



All of my foods are made by hand  
and of the freshest ingredients.

Your joy is my joy.

R A G A B H A M D O U N

### **Hummus | \$4**

original | roasted red pepper | kalamata olive | jalapeno hummus | spinach artichoke | \$5

Our hummus is homemade and authentic made from scratch with top quality natural and nutritious ingredients. | chickpea puree | tahini | organic lemon juice | extra virgin olive oil | garlic | spices

### **Fire-roasted Baba Ganoush | \$5**

This best, most authentic Baba Ganoush is full of flavor. It's made from grilled eggplant over a wood-burning fire, infusing the eggplant with that lovely subtle smoky flavor. | pureed smoked roasted eggplant | tahini | organic lemon juice | extra virgin olive oil | fresh garlic | salt and pepper

### **Tabbouleh | \$7**

Refreshing, light and packed with healthy ingredients. | parsley | tomatoes | bulgur | extra virgin olive oil | lemon juice | mint | scallions | spices

### **Muhammara | \$5**

Deliciousness in a dip! Utterly delicious and can be served in an endless way. Be warned, muhammara will soon become a staple in your fridge. Great on sandwiches and pairs well with grilled chicken, fish or almost anything! | fire roasted red pepper | toasted walnuts | breadcrumbs | organic lemon juice | pomegranate molasses | x virgin olive oil | spices

### **Ful Medammes & Zesty Ful | \$4**

Ful Medammes is an Egyptian national dish, It has many health benefits as it is rich in fiber and protein. | fava beans | extra virgin olive oil | tahini sauce | lemon juice | garlic | spices

### **Moujaddara | \$7**

Enjoy this great tasting and nutritious vegetarian dish to share with family and friends. | cooked lentils | brown rice | spices | caramelized onions | olive oil

### **Vegetarian Moussaka | \$5**

This is our own recipe and I promise you will love it! | eggplant | peppers | onions | garlic | tomato sauce | canola oil | spices

### **Stuffed Grape Leaves | 7 pieces \$6**

Regular & Spicy

Just delicious! It is simply the best and there is no substitute. These can either be a main dish or an appetizer, depending on your appetite. | grape leaves | rice | onions | dill | mint | olive oil

### **Falafel | \$1 each**

Tamiya is the Egyptian word for falafel. They are fried patties usually served in sandwiches with tomatoes, pickles, and tahini. | chickpeas | onions | parsley | spices

### **Vegetarian Kibbeh | \$3 each**

Kibbeh is traditionally made with ground meat and fried in oil. This vegetarian recipe is great as a healthy appetizer or mezze plate. | chickpeas | spinach | onions | wheat | bulgur | spices | vegetable oil

### **Fattayar - Spinach Pie**

large \$4 | 4 small \$7

Lebanese spinach pies are delicious triangles of dough baked golden brown. Stuffed with | spinach | onions | peppers | spices | sesame seeds

### **Roasted Cauliflower Salad | \$7**

This dish is tender, full of flavor. | roasted or fried cauliflower | cilantro | garlic | salt | pepper

### **Za'atar Bread (Man'ouche) | \$6 2 loaves**

Zaatar bread is frequently eaten for breakfast and is commonly served with Lebanese cucumbers, olives, mint, and tomatoes, cheese or meat. Zaatar Man'ouche is very rich and healthy. It boosts your magnesium, iron, calcium and zinc. | herbs | thyme | oregano | lemony sumac | toasted sesame seeds | olive oil

### **Bamia -Baby Okra Stew | \$7**

This thick stew of baby okra is a common dish in Egypt. Our homemade cooked okra stew is cooked to perfection. The long simmering time removes the "sliminess" from the okra and leaves you with delicious thick okra stew. In Egypt, bamia is usually served with rice. | Egyptian baby okra | tomato sauce | garlic | onions | olive oil | spices

### **Fasolia - Stewed Black Eye Peas & Carrots | \$7**

Its hearty, healthy and delicious. Best served with rice. | Egyptian vegan black eye peas | carrots stew | onions | garlic | tomato sauce | olive oil | spices

### **Meteh- Bulgur Salad | \$7**

Bulgur salad is a versatile and super healthy delish way to get in your whole grains. | dry bulgur | sweet onion | lemon juice | hot red pepper paste | tomato paste | yellow or red bell pepper | chopped parsley | tomato sauce | olive oil

### **Egyptian Lentil Soup | \$7**

Yummy and hearty lentil soup, mildly spicy. Enjoy! | yellow or red lentils | carrots | garlic | onions | lemon juice | vegetable stock | canola oil | olive oil | spices

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