

CHEF HABIB PROUDLY SERVES 100% PURE HALAL PRODUCTS

Cold Appetizers

HUMUS

CHICK PEAS, TAHINI PASTE, LEMON JUICE AND GARLIC. - **LARGE 12** • **REGULAR 8** • **SMALL 5** -

BABA GHANOUJ

CHARBROILED EGGPLANT, TAHINI PASTE, LEMON JUICE, GARLIC. **LARGE 12** • **REGULAR 8** • **SMALL 5**

VEGETARIAN KIBEE* (KAMOUNI)

CRACKED WHEAT, TOMATOES, CUCUMBERS, PARSLEY, GREEN ONIONS, FRESH MINT, SPICES AND HERBS -**10** -

VEGETARIAN GRAPE LEAVES

GRAPE LEAVES STUFFED WITH A MIXTURE OF PARSLEY, GREEN ONIONS, TOMATOES, EGYPTIAN RICE, LEMON JUICE 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 13** • **LARGE 16** -

MALSEE* (LAHMÉ MADKOUKA)*

PUREED EXTRA LEAN BEEF, TOPPED WITH OUR HOMEMADE KAMOUNI MIX.
REGULAR 13 • **LARGE 16** -

HINDBEE* (SEASONAL)

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

SHRIMP COCKTAIL

SERVED CHILLED ON A BED OF GREENS WITH A TANTALIZING COCKTAIL SAUCE - **16** -

ZAATAR

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

MAJADARA HAMRA

BROWN LENTILS, CRACKED WHEAT & CARAMELIZED ONIONS (SERVED CHILLED OR HOT) -**10** -

APPETIZER COMBO

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

CAPRESE SALAD

FRESH MOZZARELLA CHEESE, BASIL & ROMA TOMATOES, TOPPED WITH BALSAMIC GLAZE - **12** -

Hot Appetizers

FALAFEL

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

MEAT GRAPE LEAVES

GRAPE LEAVES STUFFED WITH GROUND BEEF, EGYPTIAN RICE, TOMATO, HERBS AND SPICES - **12** -

FRIED KIBEE*

SAUTÉED ONIONS, GROUND BEEF, PINE NUTS, HERBS AND SPICES, STUFFED INTO RAW KIBEE* & DEEP FRIED TO A GOLDEN BROWN - **11** -

PITA ARAYES

SEASONED GROUND BEEF, DICED ONIONS, TOMATOES, PARSLEY, AND PINE NUTS, SPREAD ON FRESH PITA BREAD, OVEN BAKED.
SERVED WITH FRENCH FRIES - **11** -

CHICKEN LIVER

FRESH CHICKEN LIVERS, SAUTÉED WITH ONIONS, GARLIC, LEMON JUICE AND SPECIALTY SPICES. - **11** -

COCONUT SHRIMP

DEEP FRIED COCONUT COATED SHRIMP. SERVED WITH COCKTAIL 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 SAUTÉ

SAUTÉED IN BUTTER, AND HOUSE SPICES - **15** -

CHICKEN WINGS

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

BATATA HARRA (CILANTRO POTATOES)

FRIED DICED IDAHO POTATOES WITH FRESH GARLIC, CILANTRO AND CHILI PEPPERS - **10** -

SUJUK

100% HOMEMADE CHOICE CUT GROUND BEEF & LAMB WITH OUR MEDITERRANEAN SPICES - **10** -

MAKANEK

100% HOMEMADE CHOICE CUT GROUND BEEF & LAMB SAUSAGE WITH OUR MEDITERRANEAN SPICES - **10** -

SPICY SHRIMP EGGPLANT

FRIED EGGPLANT & SAUTÉED SHRIMP WITH A SPICY TOMATO CREAM SAUCE -**16** -

Soups

CRUSHED LENTIL
BOWL - **5** -

FREEKEH SOUP
BOWL - **5** -

FRESH GARDEN VEGETABLE
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 8** • **LARGE 11** -

TABOULI

FRESHLY CHOPPED PARSLEY, SCALLIONS, DICED TOMATOES AND CUCUMBER, COMBINED WITH CRACKED WHEAT, LEMON JUICE, . E.V.O.O. AND OUR SPECIALTY SPICES
- **REGULAR 8** • **LARGE 11** -

SPINACH SALAD

ORGANIC TENDER BABY SPINACH, SHREDDED RED CABBAGE AND CARROTS, SLICED MUSHROOMS, RED ONIONS, GRAPE TOMATOES, AND OUR HOMEMADE DRESSING
- **REGULAR 8** • **LARGE 11** -

SANDWICHES

BEEF OR CHICKEN SHAWARMA - **4** -

SHISH KABOB OR SHISH TAWOOK - **4** -

SHISH KAFTA - **4** -

FALAFEL - **4** -

HAMBURGER WITH FRENCH FRIES - **9** -

CHICKEN BURGER WITH FRENCH FRIES - **9** -

CHICKEN SUB WITH FRENCH FRIES - **9** -

VEGETARIAN GRAPE LEAVES WITH HUMUS - **4** -

COD FISH SANDWICH WITH FRENCH FRIES - **8** -

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

FALAFEL, HUMUS AND TABOULI - **4** -

CHEF'S BURGER
WITH SAUTÉED MUSHROOMS & ONIONS
TOPPED WITH SWISS CHEESE -**12**

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

WITH FRESH ASPARAGUS AND SPINACH AND FRESHLY GRATED PARMESAN CHEESE - **15** -

BAKED VEGETARIAN LASAGNA

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

SPRING MIX SALAD

MIXED TENDER GREENS, SHREDDED RED CABBAGE, CARROTS, SWEET RED ONIONS, GRAPE TOMATOES, FETA CHEESE, WALNUTS, AND OUR HOMEMADE DRESSING
- **REGULAR 8** • **LARGE 11** -

GREEK SALAD

CRISP ROMAINE LETTUCE, CUCUMBER, RED ONION, TOMATOES, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, BEETS, AND OUR HOMEMADE GREEK DRESSING
- **REGULAR 8** • **LARGE 11** -

CUCUMBER YOGURT SALAD

DICED CUCUMBER, DRIED MINT FLAKES, SEA . 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** -

SALAD SIDE ADD-ONS

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

Side Dishes

FRENCH FRIES - **3** -

WHIPPED (MASHED) POTATOES - **5** -

HABIB'S SIGNATURE OVEN POTATOES "POTATO BALLS" - **6** -

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** -

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** -

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

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, AND CHOICE OF HOUSE SALAD, TABOULI, FATTOUCH OR SPRING MIX - **11** -

OOZE' (STUFFED LAMB)

SERVED WITH YOGURT, CHOICE OF SOUP OR SALAD - **9** -

GRILLED CHICKEN BREAST

SERVED WITH WHIPPED POTATOES, STEAMED MIXED VEGETABLES, 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 - **11** -

SHRIMP KABOB

MARINATED WITH GARLIC BUTTER & FRESH HERBS, MEDITERRANEAN SPICES - **22** -

SHRIMP CILANTRO

SAUTÉED SHRIMP WITH FRESH MUSHROOMS, GARLIC, LEMON, HERBS AND SPICES WITH FRESHLY CHOPPED CILANTRO - **22** -

STUFFED BREAD OF CHICKEN FILET

WITH PORTOBELLO MUSHROOMS AND CARAMELIZED ONIONS, TOPPED WITH MUSHROOM SAUCE - **20** -

CHICKEN CREAM CHOPS

STIR-FRIED GARDEN VEGETABLES, FRESH HERBS, AND OUR SPECIALTY SPICES - **19** -

CHICKEN MARENGO FILET

PAN SEARED WITH AN HERB MANGO SAUCE TOPPED WITH SAUTÉED SHRIMP - **24**

STUFFED CHICKEN RICOTTA

STUFFED CHICKEN FILET WITH RICOTTA CHEESE AND FRESH BABY SPINACH TOPPED WITH MUSHROOM SAUCE - **20** -

GRILLED BREAST OF CHICKEN FILET

TOPPED WITH MUSHROOM SAUCE OR OUR HOMEMADE SWEET & SPICY B.B.Q. SAUCE - **19** -

CHICKEN STIR FRY

STIR-FRIED GARDEN VEGETABLES, FRESH HERBS, AND OUR SPECIALTY SPICES - **19** -

CHICKEN SAUTÉ

CHICKEN STRIPS WITH FRESH MUSHROOMS, GARLIC, AND OUR SPECIALTY SPICES - **19**

CHARBROILED DE-BONED (WHOLE CHICKEN) - 26- (HALF CHICKEN) - 21- ALL WHITE MEAT ADD -4-

CHICKEN LIMONE
PAN SEARED FILET WITH ARTICHOKE HEARTS & CAPERS IN A LIGHT LEMON CREAM SAUCE ON A LINGUINI BED.
SERVED WITH CHOICE OF SOUP OR SALAD -**21**

* CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Seafood Entrées

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

SAUTÉED SHRIMP

IN FRESH MANGO SAUCE AND HOUSE SPICES - **22** -

SHRIMP STIR FRY

SAUTÉED WITH GARDEN VEGETABLES AND MEDITERRANEAN SPICES - **22** -

SHRIMP KABOB

MARINATED WITH GARLIC BUTTER & FRESH HERBS, MEDITERRANEAN SPICES - **22** -

SHRIMP CILANTRO

SAUTÉED SHRIMP WITH FRESH MUSHROOMS, GARLIC, LEMON, HERBS AND SPICES WITH FRESHLY CHOPPED CILANTRO - **22** -

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 - **24** -

RED SNAPPER FILET

BLACKENED WITH CAJUN SPICES AND GRILLED TO PERFECTION. SERVED WITH OUR DJON BISTRO SAUCE - **23** -

CATCH OF THE DAY

MARKET PRICE

Chicken Entrées

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

CHICKEN SHAWARMA - 18 -

CHEF'S SIGNATURE TAWOOK

YOUNG CHICKEN TENDERLOIN MARINATED WITH CHEF'S SPECIALTY SPICES, GRILLED TO PERFECTION - **20** -

CHICKEN CILANTRO

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

STUFFED BREAD OF CHICKEN FILET

WITH PORTOBELLO MUSHROOMS AND CARAMELIZED ONIONS, TOPPED WITH MUSHROOM SAUCE - **20** -

CHICKEN CREAM CHOPS

STIR-FRIED GARDEN VEGETABLES, FRESH HERBS, AND OUR SPECIALTY SPICES - **19** -

CHICKEN MARENGO FILET

PAN SEARED WITH AN HERB MANGO SAUCE TOPPED WITH SAUTÉED SHRIMP - **24**

STUFFED CHICKEN RICOTTA

STUFFED CHICKEN FILET WITH RICOTTA CHEESE AND FRESH BABY SPINACH TOPPED WITH MUSHROOM SAUCE - **20** -

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 - **20** -

SHISH KAFTA*

GROUND CHOICE BEEF MIXED WITH DICED ONIONS, PARSLEY, AND SEASONINGS. CHARBROILED OR SAUTÉED, COOKED TO ORDER - **19** -

LAMB CHOPS-FRENCH CUT*

SEASONED & CHARBROILED TO ORDER - MKT. PRICE - **30** -

FILET MIGNON*

SERVED WITH BUTTER CREAM SAUCE, PAN SEARED, AND CHARBROILED TO ORDER - **28** -

MEAT SHAWARMA (BEEF)

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

BEEF CILANTRO

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

BEEF STIR FRY

STIR-FRIED WITH FRESH GARDEN VEGETABLES & HERBS, SEASONED WITH OUR AUTHENTIC MEDITERRANEAN SPICES - **19** -

RIBEYE STEAK*

SEASONED & CHARBROILED TO ORDER. - **26** -

BEEF TEAK SAUTÉ

THINLY SLICED BEEF STRIPS WITH FRESH GARLIC, LEMON JUICE, AND HOUSE SPICES - **19** -

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 - **19** -

OOZÉ

SEASONED RICE WITH GROUND BEEF TOPPED WITH LAMB CHUNKS AND ROASTED NUTS - **20** -

* CONTAINS RAW OR UNDERCOOKED INGREDIENTS. 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 • OOOZE'
22 PER PERSON

MENU #2