



## OUSHEH

Our signature flatbread varieties

**ZAATAR** (V) ..... \$8.00

It's the classic breakfast flatbread adorned with a blend of zaatar, sumac, sesame, salt and olive oil.

**CHEESE** (V) ..... \$9.00

A unique blend of mozzarella and string cheese.

**COCKTAIL** (V) ..... \$8.50

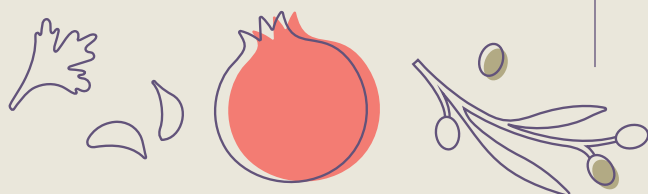
Bringing the best of both worlds, the Zaatar and the Cheese.

**LAHME BIAJINE** ..... \$10.00

The recipe from my mama, Alia, featuring ground beef, tomato, red pepper, onions and spice mix.

**SPINACH POMEGRANATE** (V) ..... \$8.00

Fresh spinach combined with onion, sumac, and lemon makes for a delightful filling in this Ousheh, perfect to savor at any moment.



## SANDWISHEH

**STEAK SANDWICH** ..... \$16.50

Rosemary infused steak with caramelized onion, mozzarella cheese, tomatoes, dijon rosemary mayo.

**CHICKEN PITA** ..... \$12.50

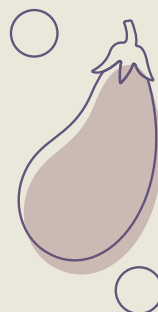
A beloved street food from Beirut, consisting of tender chicken breast, roasted potato with creamy garlic paste, ketchup and tangy pickles.

**PERFECT BATATA PITA** (V) ..... \$9.00

Baked potatoes, cole slaw, pickles and ketchup.

**ROASTED EGGPLANT & RAISINS** (V) ..... \$11.00

Roasted eggplant in pomegranate dressing with walnuts, raisins & fresh mint.



## PANS & HOT BOWLS

**CHICKEN BATATA** ..... \$13.50

Oven-roasted chicken accompanied by tender potatoes, pita & garlic paste aside.

**LENTIL MJADARA** (V) ..... \$13.00

A timeless favorite for any time of day, featuring lentils, rice, crispy onions, drizzled with yogurt, parsley and a dash of cumin.

**CHICKPEAS FATTEH** (V) ..... \$12.00

Chickpeas, garlic and yogurt tahini garnished with baked pita crisps, cumin, Aleppo pepper, and butter pine nuts.

**FAVA CHICKPEAS** (V) ..... \$12.00

Fava Beans with chickpeas, garlic, lemon, olive oil and a side of tomatoes, parsley, radish and onions. Enjoyed with pita bread.

**HALLOUMI WITH ROASTED TOMATO & OLIVES TAPENADE** (V) ..... \$11.00

Buttered Halloumi paired with roasted tomato and olives tapenade. Served with a bread basket.



## DIPS

**MHAMARA WALNUTS** (V) ..... \$9.50

Roasted red pepper, tomatoes, onions, garlic, walnuts and a bread basket.

**EGGPLANT RAHEB** (V) ..... \$8.50

Roasted eggplant with tomatoes, parsley, onions and olive oil. Served with toasted pita crisps.

**KIBBET BATATA** (V) ..... \$8.50

Spiced mashed potato, burgul, onions and mint. Bread aside

**LABNE** (V) ..... \$8.50

Labne drizzled with olive oil accompanied by side veggies and bread basket.

## HELOU

**DARK CHOCOLATE PISTACHIO LAZY CAKE** ..... \$6.00

**CINNAMON SPICED MEGHLI** ..... \$8.00

Cinnamon anis spiced rice flour pudding with coconut flakes, walnuts, almond, and pistachio.



## HOUSE DRINKS

**HOUSE LEMONADE** ..... \$3.50

**FRESH MINT LEMONADE** ..... \$4.00

**MULBERRY LEMONADE** ..... \$4.00

**GINGER LEMONADE** ..... \$4.00

**AYRAN YOGURT** ..... \$3.50

(V) = Vegetarian

Our chicken is sourced from a farm committed to freshness and natural goodness. Raised without antibiotics and fed a strictly vegetarian diet, our poultry is free from animal and artificial ingredients.

Our kitchen is an environment where nuts, seeds and flour are used. In case of any food allergies, kindly notify the cashier.