



Nabiha

PALESTINIAN

Our authentic Palestinian cuisine, is made for sharing—Palestinian style. Sahtein!

Crafted by Nesrin Abaza,
-bint Nabiha

GHMOUS

Dips served with pita

Hummus – 12.75 🌻

Chickpeas blended with tahini and a squeeze of olive oil, drizzled with Palestinian olive oil.

Baba Ghanoush – 12.75 🌻🥤

Charred eggplant whipped into a creamy form with tahini, garlic, and a touch of lemon.

Damsat Addas – 12.75 🌻

A nourishing green lentil dip, tahini, jalapeno garlic and spiced, with a touch of cumin. From Gaza.

Qudsiyeh – 13.50 🌻

Hummus topped with fava beans (foul) and a drizzle of olive oil.

Labneh with Olives – 12.50 🌻🥤

Strained yogurt, zaatar, olives, and a drizzle of olive oil and a sprinkle of sumac.

Ghmous Sampler – 28.50 🌻🥤

Hummus, Baba Ghanoush, Damsat Addas, Labneh.

SOUP OF THE DAY

Ask Server – 10.50

SALATET

Salads

Salatet Jarjeer – 13.50 🥜

Arugula, walnuts, and tangy red onions.

Salatet Shamandar – 14.50

Beets, carrots, cherry tomatoes, red onion, and arugula.

Salatet Falaheen – 15.50

A rustic farmer's salad bursting with freshness—diced cucumber, tomatoes, red onion, radish and parsley tossed in lemon juice and olive oil.

EXTRAS - Zeyadet Hob

Andy's Pickles – 3.75

Mint Cucumber Yogurt – 3.75 🥤

Toum Garlic Dip – 3.75

Zaatar Pita Chips – 3.00 🌻🌿

Pita Bread - 2.00 🌿

Olives -3.75

HELOU - Dessert

Basboosa -12.75 🥜🌿🥤

Kanafeh -13.75 🥜🌿🥤

Yafa Cake -12.75 🥜🌿🥤

Booza -10.75 🥜🥤

Allergen Key

🌻 Sesame

🥜 Nuts

🌿 Gluten

🥤 Lactose

NA'RASHAT

Bites

Arayes – 16.75 🌿

Pita filled with spiced ground beef.

Falafel – 15.75 🌻

Maqali – 13.75

Fried cauliflower & Fried Eggplant 🌻

Zaatar Fries with Toum – 12.75 🌻

Musakhan Wraps – 15.75 🌿

Sajj stuffed with chicken, cooked with caramelized onions and sumac.

TABEEKH – Home Cooking

Nabiha Whole Fish – MP 🌻🌿

Whole fish served with salad, zaatar fries, tahini tartar sauce, and toum.

Bamia – 19.75

Okra stew served over rice with beef (or without).

Fattet Jaj – 19.75 🌻🌿🥤

Braised chicken thighs topped with rice, almonds, and pita. Served with yogurt.

Filfil or Koussa Mahshi – 18.75 🥜

Stuffed green pepper or zucchini filled with a fragrant mixture of spiced rice & ground beef (Vegetarian option available.)

Chicken Freekeh Maqlouba – 19.75 🥜🌿

Meaning “flipped”, the pot is flipped onto a tray and then served. Layers in the pot of freekeh, chicken, eggplant, cauliflower, and spices.

Molokhia Stew – 17.75

Jute mallow stew served over rice with chicken or cauliflower.

Mujaddara Freekeh – 18.75 🌿

Smoky green freekeh and perfectly cooked lentils, topped with golden caramelized onions.

Spinach & Garbanzo Stew – 17.75

A vibrant medley of fresh spinach and hearty garbanzo beans, simmered in a fragrant vegetable broth infused with warm spices.

Kafta Bel Tahini – 17.75 🌻🥜

Beef kafta made with an earthy blend of herbs and spices, smothered in a homemade tahini sauce with potatoes.

SPECIAL REQUEST

Musakhan Tray – 240

A traditional Palestinian feast served the authentic way. Tender chicken legs—slow cooked with sumac, onions & Nabiha's spices, laid over Sajj bread and toasted almonds.