

**W**elcome to The Casbah, Mediterranean Restaurant & Lounge ~ your place to enjoy authentic foods of the Mediterranean and its many unique cuisines.

From Greece and Turkey...around the Fertile Crescent ...and all along the southern Mediterranean Sea to Tunisia, Morocco, and Spain...these are the dishes that stir our passion for food!

A tremendous variety of dining pleasure awaits you. Now...relax and savor your "journey" to some of the finest foods of the Mediterranean...right here!

18% gratuity applies to parties of 5 or more  
No separate checks please.

## Appetizers

All appetizers are served with fresh pita bread.

- **Fetta Cheese & Olives** 5.00
- **Baked Goat-Milk Fetta Cheese** 7.00  
Capri Farm organic, oven baked with olive oil and thyme
- **Falafel** 5.25  
Ground garbanzo and fava beans with spices, shaped into small patties, then fried.
- **Dolmadakia Yalantzi** 5.50  
Grape leaves hand rolled with a filling of seasoned rice, chopped fresh tomatoes, and spices, served warm.
- **Casbah Hommus** 5.75  
Cooked, mashed garbanzo beans, pureed and mixed with lemon juice and tahini sauce.
- **Baba Ghanouj** 6.25  
Broiled eggplant, pureed and mixed with lemon juice, garlic, yogurt and sesame tahini sauce.
- **B'tinjan M'tabel (Spicy)** 5.75  
A chunky blend of fire-roasted eggplants and red peppers, mixed with walnuts, garlic, and olive oil
- **M'hamra** 6.25  
Fire-roasted peppers, pureed and mixed with crushed walnuts, garlic, and olive oil.
- **Bourkakia Me Kima** 6.25  
Fresh, lean, minced beef, chopped onions and pine nuts, rolled in phyllo dough and baked.
- **Kibbee Balls** 6.50  
A puree of seasoned beef and bulgur, stuffed with ground beef, onions, almonds and pine-nuts.

## Salads

Served with fresh pita • Add a cup of soup for 2.00

- **Fetta Salad** 8.00  
Crisp lettuce, onion, tomato and fetta cheese, topped with our seasoned lemon juice and olive oil dressing.
- **Spinach Salad** 8.50  
Fresh spinach, topped with toasted pita morsels, onions, walnuts and a lemony dressing.
- **Chicken Salad** 9.00  
Chunks of tender chicken breast, marinated then grilled, served on a bed of lettuce, cucumbers, onions and tomato.
- **Grilled Shrimp Salad** 12.00  
Jumbo shrimp, marinated in orange-tangerine sauce then grilled, served on fresh lettuce, cucumbers, onions and tomato.

## House Specialties

Served with warm pita bread & lentil-spinach Soup

- 95 **Chicken Tajeen** 17.00  
A clay-pot filled with chicken, artichok-hearts, preserved-lemons, sun-dried dates, and almonds spiced with turmeric, ginger, and cinnamon and baked.
- 75 **B'stilla** 16.00  
Morocco's traditional dish of saffron chicken layered with almonds and cinnamon wrapped in flaky dough and baked.
- 57 **Tunisian Chicken** 14.00  
Boneless chicken breast, seared, cooked in green and red pepper sauce served on wheat semolina.
- 50 **Shish Taouk** 14.00  
Marinated boneless chicken breast, grilled and served on Casbah rice and hommus.
- 52 **Lamb Kebab** 19.00  
Unbelievably tender-loins, grilled with vegetables, served with Casbah rice and hommus.
- 96 **Lamb Tajeen** 18.00  
A clay-pot filled with lamb, potaotes, sundried figs, spiced with turmeric, ginger, and cinnamon and baked.
- 51 **Beef Shish Kebab** 16.00  
Succulent beef tenderloin, grilled with vegetables served with rice and hommus
- 54 **Grilled Shrimp** 17.00  
Marinated shrimp, grilled with vegetables and served with rice and Baba Ghanouj.
- 55 **Seared Tilapia** 17.00  
Smothered in a sauté of artichokes, onions and cilantro, served with basmati rice.
- 56 **Baked Orange Roughy** 16.00  
Tender fillet, delicately baked in the perfect blend of red and green peppers, onions, and tomatoes, served with Casbah rice.
- 70 **Kibbee** 14.00  
A puree of seasoned beef and bulgur, stuffed with sauteed ground beef, onions, almonds and pine-nuts, then fried.  
Served with hommus, tabuli and cucumber yogurt sauce.
- 71 **Vegetarian Delight** 12.00  
Hommus, Baba Ghanouj, Dolmadakia Yalantzi, Falafel and Tabuli.
- 59 **Spanakotiropita** 12.00  
Spinach, fetta cheese, onions and walnuts, layered and baked in thin phyllo dough served with Tabuli.
- 60 **Vegetarian Couscous** 12.00  
Seasonal vegetables, stewed in our special tomato cilantro sauce, then nestled in wheat semolina.
- 61 **Chicken Couscous** 14.00
- 62 **Lamb Couscous** 15.00
- 63 **Fish Couscous** 16.00  
Light and flaky filet of orange roughy in a classic couscous.
- 73 **Ultimate Vegetarian** 28.00 (for two)  
Hommus, baba ghanouj, m'hamrah, spanakotiropita, dolmas, and falafel. Served with tabuli-salad.
- 74 **Ultimate Grill** 34.00 (for two)  
Lamb, chicken, shrimp and assorted vegetables grilled and served on rice with hommus, baba ghanouj, and tabuli-salad.