

Habibi

COLD MEZZE

HB1901	HUMMOS Chickpea puree with tahina and lemon juice	\$25
HB1902	FATOUSH Fresh greens tossed together with sumac and crispy bread	\$34
HB1903	TSADZIKI Minted yogurt mixed with cucumber	\$25
HB1904	HUMMOS HARISSA Braised chickpeas and tahina pureed with Moroccan harissa	\$30
HB1905	MOUSSAHBAHA Fresh diced vegetables, tossed with chickpea, tahina and yogurt	\$30
HB1906	BABAGANOUGH Roasted eggplant with tahina and lemon juice	\$30
HB1907	TABBOULEH Bulghar wheat, parsley, tomato and mint	\$25
HB1908	AL FALAH Whipped feta cheese with tahina and diced vegetables	\$30
HB1909	LABNA Luscious yogurt and olive oil	\$25

HOT MEZZE

HB1910	HALLOUMI Mild goat cheese lightly browned in olive oil and served with fresh greens	\$50
HB1911	DAWUD BASHA Egyptian style meatballs tossed in dill flavored tomato sauce	\$40
HB1912	FUL MIDAMMAIS Stewed broad beans with chickpea and olive oil	\$40
HB1913	WARA INAB Vine leaves stuffed with an aromatic mix of rice	\$40
HB1914	FALAFEL Crispy fried cakes of broad beans and fresh herbs	\$40

SOUP

HB1915	SHURBIT ADS Pureed lentil soup	\$30
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MAIN DISHES

CAIRO DELIGHTS

HB1916	MASHWIAAT Mixed grill of chicken, marinated lamb chop, beef kebab, lamb kofta and rice kaalta	\$200
HB1917	FIRAHK ZAATAR Whole chicken marinated in zaatar spices and grilled	\$150
HB1918	MOZA DANI Braised lamb shank with hibiscus sauce, served with mashed green peas and fresh vegetables	\$160

MAIN DISHES

TAGEN

HB1919	MUSSAKA Seasoned minced lamb baked between layers of eggplant, tomato, and peppers-topped with mashed potatoes	\$145
HB1920	FATTA Succulent braised lamb leg served with rice vermicelli and moistened pita bread	\$145
HB1921	SAMAK SAYADIYI Fresh seabass with tomato, bell pepper and red onion	\$140
HB1922	GAMBARI FIRIK Tiger prawns with fresh herbs in tomato sauce and wheat berry pilaf	\$180

DESSERTS

HB1923	AL BASHA	\$55
	A plate of mixed treasures: halavah, Egyptian delights and fresh dates	
HB1924	OM ALI	\$45
	Warm sweetened milk with mixed nuts and puff pastry flakes	
HB1925	SHOUKOLATA	\$45
	Smooth and creamy dark chocolate flavored with cinnamon and honey	
HB1926	HELUE AL SHAM	\$50
	Plate of mixed homemade sweets – baklawa, konafa with fresh cream	

CHEF'S SPECIAL FOR THE MONTH

COLD MEZZE

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

HOT MEZZE

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

SOUP

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

MAIN DISHES

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

TAGEN

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

PARTY MENU

- HB1929 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