

Habibi Cafe

COLD MEZZE 冷盤

2701	BABAGANOUGH 芝麻醬烤茄子 Roasted eggplant with tahina and lemon juice	\$30
2702	HUMMOS 鷹咀豆蓉醬 Chickpeas pureed with tahina and lemon juice	\$25
2703	TABBOULEH 麥米拌蕃茜 Bulghar wheat, parsley, tomato and mint	\$25
2706	LABNA 香蒜酸乳酪 Luscious yogurt and olive oil	\$25
2707	TSADZIKI (ZABADI) 薄荷乳酪醬 Minted yogurt mixed with cucumber	\$25
2708	FATOUSH 甘草粉拌雜菜 Fresh greens tossed with sumac and crispy bread	\$34
2709	AL FALAH (HABIBI FETA) 橄欖油拌羊奶芝士醬 Fresh greens and feta cheese	\$45
2710	ZATOUN 橄欖 Olives: green and black	\$25

HOT MEZZE 熱前菜

2711	SOUP: SHURBIT CAFE 雜菜意粉湯 Homemade soup of fresh vegetables and pasta	\$30
2712	SOUP: SHURBIT ADS 小豆蓉湯 Pureed lentil soup with vermicelli	\$30
2713	WARA INAB 葡萄葉香草飯 Vine leaves stuffed with an aromatic mix of rice	\$40
2714	DELTA 羊奶芝士沙律 Halloumi cheese with fresh greens	\$50
2715	DAWUD BASHA 蕃茄烘牛肉丸 Minced beef balls baked in a tomato and dill sauce	\$40
2716	GULLASH AL SABANKH BIL JIBNA 菠菜芝士批 Baked phyllo dough stuffed with spinach and feta cheese	\$40
2717	GULLASH BAKARI 酥皮烘碎牛肉 Aromatic minced beef baked in phyllo dough	\$40
2718	KOFTA AL GABAL 蕃茄醬羊肉丸 Minced lamb sausages, braised in seasoned tomato sauce	\$40
2719	FALAFEL (TAMIYA) 香草蠶豆脆餅 Crispy fried cakes of broad beans and herbs	\$40
2720	FUL MIDAMMAIS 香蒜燜蠶豆 Stewed broad beans and chickpeas, with tomato and olive oil	\$40

MEZZE PLATTERS 前菜拼盤 (AVAILABILITY:6PM – 11PM)

2721	COLD MEZZE PLATTER 冷前菜拼盤 A sampling of the café's cold mezze including bossara, babaganough, hummos, labna, mjadra, fatoush and zabadi	\$85
2722	HOT MEZZE PLATTER 熱前菜拼盤	\$95

A sampling of the café's hot mezze including falafel(tamiya), wara inab, foul midammais, dawud basha, kofta al gabal and fatoush

- 2723** **MEDITERRANEAN MAGIC 精選前菜拼盤** **\$105**
A selection of the café's cold and hot mezze

HEARTY SELECTIONS / MAIN DISHES 廚師誠意推介

- 2724** **KOSHARY 招牌埃及式通粉** **\$60**
Mixed pasta and rice with lentils and chickpeas
- KOSHARY WITH DAWUD BASHA (BEEF) 埃及式牛肉丸通粉** **\$75**
Koshary with beef balls
- KOSHARY WITH KOFTA AL GABAL (LAMB) 埃及式羊肉丸通粉** **\$75**
Koshary with minced lamb sausages
- 2725** **EGYPTIAN MUSSAKA 香草烘薯塊茄子** **LUNCH \$60 DINNER \$80**
Layered slices of eggplant and vegetables baked with tomato sauce
- EGYPTIAN MUSSAKA WITH MINCED LAMB 香料烘碎羊肉薯塊茄子** **LUNCH \$80 DINNER \$90**
- 2726** **COUS COUS BIL KIDAR 中東米配雜菜 (AVAILABILITY:6PM – 11PM)** **\$85**
Cous cous with mixed vegetables braised in saffron broth
- 2727** **SAMAK BIL DAKKA 特製烘海鱸 (AVAILABILITY:6PM – 11PM)** **\$110**
Fresh seabass marinated in dakka dressing and baked in the oven

KEBAB / SHAWARMA ROLLED SANDWICH OR PLATTER 中東式三文治

- 2728** **SHAWARMA DANI 羊肉配芝麻醬**
- LUNCH - Shaved marinated lamb with tahina sauce** **\$55**
- DINNER – Shaved lamb carved from the spit** **\$95**

2729	SHAWARMA FIRAHK 雞肉配芝麻醬	
	LUNCH - Shaved marinated chicken with yoghurt sauce	\$50
	DINNER – Shaved chicken carved from the spit	\$85

FROM THE GRILL 美味燒烤食品 (AVAILABILITY: 6PM – 11:00PM)

HOT PLATES SERVED WITH THE CAFÉ'S GRILLED MIXED VEGETABLE AND TOMATO COUSCOUS

所有熱盤均配以特製扒雜菜及蕃茄粗麥粉

2730	MASHWIAAT 雞扒包括雞, 羊及牛	\$130
	Mixed grilled of shish tawouk chicken, kofta lamb and beef kebab	
2731	SHISH TAWOUK 香燒奶酪雞肉	\$95
	Grilled chicken marinated in yoghurt sauce	
2732	BAKARI MASHWI 燒埃及香料嫩肉眼扒	\$120
	Grilled tender beef in Egyptian seasoning	
2733	KOFTA 埃及香料燒碎羊肉丸	\$110
	Grilled seasoned minced lamb	

SIDE ORDER 配菜

2734	PITA BREAD (PER PIECE) 埃及包	\$3
2735	DAKKA DRESSING 香料辣椒醬	\$15
	Parsley, chili, coriander, lemon juice, mixed with olive oil	
2736	HARISSA 蒜蓉辣椒醬	\$15
	Chilli, coriander and garlic, mixed with olive oil	

DESSERT 甜品

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| 2737 | HABIBI DELIGHTS 中東啫喱糖拼盤
Halavah, flavored jellies and fresh dates | \$35 |
| 2738 | HELLUE AL SHAM 雜錦中東甜品碟
Assorted homemade Habibi sweets | \$35 |
| 2739 | SHOUKOLATA 玉桂朱古力
Dark chocolate mousse flavored with cinnamon and honey | \$35 |
| 2745 | OM ALI 甜奶烘酥皮
Warm sweetened milk w/ mixed nuts & puff pastry flakes | \$35 |

SET MENU 套餐系列

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| 2741 | MEZZE PLATTER SET MENU FOR 2-4 PERSONS
Cold mezze: Babaganough – eggplant dip (4 oz.)
Hummos – chickpeas with tahina and lemon juice (4 oz.)
Bossara – broad beans pureed with fresh herbs (4 oz.)
Hot mezze: Falafel – crispy fried cakes of broad beans and herbs (4 pcs)
Dawud Basha – minced beef balls in tomato & dill sauce (4 pcs)
Wara Inab – vine leaves with aromatic mix of rice (4 pcs)
Includes 12 pieces of pita bread | \$300 |
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2742 MEZZE PLATTER SET MENU FOR 6-8 PERSONS \$500

Cold mezze: Babaganough – eggplant dip (4 oz.)

Hummos – chickpeas with tahina and lemon juice (4 oz.)

Bossara – broad beans pureed with fresh herbs (4 oz.)

Mjadra – lentils sauteed with rice

Hot mezze: Falafel – crispy fried cakes of broad beans and herbs (4 pcs)

Dawud Basha – minced beef balls in tomato & dill sauce (4 pcs)

Wara Inab – vine leaves with aromatic mix of rice (4 pcs)

Kofta Al Gabal – minced lamb sausages braised in seasoned tomato sauce (8 pcs)

Includes 16 pieces of pita bread

SET LUNCH

2743 WEEKLY SET LUNCH MENU (11:30-2:30PM) \$70

ENJOY OUR DAILY SET LUNCH, INCLUDES BREAD AND A COKE

是日午市套餐：包括彼得麵包和一杯可樂

MONDAY: SOUP, FATOUSH, ZABADI, KOSHARY

雜菜意粉湯, 甘草粉拌雜菜, 薄荷乳酪醬, 招牌埃及式通粉

Choice of 配以 GULLASH AL SABANKH or DAWUD BASHA

菠菜芝士批 或 蕃茄醬烘牛肉丸

TUESDAY: SOUP, HUMMOS, FATOUSH, KOSHARY

雜菜意粉湯, 芝麻鷹咀豆蓉醬, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of 配以 EGYPTIAN MUSSAKA or KOFTA AL GABAL

香料烘薯塊茄子 或 蕃茄醬羊肉丸

WEDNESDAY: SOUP, BOSSARA, FATOUSH, KOSHARY

雜菜意粉湯, 香草蠶豆蓉, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of 配以 FALAFEL (TAMIYA) or KEBAB/SHAWARMA FIRAHK

香草蠶豆脆餅 或 雞肉配芝麻醬

THURSDAY: SOUP, LABNA, FATOUSH, KOSHARY

雜菜意粉湯, 香蒜酸乳酪, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of 配以 GULLASH AL SABANKH or GULLASH BAKARI

菠菜芝士批 或 酥皮烘碎牛肉

FRIDAY: SOUP, MJADRA, FATOUSH, KOSHARY

雜菜意粉湯, 小扁豆洋蔥飯, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of 配以 EGYPTIAN MUSSAKA or KEBAB/SHAWARMA DANI

香料烘薯塊茄子 或 羊肉配芝麻醬

SET DINNER

2744 SET DINNER \$125

Start with the soup of the day, choose one cold or hot mezze, select one Hearty Selection /
main dish or kebab / shawarma includes dessert of the day

是日晚市套餐: 包括是日餐湯, 冷或熱頭盤, 主菜及是日甜品