

Salads

Add a cup of Soup to your salad order for 2.00

- 30 Tahini Salad 7.50
Chopped cucumber, green pepper, onions and tomatoes, topped with our special tahini and yogurt dressing.
- 31 Yogurt Salad 7.50
Lettuce and cucumber, topped with our unique minty yogurt dressing.
- 32 Fetta Salad 8.00
Crisp lettuce, onion, tomato and fetta cheese, topped with our seasoned lemon juice and olive oil dressing.
- 33 Fattush 8.50
Toasted pita morsels, green pepper, cucumber, onion and tomato served with our tangy lemon dressing.
- 34 Tabuli 7.50
Chopped parsley, fresh mint, tomatoes, onions and cracked wheat, served with our light lemon dressing.
- 35 Spinach Salad 8.50
Topped with toasted pita morsels, onions, walnuts and house dressing.
- 36 Chicken Salad 9.00
Chunks of tender chicken breast, marinated then grilled, served on a bed of cool, fresh lettuce, cucumbers, onions and tomato.
- 37 Date Salad 8.50
Fresh greens covered with marinated heart of palm and date dressing.
- 38 Ensalada de Alcachofas 9.00
A medley of cool fresh greens, tossed with marinated artichoke hearts.
- 39 Grilled Shrimp Salad 12.00
Jumbo shrimp, marinated in orange-tangerine sauce, grilled and served on a bed of fresh lettuce, cucumbers, onions and tomato.

Sandwiches

Served daily from 11:00 a.m. till 4:00 p.m.

Prepared in fresh flat pita or pita pockets.

Add a cup of Soup, tossed Dinner Salad, or tabuli to your sandwich order for 2.00

- 40 Falafel 6.00
Garbanzo beans finely chopped onions and spices, rolled into patties then fried, served with lettuce and tomato.
- 41 Falafel Bel-Hommus 6.50
The falafel sandwich described above, topped with hommus.
- 43 Arosa 6.50
Lean, spicy ground beef, hommus on flat pita and tomatoes.
- 44 Shish-Taouk 7.00
Lean, grilled spicy chicken breast, topped with freshly chopped onions and tomatoes.
- 45 Lamb Shish Kabab 8.50
Lean, grilled lamb, topped with freshly chopped onions and tomatoes.
- 46 Beef Shish Kabab 8.00
Lean tenderloin, grilled with chopped onions, flat pita & fresh tomatoes.
- 48 Avocado Shrimp 9.00
Broiled shrimp dressed in our lemony avocado sesame-seed sauce, served with freshly chopped tomatoes and Romaine lettuce.

Lunch Specialties

Served with fresh pita bread and our seasonal Soup.

- L1 Lamb Shish Kebab 13.00
Lamb tenderloins and vegetables, grilled to order and served with rice and hommus.
- L2 Beef Shish Kebab 12.00
Marinated beef tenderloin, grilled to order with vegetables, served with rice and hommus
- L3 Shish Taouk 10.00
A tangy traditional favorite, boneless chicken breast, marinated in spicy lemon sauce, grilled and served on Casbah rice and hommus
- L4 Grilled Shrimp 14.00
Marinated shrimp, grilled with vegetables and served with rice and baba ghanouj
- L5 Grilled Tilapia 15.00
Marinated then grilled, served on Casbah rice with artichokes, onions, and cilantro sauce
- L6 Tunisian Chicken 10.00
Boneless chicken breast, seared, cooked in red and green pepper sauce, served with wheat semolina
- L7 Spanakotiropita 9.50
A true classic pie made with spinach, fetta cheese, onions and walnuts, layered in thin phyllo dough and baked to a golden brown, served with Tabuli Salad
- L8 Vegetarian Couscous 9.50
Seasonal vegetables, stewed in a special tomato cilantro sauce, nestled in semolina
- L9 Chicken Couscous 10.00
- L10 Lamb Couscous 12.00

Lunch Combinations

Served with fresh-baked pita bread and a cup of our seasonal Soup

- C1 Kibbee Balls 12.00
A puree of seasoned beef and bulgur, stuffed with sauteed ground beef, onions and pine-nuts, then fried. Served with hommus, tabuli and yogurt sauce
- C2 Vegetarian Delight 10.00
A platter with all of The Casbah's best vegetarian selections, including hommus, baba ghanouj, dolmadakia yalantzi, falafel and tabuli
- C4 Ultimate Vegetarian Combination (for two) 19.00
Hommus, baba ghanouj, m'hamrah, dolmadakia yalantzi, falafel, spanakotiropita, and tabuli
- C5 Ultimate Grill Combination (lunch for two) 22.00
Lamb, chicken, shrimp and assorted vegetables grilled and served on rice with hommus, baba ghanouj, and tabuli

Party? The Upper Casbah is the perfect place for parties up to 60 guests. Your Place or Ours, we'll cater any get-together and make it an Event with a great custom menu.

www.thecasbahrestaurant.com
608-255-2272

Appetizers

Served with fresh pita bread. Add a cup of Soup, Dinner Salad, or Tabuli 2.00

2 Labnee	4.00
Drained yogurt cheese balls in olive oil.	
4 Fetta Cheese & Olives	5.00
True Mediterranean cheese and assorted olives of the region.	
6 Falafel	5.25
Our authentic falafel, freshly made from ground garbanzo and fava beans with spices, shaped into small patties, then fried.	
7 Dolmadakia Yalantzi	5.50
Tender grape leaves hand rolled with a filling of seasoned rice, chopped fresh tomatoes, parsley and spices, served warm.	
8 Casbah Hommus	5.75
Cooked, mashed garbanzo beans, pureed and mixed with lemon juice and tahini sauce.	
9 Hommus Bel-Lahmeh	6.50
Casbah hommus topped with delicately seasoned lean ground beef, pine nuts & almonds.	
10 Baba Ghanouj	6.25
Fresh, broiled eggplant, pureed and mixed with lemon juice, garlic, yogurt and sesame tahini sauce.	
12 M'hamra	6.25
Fire-roasted peppers, pureed and mixed with crushed walnuts, garlic, and olive oil.	
13 Avocado Shrimp	6.75
Broiled shrimp dressed in lemony avocado-sesame sauce.	
14 Spanakotiropita	6.50
A true classic pie made with spinach, fetta cheese, onions, and walnuts, layered in thin phyllo dough and baked.	
15 Bourkakia Me Kima	6.25
Lean, minced beef, chopped onions and pine nuts, rolled in phyllo dough and baked to a golden brown.	
16 Kibbee Balls	6.50
A puree of seasoned beef and bulgur, stuffed with ground beef, onions and pine-nuts.	
18 Taouk	6.25
Chicken strips, marinated and grilled.	
22 Grilled Shrimp	8.00
Delicately spiced, served with our homemade lemon, tahini, and garlic	

Lunch? Welcome 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.

Lunch 11am-4pm

Happy Hour 3-6pm Mon-Fri

Half-Priced Appetizers
& Discounted Beer and Wine
(Dine-in CasBar Café level Only)

Hot Drinks

Middle Eastern Coffee	2.50
Dark & authentic, in a demitasse cup	
Hot Cocoa ~ Warm & Rich	2.50
Coffee ~ Regular or decaf, freshly brewed	2.00
Black Tea ~ Earl Gray	2.00
Cinnamon Apple Tea	2.00
Mint Tea ~ real peppermint leaves	2.00
Moroccan Mint Tea	2.00
Green tea, spearmint, lemongrass and peppermint	
Chamomile Tea ~ soothing and relaxing	2.00
Orange Spice Tea	2.00
Black tea, orange peel, cinnamon and cloves	
Jasmine Blossom Green Tea	2.00
Jasmine green tea and jasmine blossom	

Cold Drinks

Mango, Apple, Pineapple, Grapefruit, Tomato Juice	2.00
Freshly squeezed Orange Juice	4.50
Tamerendo	2.50
A refreshing sweet & sour Tamrend dates drink	
Laban	2.50
Casbah's traditional Mid-Eastern yogurt drink, lightly salted; Distinctive	
The Casbah's Mango Yogurt Smoothie	3.00
The Casbah Seasonal Smoothies	4.50
Ask about The Casbah's homemade seasonal fruit concoctions	
Pepsi, Diet Pepsi, 7UP, Iced Tea and Lemonade	2.00
Evian Bottled Water	2.00
San Pelegrino Bottled Water	3.00

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