

Habibi

COLD MEZZE

1901	HUMMOS	\$25
	Chickpea puree with tahina and lemon juice	
1902	FATOUSH	\$34
	Fresh greens tossed together with sumac and crispy bread	
1903	TSADZIKI	\$25
	Minted yogurt mixed with cucumber	
1904	HUMMOS HARISSA	\$30
	Braised chickpeas and tahina pureed with Moroccan harissa	
1905	MOUSSAHBAHA	\$30
	Fresh diced vegetables, tossed with chickpea, tahina and yogurt	
1906	BABAGANOUGH	\$30
	Roasted eggplant with tahina and lemon juice	
1907	TABBOULEH	\$25
	Bulghar wheat, parsley, tomato and mint	
1908	AL FALAH	\$30
	Whipped feta cheese with tahina and diced vegetables	
1909	LABNA	\$25
	Luscious yogurt and olive oil	

HOT MEZZE

1910	HALLOUMI	\$50
	Mild goat cheese lightly browned in olive oil and served with fresh greens	
1911	DAWUD BASHA	\$40
	Egyptian style meatballs tossed in dill flavored tomato sauce	
1912	FUL MIDAMMAIS	\$40
	Stewed broad beans with chickpea and olive oil	
1913	WARA INAB	\$40
	Vine leaves stuffed with an aromatic mix of rice	
1914	FALAFEL	\$40
	Crispy fried cakes of broad beans and fresh herbs	

SOUP

1915 SHURBIT ADS	\$30
Pureed lentil soup	

MAIN DISHES

CAIRO DELIGHTS

1916 MASHWIAAT	\$200
Mixed grill of chicken, marinated lamb chop, beef kebab, lamb kofta and rice kaalta	
1917 FIRAHK ZAATAR	\$150
Whole chicken marinated in zaatar spices and grilled	
1918 MOZA DANI	\$160
Braised lamb shank with hibiscus sauce, served with mashed green peas and fresh vegetables	

MAIN DISHES

TAGEN

1919 MUSSAKA	\$145
Seasoned minced lamb baked between layers of eggplant, tomato, and peppers-topped with mashed potatoes	
1920 FATTA	\$145
Succulent braised lamb leg served with rice vermicelli and moistened pita bread	
1921 SAMAK SAYADIYI	\$140
Fresh seabass with tomato, bell pepper and red onion	
1922 GAMBARI FIRIK	\$180
Tiger prawns with fresh herbs in tomato sauce and wheat berry pilaf	

DESSERTS

- 1923 AL BASHA \$55**
A plate of mixed treasures: halavah, Egyptian delights and fresh dates
- 1924 OM ALI \$45**
Warm sweetened milk with mixed nuts and puff pastry flakes
- 1925 SHOUKOLATA \$45**
Smooth and creamy dark chocolate flavored with cinnamon and honey
- 1926 HELUE AL SHAM \$50**
Plate of mixed homemade sweets – baklawa, konafa with fresh cream

CHEF'S SPECIAL FOR THE MONTH

COLD MEZZE

- 1930 HUMMOS SUNDRIED TOMATO \$30**
Braised chickpeas with tahina, lemon juice and sundried tomatoes
- 1931 BULGHAR FETA \$50**
ulghar wheat – with feta cheese, parsley and lemon

HOT MEZZE

- 1933 PATATES MEHASHEA \$50**
Potato stuffed with seasoned minced lamb and pine nuts
- 1939 FASOLIA KADRA \$40**
Braised fresh green beans tossed with Habibi tomato sauce
- 1940 KIBBEH DANI \$55**
Lamb kibbeh bulghar wheat and minced lamb stuffed with pine nuts

SOUP

- 1934 SHURBIT FIRAHK \$40**
Chicken soup – a clear broth with vermicelli pasta and carrots

MAIN DISHES

- 1935 FIRAHK ROMAN** **\$155**
Whole baby chicken stuffed with apricot, figs and raisins cooked in pomegranate sauce
- 1936 SAMAK MALFOUF** **\$150**
Fresh snapper marinated in herbs dressing and wrapped in vine leaves

TAGEN

- 1937 FATERA DANI** **\$150**
Lamb braised with onion, carrots, potato and green peas baked with puff pastry crust
- 1938 KOSA MAHSHITA** **\$150**
Zucchini stuffed with seasoned minced beef and pinenuts in yoghurt sauce

PARTY MENU

- 1929 HABIBI PARTY MENU** **\$2500**
Sharing menu served family style for 10 people
Soup: Shurbit Khudir – fresh vegetable & pasta soup
Selected cold mezze: Bossara, Babaganough, Fatoush, Hummos & Mjadra
Selected hot mezze: Gullash Bil Jibna, Wara Inab, Tamiya, Dawud Basha, Kofta Al Gabal
Main course: Fatta – Baked whole leg of lamb marinated in Habibi seasoning served on top of rice vermicelli and moistened Baladi bread
Couscous Bil Firahk – Couscous with pieces of spring chicken mixed with vegetable braised in saffron broth
Samak Sayadiyi – Fresh seabass baked with tomato, bell pepper and red onion served with rice vermicelli
Vegetarian Tagen: Mussaka
Dessert: Mixed plate of Egyptian sweets served with fresh cream
Beverage: Fresh mint tea