

# THE NILE OF HYDE PARK · DINNER MENU

## APPETIZERS & SHARABLES

### Hummos

Small \$5.00 Large \$9.00

CHICKPEA, TAHINI, LEMON, GARLIC, PEPPER, OLIVE OIL

### Stuffed Grapevine Leaves

(vegetarian)

\$6.00

ONION, TOMATO, BELL PEPPER, GARLIC, BULGUR WHEAT, RICE

**Mezze** for 2 or more people

\$6.00 per person

APPETIZER SAMPLER CONSISTING OF HUMMOS, BABA GHANOOJ, MASHWIYA, FALAFEL, GRAPE LEAVES, OLIVES, AND MID-EAST PICKLES

### Kibbeh

3 pieces \$9.00

FRIED; CRACKED WHEAT SHELL FILLED WITH ONION,

MINCED BEEF & LAMB, PINE NUTS

**Mosabaha** \$12.00

CHICK PEAS, TAHINI & SPICES

### Baba Ghanooj

Small \$5.00 Large \$9.00

ROASTED EGGPLANT, TAHINI, LEMON, GARLIC, PEPPER, OLIVE OIL

### Mashwiya

Small \$4.00 Large \$7.00

ZUCCHINI, YOGHURT, GARLIC, OLIVE OIL

### Falafel

4- pieces \$4.00 6- pieces \$5.50 12- pieces \$10.00

CHICKPEA FRITTER WITH ONION, PARSLEY, AND PEPPER

### Fried Pan

\$13.00

CHOPPED BEEF, ONION, TOMATOES & SPICES

SIMMERED IN A PAN

**Baked Spinach Pie** \$5.00

**Baked Meat Pie** \$5.00

**Hummos W/Chopped Beef** \$12.50

### Red Lentil Soup

Small \$4.00 Large \$6.00

### Tabbouleh

\$6.75

FINELY CHOPPED TOMATO, PARSLEY, BULGUR WHEAT LEMON & OLIVE OIL ON A BED OF ROMAINE LETTUCE

### Fattoush Salad

\$10.00

LARGER DINNER SALAD: CUCUMBER, TOMATO, ONION, OLIVES, PICKLES, ROMAINE LETTUCE, LEMON & OLIVE OIL VINAIGRETTE, TOPPED WITH PITA CROUTONS

Add: CHICKEN TAOUK+\$4.00 CHICKEN SHAWERMA+\$4.50

BEEF AND LAMB SHAWERMA+\$5.00 SALMON+\$7.00

### Jerusalem Salad

\$6.00

CUCUMBER, TOMATO, PARSLEY, AND TAHINI, LEMON

### Yoghurt Salad

\$6.00

CUCUMBER, MINT, GARLIC, HOMEMADE YOGHURT

### Lebanese Salad

\$6.00

ROMAINE LETTUCE, CUCUMBER, TOMATO, LEMON OLIVE OIL VINAIGRETTE W/MINT

## CHEF'S SELECTIONS

*Chef's Selections are served with a cup of Red Lentil Soup (substitute a side salad +\$2.00)*

### Braised Lamb Shank \$30.00

COLORADO RAISED, SLOW BRAISED, FINISHED IN A YOGURT SAUCE OVER A LONG GRAIN BASMATI RICE, WITH ROASTED GARLIC AND CAULIFLOWER

### Kifta with Tomato Sauce \$17.50

BLEND OF LEAN GROUND LAMB & BEEF, TOPPED WITH FRESH SLICES OF TOMATO & BAKED IN THE OVEN, SERVED WITH MIDDLE EASTERN RICE OR POTATOES

### Tagin \$15.00

A VARIETY OF VEGETABLES IN A LIGHT TOMATO SAUCE, SERVED WITH MIDDLE EASTERN RICE

### Maklouba

CHEF'S FAVORITE DISH AND A PALESTINIAN CLASSIC CONSISTING OF MEAT, CAULIFLOWER, EGGPLANT, POTATO, GARLIC & BASMATI RICE. ALL OF THE INGREDIENTS ARE LAYERED INTO A POT & BRAISED IN STOCK. THE POT IS TURNED UPSIDE DOWN WHEN SERVED RESULTING IN THE APPEARANCE OF A LAYERED CAKE. SERVED WITH A SIDE OF HOMEMADE YOGURT

*Ask your server for pricing and today's meat selection which change daily. Options include: Chicken, Braised beef short ribs, or Braised Lamb shoulder*

### Vegetarian Maklouba \$17.50

*Onion, tomato, chickpea, carrot, cauliflower, eggplant, potato, garlic, basmati rice. Cooked in a vegan broth*

### Kifta with Tahini Sauce \$17.50

BLEND OF LEAN GROUND LAMB & BEEF, TOPPED WITH POTATO SLICES & SMOTHERED IN TAHINI SAUCE, SERVED WITH MIDDLE EASTERN RICE OR POTATOES

### Mo'jadara \$12.50

BROWN LENTILS & RICE SERVED WITH HOMEMADE YOGURT

### Red Snapper (MARKET PRICE)

WHOLE RED SNAPPER, SERVED WITH FISH SAUCE, MIDDLE EASTERN RICE OR POTATOES & SAUTEED VEGETABLES

## ENTRÉES FROM THE GRILL

*Entrées are served with a cup of Red Lentil Soup (substitute a side salad +\$2.00), sauteed vegetables, and a choice of rice or potatoes.*

### Chicken Shawerma \$18.00

A HOUSE SPECIALTY, LAYERS OF MARINATED CHICKEN BUILT UP ON A VERTICAL BROILER, SLOW COOKED AND THINLY SHAVED TO ORDER

### Beef & Lamb Shawerma \$19.00

LAYERS OF BEEF AND LAMB BUILT UP ON A VERTICAL BROILER, SLOW COOKED AND THINLY SHAVED TO ORDER

### Shawerma Combination \$19.00

SAMPLER OF CHICKEN SHAWERMA AND BEEF & LAMB SHAWERMA

### Shrimp Kabob (MARKET PRICE)

JUMBO SHRIMP, MARINATED & CHARBROILED, SERVED WITH FISH SAUCE.

### Combination 15\* \$21.00

SAMPLER OF SHISH KABOB BEEF & SHISH TAOUK.

### Combination 16\* \$18.00

SAMPLER OF CHICKEN SHAWERMA & SHISH TAOUK.

### Shish Kabob Beef\* \$22.00

CHARBROILED CHUNKS OF JUICY, MARINATED, CHOICE BEEF TENDERLOIN

### Shish Taouk Chicken \$17.00

CHUNKS OF TANGY GRILLED CHICKEN BREAST MARINATED WITH LEMON, GARLIC, GINGER, AND SPICES

### Kifta Kabob\* \$17.00

A MIXTURE OF GROUND BEEF AND LAMB, WITH ONION AND PARSLEY MADE INTO SAUSAGES AND GRILLED

### Mosakhan \$18.00

BONELESS CHICKEN BREAST, SAUTEED ONIONS, SUMAC.

### Combination 14\* \$24.00

SAMPLER OF SHISH KABOB BEEF, KIFTA KABOB, CHICKEN TAOUK, AND CHICKEN SHAWERMA.

### Combination 8\* \$22.00

SAMPLER OF SALMON KABOB & SHRIMP KABOB.

### Lamb Chops\* \$30.00

COLORADO RAISED, MARINATED, AND CHARBROILED

### Filet Mignon (8oz) \$30.00

MIDDLE EASTERN STYLE MARINATED, CHARBROILED.

### Shish Kabob Lamb \$22.00

CHUNKS OF JUICY LAMB, CHARBROILED.

### Salmon Kabob (MARKET PRICE)

FILET OF SALMON, SERVED WITH FISH SAUCE.

### Combination 24\* \$22.00

SAMPLER OF SHISH TAOUK, SALMON KABOB & SHRIMP KABOB.

### Combination 25\* \$23.00

SAMPLER OF SHISH KABOB BEEF, SALMON KABOB & SHRIMP KABOB.

## SANDWICHES

*Sandwiches are served with complimentary fresh housemade potato chips*

Arayis 8.50

*Pita stuffed with ground beef/lamb, onions, tomato, charbroiled*

Falafel 7.75

Chicken Shawerma 9.00

Beef / Lamb Shawerma 9.50

Shish Kabab 11.00

Shish Taouk 8.50

Kifta Kabab 8.50

### Steak In A Sack

\$11.00

A FAMILY TRADITION THAT BEGAN IN 1978. SAUTEED ONION, THINLY SLICED STEAK, A TANGY MIX OF STEAK SAUCES, SERVED STUFFED INTO A PITA WITH MAYO & DICED TOMATO

WRAP SANDWICHES

*Thin pita bread, rolled & stuffed with chicken shawerma, or beef & lamb shawerma, onions, tomato & tahini sauce*

Chicken Shawerma 8.50

Beef / Lamb Shawerma 9.25

## NON-ALCOHOLIC BEVERAGES

Carrot juice 6.00

Fresh squeezed Orange juice 6.00

Grapefruit juice 6.00

Middle Eastern Coffee 2.50

Hot Tea 2.00

Coke 2.50

Diet Coke 2.50

Sprite 2.50

Fanta Orange 2.50

Lemonade 2.50

Unsweetened Iced Tea 2.50

Mr Pib 2.50

*The Coke, Diet Coke, Sprite, Fanta Orange, Lemonade, Iced Tea & Mr. Pib ALL COME WITH FREE REFILLS*

*Please inform your server of any allergies or dietary restrictions prior to ordering and we will do our best to accommodate  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Unfortunately we are unable to do separate checks for parties of 8 or more; 18% gratuity will be added to parties of 10 or more*