

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!

## Nite Bites Menu

*Happy Hour\* 3-6pm*

Monday to Friday

\*(Half priced appetizers, dine-in Cas-Bar Café level only)

The Casbah is the perfect place for parties up to 60 guests. Ask about facilities availability and custom menus for your next gathering.

[www.thecasbahrestaurant.com](http://www.thecasbahrestaurant.com)

## Salads

Served with oven fresh pita bread

### 30 Tahini Salad

Chopped cucumber, green pepper, onions and tomatoes, topped with our special tahini and yogurt dressing. 7.50

### 31 Yogurt Salad

Lettuce and cucumber, topped with minty yogurt dressing. 7.50

**32 Fetta Salad**~ Crisp lettuce, onion, tomato and fetta cheese, topped with our seasoned lemon juice and olive oil dressing. 8.00

**33 Fattush**~ Toasted pita morsels, green pepper, cucumber, onion and tomato served with our tangy lemon dressing. 8.50

**34 Tabuli**~ Chopped parsley, fresh mint, tomatoes, onions and cracked wheat, served with our light lemon dressing. 7.50

**35 Spinach Salad**~ Fresh spinach, topped with toasted pita morsels, onions, walnuts and a lemony dressing. 8.50

**36 Chicken Salad**~ Chunks of tender chicken breast, marinated then grilled, served on a bed of cool, fresh lettuce, cucumbers, onions and tomato. 9.00

**37 Date Salad**~ A variety of fresh seasonal greens covered with our tantalizing marinated heart of palm and date dressing. 8.50

**38 Ensalada de Alcachofas**~ A medley of cool fresh greens, tossed with marinated artichoke hearts. 9.00

**39 Grilled Shrimp Salad**~ Jumbo shrimp, marinated in orange-tangerine sauce then grilled, served on a bed of cool, fresh lettuce, cucumbers, onions and tomato. 12.00

## NiteBites

are served with, or on fresh pita bread.

**1 Pita the Great** ~ Fresh pita with an assortment of dips 3.50

**2 Labnee** ~ Drained yogurt cheese balls in olive oil 4

**3 Turshee**  
Pickled cucumbers, artichoke hearts, and hearts of palm 5

**4 Fetta Cheese & Olives**  
Mediterranean cheese and assorted olives of the region 5

**5 Zaatar**  
Pita pie with sesame-seed, thyme, and olive oil topping 5

**6 Falafel**  
Authentic falafel, freshly made from ground garbanzo and fava beans shaped into small patties, then fried 5.25

**7 Dolmadakia Yalantzi**  
Tender grape leaves hand rolled with a filling of seasoned rice, chopped fresh tomatoes, parsley and spices 5.50

**8 Casbah Hommus**  
Cooked, mashed garbanzo beans, pureed and mixed with fresh lemon juice and sesame tahini sauce. 5.75

**9 Hommus Bel-Lahmeh**  
Casbah hommus topped with delicately seasoned lean ground beef, pine nuts and almonds 6.50

**10 Baba Ghanouj**  
Fresh, broiled eggplant, pureed and mixed with lemon juice, garlic, yogurt and tahini sauce 6.25

**23 B'tinjan M'tabel (Spicy)**  
A chunky blend of fire-roasted eggplants and red peppers, mixed with walnuts, garlic, and olive oil 5.75

**11 Vegetarian Combination**  
The Casbah's vegetarian selections, including Hommus, Baba Ghanouj, Dolma- Yalantzi, Falafel and Tabuli 8.50

**12 M'hamra**  
Fire-roasted peppers, pureed and mixed with crushed walnuts, garlic, and olive oil 6.25

**13 Avocado Shrimp**  
Ice shrimp dressed in lemony avocado-sesame sauce 6.75

**14 Spanakotiropita**  
A classic Greek spinach pie made with, fetta cheese, onions, and walnuts, layered in thin phyllo dough and baked 6.50

**15 Bourkakia Me Kima**  
Fresh, lean, minced beef, chopped onions and pine nuts, rolled in phyllo dough and baked to a golden brown 6.25

**16 Kibbee Balls**  
A puree of seasoned beef and bulgur, stuffed with sauteed ground beef, onions and pine-nuts, then fried 6.50

**18 Taouk** ~ Marinated and grilled chicken breast strips 6.25

**19 Lamb Kabab** ~ Lean grilled lamb tenderloin 6.50

**20 Beef Kabab** ~ Marinated, & grilled beef tenderloin 6.50

**21 Kabab Kombo** of beef tenderloin and chicken breast 9.50

**22 Grilled Shrimp**  
Shrimp delicately spiced, then perfectly grilled, served with our homemade yogurt, tahini, and garlic sauce 8.00