



King Tut Festival

Egyptian Festival ...

.. Appetizers & Side Plates

Appetizer Combo Plate (Macaroni Bashamel + 6 Grape leaves) \$8.00
 Macaroni Bashamel Slice \$5.00 10 Stuffed Grape Leaves \$5.00



Macaroni Bashamel
 Baked layers of pasta filled with ground beef & covered with bashamel sauce.



Stuffed Grape Leaves
 Stuffed with a mixture of rice, ground beef and special Egyptian spices.

.. Vegetarian Plates

Vegan Combo Plate (3 Falafel + Masakaa + 5 Stuffed Cabbage + Bread) \$10.00
 Falafel Wrap w/ salad & tahini \$10.00 Koshari Plate \$8.00
 10 Stuffed Cabbage \$5.00 Masakaa Plate \$7.00



Falafel
 Ground fava beans mixed with vegetables, onions, parsley, garlic & spices.



Koshari
 Rice, macaroni, and lentils, topped with tomato sauce, garlic vinegar



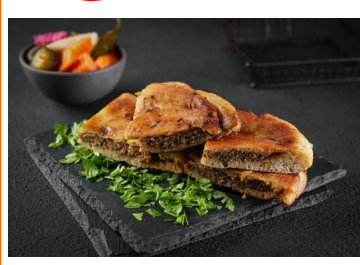
Masakaa
 Sliced fried eggplant & veggies smothered in a thin tomato sauce.



Stuffed Cabbage
 Stuffed with a mixture of rice, ground beef and special Egyptian spices

.. Fresh Bread, Hawawshi & Feteer

Hawawshi Loaf Bread \$10.00 Fresh Bread \$1.00 /\$5.00 for 6
 Feteer Meshaltet + Cheese or Honey \$5.00 Bread + Fetta Cheese / Egg ... \$ 4.00



Hawawshi
 Our in-house dough stuffed with beef mixed with onions, peppers & spices.



Feteer Meshaltet
 Flaky pie consists of many thin layers of dough and ghee.

.. Feteer Eskandrany (Alexandrian Pie)

Feteer Supreme (Pastrami + Sausage + Cheese + Tomato + Olives) ... \$15.00
 Feteer with one filling \$12.00 Sweet Feteer filled w/ Custard \$12.00



Feteer Eskandrany
 Flaky layered pastry filled with savory or sweet ingredients. Feteer cooking is a special skill that only talented experienced chefs can have. When you order yours, you will enjoy watching it prepared fresh & customized to your taste

.. Charcoal Grilled Lamb

Grilled Lamb Plate (Lamb + White Rice + Salad + Tahini Sauce)..... \$14.00



Charcoal Grilled Lamb
 Our Lamb is grilled the old Egyptian way, marinated overnight in a mix of special Egyptian herbs and spices and grilled whole on charcoal.

.. Egypt Street Food

Kebda Eskandrany (Alexandrian Liver) Sandwich \$8.00
 Sogok Eskandrany (Alexandrian Sausage) Sandwich \$9.00



Kebda Eskandrany (Alex. Liver)
 Beef Liver w/ peppers & spices served in a French bread with tahini (SPICY)



Sogok Eskandrany (Sausage)
 Egyptian sausage grilled with veggies served in a French bread with tahini



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.. Plates from the Grill

- 2 Beef Kofta + 2 Chicken Sheesh Tawook + 2 Lamb Kabobs + Rice + Salad + Tahini ... \$18.00
- 2 Beef Kofta + Rice + Salad + Tahini ... \$12.00 4 Kabobs + Rice + Salad + Tahini ... \$14.00
- 4 Chicken Sheesh Tawook Pieces + Rice + Salad + Tahini Sauce \$12.00
- 1 Beef Kofta + 2 Chicken Sheesh Tawook Pieces + Rice + Salad + Tahini Sauce \$12.00
- Add 2 Beef Kofta // OR // 2 Lamb Kabob Pieces // OR // 4 Chicken Sheesh Tawook... \$6.00

i	 <p>Kofta Ground beef with our special Egyptian spices & grilled to perfection on charcoal</p>	 <p>Kabob Lamb cubes marinated in an Egyptian marinade and grilled on charcoals</p>
	 <p>Sheesh Tawook Chicken cubes marinated with Egyptian spices, skewered with vegetables and grilled on charcoal</p>	



.. Shawerma Plates and Wraps

- Shawerma (Beef, Chicken or Gyros) Wrap..... \$12.00
- Shawerma (Beef, Chicken or Gyros) Plate with Rice and Salad \$12.00
- Shawerma (Beef, Chicken or Gyros) Loaded Fries with Cheese \$12.00

i	 <p>Shawerma Roasted cone of meat (Beef or Chicken) on a vertical spit grilled with veggies</p>	 <p>Gyros A Greek loaf of meat with a beef/lamb mixture grilled on a vertical spit</p>
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.. Fresh Smoothies and Drinks

- Fresh Juice Smoothies \$5.00 Egyptian Coffee \$3.00
- Soda/Water Bottle \$1.00 Tea \$2.00
- Fresh Cold Juice \$3.00 American Coffee \$2.00

i	 <p>Fresh Juice Smoothies Healthy blended-to-order smoothies made from real fresh fruits</p>	 <p>Egyptian Coffee finely ground beans mixed with cardamom, unfiltered</p>
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.. Desserts and Sweets

Basbousa	\$3.00	Qatayef	\$3.00
Baklava w/ nuts or sweet cream	\$3.00	Twisted Baklava	\$3.00
Kunafa with sweet cream	\$3.00	Stuffed Kahk	2 for \$3.00
Loukoumades	3 for \$1.00	Ghorayeba	3 for \$2.00
Feteer Meshaltet with/without honey ..	\$5.00	Baba	\$4.00
Rice Pudding	\$2.00	Fayesh Box	\$7.00
Bird's Nest	\$3.00	Baklava with Nuts	\$3.00
Petit Fours	\$1.00	Zenab's Fingers	2 for \$3.00
Mabrouma	\$3.00	Kahk with Agamia	2 for \$3.00
Konafa with Sweet Cheese	\$4.00	Bird's Nest	\$3.00
Meshabek	\$3.00	Ice Cream with Baklava	\$5.00
Konafa with Mango	\$4.00	Nutella Crepes with Berries.....	\$5.00



	Basbousa A sweet cake made of semolina, and coconut, soaked in simple sweet syrup.		Kunafa A crunchy shredded phyllo pastry dough filled with sweet cream.
	Qatayef A type of fried pancake batter filled with nuts in the center.		Baklava Layers of phyllo dough pastry filled with sweet cream.
	Twisted Baklava Fluffy layers of phyllo dough twisted and baked, topped with nuts.		Loukoumades Egyptian doughnuts. Fried dough dipped in sugar syrup
	Kahk Melt in your mouth sugar butter cookies.		Ghorayeba Delicious Egyptian butter cookies
	Mabrouma Twisted kunafa filled with pistachio and soaked in sweet syrup		Kahk with Agamia Sugar butter cookies filled with sweet nutty honey filling
	Kunafa with Cheese Our kunafa filled with melted sweet cheese and topped with sweet syrup		Ice-cream with Baklava Two sweets meet together for an unforgettable experience
	Meshabek Rounded deep-fried crunchy batter soaked in sugar syrup		Nutella Crepes with Berries French crepes stuffed with Nutella hazelnut spread and fresh berries
	Kunafah with Mango Layers of sweet kunafa with mango slices and mango cream		Baba A small spongy cake saturated in special sweet syrup
	Feteer Meshaltet Flaky pie with many thin layers of dough and ghee. Served with or without Honey		Fayesh Box Egyptian Tea Rusks or Biscotti a popular snack with a cup of tea.
	Rice Pudding Creamy rice pudding prepared with the authentic Egyptian way.		Baklava with Nuts Layers of phyllo dough pastry filled with nuts with sugar syrup.
	Bird's Nest A nest of Kunafa baked by hand, filled with nuts topped with sugar syrup		Zenab Fingers Semolina dough in the form of fingers crunchy on the outside and soft on the inside soaked in syrup.
	Petit Fours Small bite-size melt in your mouth Egyptian cookies		