



NABIHA

Cafe Menu

GHMOUS — TRADITIONAL DIPS

All served with pita bread

Hummus – 6

Chickpeas blended with tahini, lemon & olive oil

Damsat Addas – 7

Green lentil dip with tahini, jalapeño & garlic

Qudsiyeh – 7

Hummus topped with fava beans & a drizzle of olive oil

Labneh with Olives – 6

Strained yogurt with zaatar, sumac & olives

Foul Mudammas – 6

Fava beans cooked with onions, cumin & olive oil

Alayet Bandora – 7

Fried tomatoes, garlic & onion infused with Middle Eastern spices

Zaatar wa Zait – 5

Thyme, sesame, sumac & olive oil



MAKHAZ — BAKERY

Jerusalem Bread – 4

Cheese Pie – 6

Olive Pie – 6

Spinach & Cheese Phyllo Pie – 6

Lahm Bi Ajeen – 12

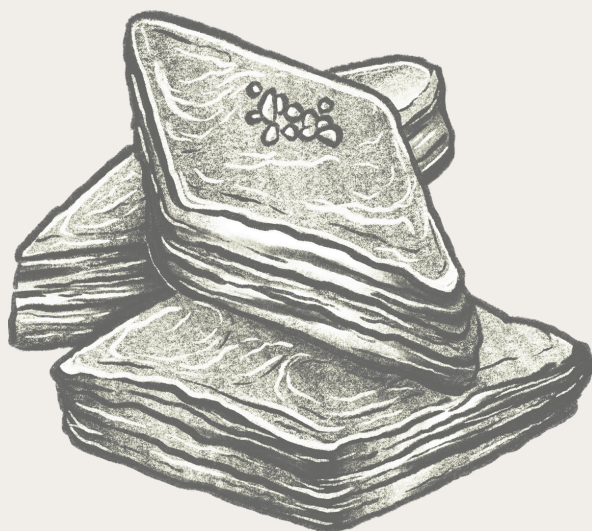
Orange Cake – 7

Mabroushe – 7

Basboosa – 7

Baklava – 10

Muffins – 5





BAYD — EGGS

All served with pita bread

Alayet Bandar Mah Bayd – 15.75

Fried tomatoes with eggs

Mfarakeh – 12.75

Eggs with potatoes

Mfarakeh Mah Lahme – 17.75

Eggs, potatoes and ground meat with a medley of spices

Mfarakeh Mah Sucuk – 17.75

Eggs, potatoes & sucuk



SANDWICHES

Falafel Pita Sandwich – 18.75

Falafel, hummus, tomatoes, arugula & onions with tahini sauce

Served with fries & pickles

Kafta Pita Sandwich – 20.75

Kafta, hummus, tomatoes, arugula & onions with tahini sauce

Served with fries & pickles

Labneh & Veggie Sandwich – 13.75

Labneh spread with tomatoes, cucumbers & zaatar

ZEYADET HOB — EXTRAS

Pickles – 3

Toum (Garlic Dip) – 3

Pita Bread – 2

DRINKS

Salam Cola – 5

Salam Zero – 5

Yemenade – 5

Mint Tea – 5

Arabic Coffee – 5

