooms and Shallots -- A Moorish dish with the combined flavors of Spain and Portugal with subtle hints of North Africa. **\$11.95**

Moroccan Chicken - Spicy chicken over couscous with kumquats, butternut squash, honey and cumin. **\$10.90**



From our family to yours, we invite you to sample the taste and tradition of North African cooking.

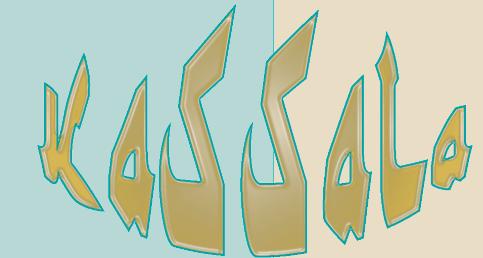
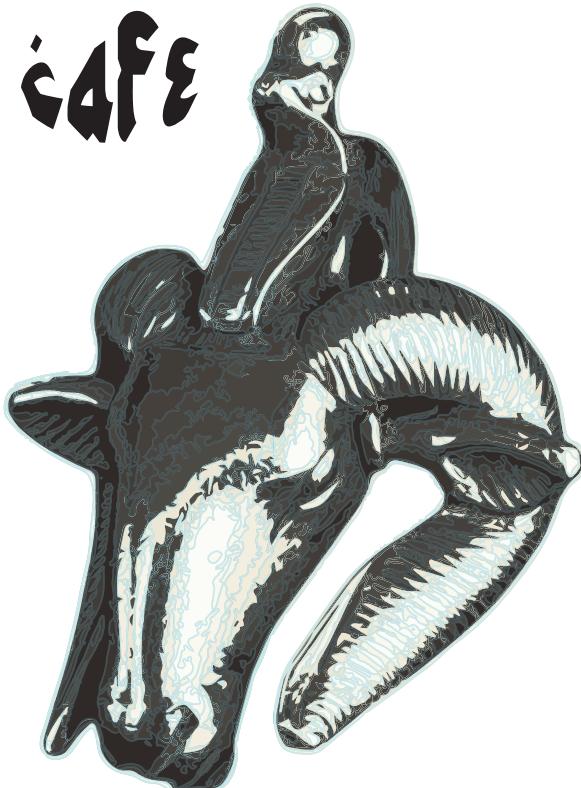
*We are open for breakfast and lunch.
As to see those menus and enjoy our selections throughout the day*

Open 7 am Monday-Friday, 8 am Saturday, and 10 am Sunday

Café Kassala
6 Square West
Washington, Georgia 30673

www.CafeKassala.com

(706) 872-1226



A Taste of Nubia

Appetizers

Kofta - A kebabs made with ground rather than cubed meat. These are the well-known Turkish Kofta, delicious little meat balls or patties. You can make them with beef, but lamb is traditional and makes them very special. **\$4.50**

Tamia/Falafel (similar to falafel) - Chickpeas, Ceci or Garabanzo beans make up this classic Arabic dish. **\$5.95**

Sudanese Yogurt and Tahini Dip (Served with a sprinkle of parsley, fresh chopped vegetables with eith warm or toasted pita) **\$4.50**

Fettat Adis - A spicey red lentil soup **\$3.50**

Baba Ganoush - roasted eggplant dip, Baba Ganoush, Khorvadzed Eggplant served with toated pita chips. **\$4.90**



Salad

Taboleh - A Middle Eastern bulgur salad. **\$5.50**

Moroccan Carrot Salad - with parsley, chopped garlic and cumin. **\$3.50**

Algerian Rice Salad - with pimentos and green pepper **\$5.50**

House Salad/ Fatush - Our version of the traditional American-style salad, for those who are less adventurous. **\$3.50**

Kassala, Sudan for some is known as the “Paris of Sudan,” though it might be a bit of an exaggeration, though Kassala does have its own unique charm. In fact, it is an oasis and the chief market center Sudan’s semi-arid eastern region. We are honor to have you enjoy a bit of our culture. Without a doubt, Kassala is home to the world’s tastest grapefruits. A fresh fruit sampler is available at your table upon request.

Desserts

Shaaria

A unique blend of blend exclusive to Sudanese heritage; prepared by first boiling and fried with sesame oil, sugar, a ting of salt, finely melted butter and sultana or coconut. Shaaria has a lusciously rare taste that is soundly poplar in Sudan. If you want to know the true Sudanese idea of sweets, this is simply a must. **\$4.95**

Bishbosa

A semolina based cake, which is soaked in lemon syrup and has a delicate touch of cinnamon to it. Although widely served on Sudanese special occasions, this extremely flavorsome cake is a famous delicacy in mostly all Middle Eastern regions. Its magically exclusive ingredients are

cinnamon, lemon and vanilla. **\$5.95**

Garaasa be Semna

More of pancake than bread and is even prepared and served like usual pancakes, though more flavorful. This dish has long earned the reputation of being a conventional Sudanese stoutness, which doses wheat flour, sultanas into butter and sugar to create this flat bread. Our Garaassas maybe flavored with dates instead of Sultanas upon your request. Fruit topping are subject to change due to seasonal availability.

Please check with our wait staff. **\$4.95**

Basta

Another simple while extremely temping and popular dish in Sudan is the Basta. Prepared with easily available ingredients such as peanuts, brown sugar, butter, castor sugar, phyllo pastry and lemon juice, an exquisitely tasting cake that is served as a symbol of gracefulness.

\$4.95

The people of Sudan have an undying affinity and possibly an uncontrollable love for sweet dishes. Most of their sweet creations make use of sugar, cream, eggs and dairy products such as milk or yogurt; combining them with caramel, lime juice or any of the local divinely tasting fruits, to create charming sweet wonders. The easiest sweet dish that virtually all-Sudanese women know how to prepare is the Crème caramel or the Sudanese caramel custard as it is locally called. This easy-to-make but strikingly tasting and enticingly irresistible sweet dish is an appetizing mixture of melted butter and lots of eggs blended into milk and banana or vanilla extract. This marvelous creation of flavors is as easy to prepare as it sounds.

This recipe is available as our complimentary gift to you. Please see our friendly wait staff for details.

Vegetarian

Butecha - Chickpea paste blended with oil, lemon juice, green pepper and black pepper. **\$8.95**

Gomen Wot - Chopped collard greens cooked in herbed oil with onions, green pepper and garlic. **\$6.95**

Atakilt - Mixed vegetables, green beans, potatoes, carrots and onions sautéed in a blend of exotic herbs. **\$9.95**

Yesmir Wot - Lentils simmered in a spicy hot berbere sauce. **\$8.95**

Yesmsir Alcha - Lentils mixed with tumeric, onions, green peppers, garlic and gingerroot. **\$7.95**

Mittin Shuro Wot - Ethiopian style ground split peas simmered in a spicy berbere sauce. **\$8.95**

Yekik Aliche - Split peas cooked with oil and onions. **\$6.95**

Tikle Gomen - Cabbage cooked with vegetable oil, garlic, ginger and green peppers. **\$7.95**

Hot Beverages

Sudanese Cinnamon Tea.

Hibiscus Tea (Egypt)

Spicy Sudanese Chai

Mint Tea

\$4.95

Cold Beverages

Mango Juice

Apple Juice

Cranberry Juice

Iced Hibiscus Tea

\$2.95

Wine List

Ethiopian Wines

Axum- Nebit, Honey wine

Gouder - Medium Bodied dry red wine

Dukan - Dry red win with exotic flavor

Axumit - Sweet red wine

Royal Mead - Honey Wine

Glass - **\$5**

Bottle-**\$21**

أَنْجَانِي لَحْمَ الْمُتَوَفِّيَّةِ

Artist's Statement

In creating my menu for this weeks project, I decided to uphold the traditions of the Zahran family, my family. My father once told me that the name "Zahran" meant "blue." Though I heard many other meaning behind the name. It is said that Zahran means blossoming or flowering in Arabic and is derived from the Arabic word for flower. It is not a Bedouin tribe for the Zahran's had been considered farmers. My logo is of a ram head amulet that is part of the Egyptian/Sudanese culture. The colors are of the blue waters of the Nile and the sand of the Sahara. The brown, the color of the Nubian people.

The patchwork effect represents the melting pot of the port city of Kassala were my father's family is from. The target audience, middle-class and Ex-pats who wish to consider alternatives is healthy meal choices.