

El Basha

256 Park Ave & 424 Belmont St

Delivery Hours

Tues - Fri: 11am - 2pm, 4:30pm - 10pm
Saturday: 3:30pm - 10pm
Closed Sunday & Monday

APPETIZERS

Hummus	\$ 6.00
<i>A delicious chick pea and sesame tahini dip</i>	
Hummus Blahme	\$ 7.00
<i>Chick pea and tahini dip with sauteed ground meat</i>	
Baba Ghanouj	\$ 7.00
<i>Smoky flavored grilled eggplant and sesame tahini dip</i>	
Half & Half	\$8.00
<i>A combination plate of hummus and baba ghanouj</i>	
Foul Mudamas	\$ 6.00
<i>Red fava beans prepared with garlic and lemon juice</i>	
Fassoulia	\$ 6.00
<i>White kidney beans prepared with garlic, mint & olive oil</i>	
Ballilah	\$ 6.00
<i>Marinated chick peas, served warm</i>	
Cucumber & Yogurt (Tzatziki)	\$ 6.00
<i>Fresh cucumber salad with homemade yogurt</i>	
Labneh	\$ 6.00
<i>Homemade yogurt cheese spread</i>	
Feta cheese with olive oil and olives	\$ 7.00
Grape Leaves	\$ 6.00
<i>Stuffed with a light mixture of rice & vegetables</i>	
Meatless Grape Leaves	\$ 6.00
<i>Stuffed with a light mixture of rice & vegetables</i>	
Kibbee Balls	\$ 7.00
<i>A light mixture of ground meat & fine bulgur wheat</i>	
Falafel	\$ 8.00
<i>Ground chickpea balls with tahini sauce. Served over salad</i>	
Lebanese Sausages	\$ 7.00
<i>A mixture of ground beef and lamb, sauteed with onions and peppers</i>	
Marinated Artichoke	\$ 6.00
<i>Artichoke hearts marinated with lemon juice & garlic</i>	
Shenkleesh	\$ 8.00
<i>Aged cheese with onions, tomato, olive oil, and olives</i>	
Spinach Pies	\$ 7.00
<i>Mini-sized and homemade.</i>	
Sambousik	\$ 7.00
<i>Stuffed with ground lamb, pine nuts, and spices</i>	
Mezza Platter	\$ 25.00
<i>Your choice of any four of the above appetizers</i>	

SOUPS

Lentil Soup	\$ 5.00
<i>Prepared with spinach & potatoes</i>	
Chicken Soup	\$ 5.00
<i>Prepared with fresh vegetables and rice</i>	
Lamb Curry Soup	\$ 5.00
<i>Prepared with fresh vegetables</i>	

SALADS

Garden Salad	\$ 6.00
<i>Fresh lettuce and tomatoes with mint, herbs, lemon and olive oil</i>	
Greek Salad	\$ 7.00
<i>Fresh garden salad, feta cheese, and olives</i>	
Tabouli	\$ 8.00
<i>Fresh parsley and bulgur salad</i>	
Fatouch	\$ 8.00
<i>Fine cut vegetables and toasted bread, tossed with toasted pita bread</i>	
Armenian Salad	\$ 9.00
<i>Spicy tabouli mixed with chick peas</i>	
Israeli Salad	\$ 6.00
<i>Fresh select vegetables, tossed with lemon and oil dressing</i>	

Salad Add-Ons:

Feta \$1, Chicken \$2, Sirloin Tips \$6, Grilled Shrimp \$7

LUNCH MENU

Served Tues - Fri 11am - 2pm

Lunch Entrees

Served with Rice Pilaf and Grilled Vegetables

Chicken or Beef Ka-Bob	\$ 10.00
Shrimp Ka-Bob	\$ 12.00
Kafta Ka-Bob	\$ 10.00
Lamb Ka-Bob	\$ 12.00
Kibbee (Ground Beef or Vegetarian Pumpkin)	\$ 10.00
Grape Leaves (Vegetarian or Meat)	\$ 8.00
Baby Lamb Chops	\$ 12.00
Grilled Fish Filet (Salmon, Swordfish, or Tuna)	\$ 12.00
Combo Ka-Bob (Chicken, Beef and Kafta)	\$ 12.00
Combo Platter (Kibbee and Grape Leaves)	\$ 10.00

Lunch Sandwiches

Rolled in Lebanese bread with lettuce, tomatoes and onions

Falafel	\$ 5.00
Hummus	\$ 5.00
Tabouli	\$ 5.00
Baba Ghanouj	\$ 5.00
Baked Kibbee	\$ 6.00
Grape Leaves	\$ 6.00
Vegetarian Grape Leaves	\$ 6.00
Chicken Shawarma	\$ 6.00
Kafta Ka-Bob	\$ 6.00
Lamb Ka-Bob	\$ 7.00
Beef Ka-Bob	\$ 7.00
Chicken Ka-Bob	\$ 6.00
Add Hummus, Baba Ghanouj, Tabouli, or Feta	\$ 1.00

GRILLED ENTREES

Served with Rice Pilaf and Grilled Vegetables

Chicken Ka-Bob.....	\$ 15.00
<i>Marinated chicken, broiled to perfection</i>	
Shish-Ka-Bob	\$ 16.00
<i>Marinated sirloin tips, char-broiled</i>	
Tenderloin Ka-Bob.....	\$ 20.00
<i>Marinated tenderloin tips, char-broiled</i>	
Lamb Ka-Bob	\$ 22.00
<i>Marinated pieces of lamb, char-broiled</i>	
Kafta Ka-Bob	\$ 14.00
<i>Ground meat mixed with parsley, onions and spices, char-broiled</i>	
Combo Ka-Bob.....	\$ 22.00
<i>Chicken, Shish and Kafta-Ka-Bobs</i>	
Shrimp Ka-Bob.....	\$ 19.00
<i>Large black tiger shrimp</i>	
Baby Lamb Chops.....	\$ 27.00
<i>Marinated lollipop lamb chops</i>	
Swordfish	\$ 22.00
<i>Special cut, broiled to perfection</i>	
Broiled Salmon	\$ 17.00
<i>Fresh cut filet</i>	
Seafood Combo	\$ 22.00
<i>Broiled swordfish, salmon and shrimp</i>	
Grilled Vegetables.....	\$ 12.00
<i>Mixed grilled vegetable platter</i>	

HOUSE SPECIALTIES

Served with Rice Pilaf

Beef Port Saiid	\$ 18.00
<i>Sauteed sirloin tips with mushrooms, garlic, lemon juice and spices</i>	
Lamb Port Saiid	\$ 22.00
<i>Sauteed chicken with mushrooms, garlic, lemon juice and spices</i>	
Chicken Port Saiid	\$ 17.00
<i>Sauteed chicken with mushrooms, garlic, lemon juice and spices</i>	
Shrimp Port Saiid.....	\$ 19.00
<i>Sauteed shrimp with mushrooms, garlic, lemon juice and spices</i>	
Vegetarian Port Saiid.....	\$ 14.00
<i>Sauteed mushrooms, garlic, onions, peppers and lemon</i>	
Israeli-Style Chicken	\$ 15.00
<i>Half a chicken prepared with vegetables</i>	
Tripoli-Style Haddock.....	\$ 16.00
<i>Spicy baked haddock with mixed vegetables,</i>	
Fish Tarator.....	\$ 15.00
<i>Sauteed with onions and walnuts</i>	

TRADITIONAL ENTREES

Served with Rice Pilaf

Grape Leaves.....	\$ 14.00
<i>Rice, ground meat, and spices, rolled in grape leaves.</i>	
Vegetarian Grape Leaves.....	\$ 14.00
<i>Rice, onions and chick peas, rolled in grape leaves.</i>	
Falafel.....	\$ 14.00
<i>A select blend of five beans, parsley, scallions and mint, uniquely spiced and cooked in olive oil</i>	
Chicken Shawarma.....	\$ 15.00
<i>Marinated chicken, char-broiled and served over fresh lettuce, tomatoes, and onions, garnished with tahini sauce</i>	
Baked Kibbee	\$ 15.00
<i>Two layers of ground meat minced with very fine bulgar and onions stuffed with sauteed ground meat, onions, pine nuts and spices</i>	
Raw Kibbee.....	\$ 22.00
<i>Ground raw lamb, minced with bulgur wheat, served with raw onions and olive oil</i>	
Pumpkin Kibbee.....	\$ 14.00
<i>Vegetarian pumpkin kibbee, served with rice</i>	
Combination Platter	\$ 17.00
<i>Baked kibbee and stuffed grape leaves, served with rice pila</i>	

SIGNATURE ENTREES

Served A La Carte

Rack of Lamb.....	\$ 32.00
<i>Broiled and served with grilled vegetables</i>	
Grilled Veal Chop.....	\$ 20.00
<i>16 oz veal chop</i>	
NY Sirloin	\$ 24.00
<i>14 oz of Angus beef, broiled and topped with a red wine demi-glaze</i>	
Grilled Tenderloin.....	\$ 29.00
<i>10 oz, served au poivre Cognac</i>	
Grilled Tuna.....	\$ 22.00
<i>10 oz yellowfin, served rare</i>	
Quail.....	\$ 20.00
<i>Marinated with olive oil, garlic, and served with sauteed vegetables</i>	

SIDE ORDERS

Yogurt.....	\$ 3.00
Rice Pilaf.....	\$ 3.00
Sauteed Spinach with Garlic.....	\$ 6.00
Asparagus with Toasted Almonds.....	\$ 9.00
Potatoes Lyonnaise with Smoked Bacon	\$ 7.00

DESSERTS

Baklava	\$ 3.00
Rice Pudding	\$ 3.00

For Delivery Call 508-754-3663