



Al Amir (Catering Available)

Hours of Operation

Sunday	4:30 PM - 9:00 PM
Monday	10:45 AM - 9:00 PM
Tuesday	10:45 AM - 9:00 PM
Wednesday	10:45 AM - 9:00 PM
Thursday	10:45 AM - 9:00 PM
Friday	10:45 AM - 9:00 PM
Saturday	4:30 PM - 10:00 PM

Appetizers

1. Hummus	\$6.60
<i>Garbanzo beans blended with garlic, tahini sauce, and lemon juice.</i>	
2. Baba Ghanooj	\$7.70
<i>Grilled eggplant blended with garlic, tahini sauce, and lemon juice.</i>	
3. Ful Mudammas	\$6.60
<i>Warm Fava beans mixed with olive oil, garlic, lemon juice and tahini sauce.</i>	
4. Falafel Appetizer	\$6.60
<i>Vegetable patties of garbanzo, fava beans and Lebanese spices.</i>	
5. Kibbi Sineeye (Baked)	\$9.90
<i>Two layers of ground lamb mixed with bulgur wheat and onions stuffed with pine nuts, onions and ground beef.</i>	
6. Khudar	\$8.80
<i>Sauteed cauliflower, zucchini, carrot and potato. Topped with garlic and tahini sauce.</i>	
7. Jibne-wa-Zaytoon	\$9.90
<i>French feta cheese and black olives. Served with lettuce, cucumber, and olives.</i>	
9. Macanik	\$8.80
<i>Specially seasoned mixed lamb and beef balls. Sauteed with green peppers, onions and tomato sauce.</i>	
10. Batata Mikliye	\$5.50
<i>French cut potato deep fried in vegetable oil.</i>	
11. Warak Enab Appetizer (Dinner Only)	\$8.80
<i>Delicate grape leaves filled with seasoned ground beef and basmati rice simmered with lemon, garlic and herbs.</i>	
12. Kafta Arayes (Dinner Only)	\$9.90
<i>Specially seasoned ground lamb and beef mixed with parsley stuffed in pocket bread. Grilled to a crisp!</i>	
13. Shawarma with Hummus Appetizer (Dinner)	\$11.00
<i>Hummus plate topped with your choice of Lamb, Beef, or Chicken shawarma and tahini sauce.</i>	
14. Maza Al-Amir Combo (Dinner Only)	\$13.20
<i>Available for dinner only (see #146 for lunch). A combination of different appetizers: hummus, baba ghannooj, tabooli, grape leaves, and falafel.</i>	

On the Light Side (Lunch)

25. Shorba & Salata	\$8.80
<i>A cup of lentil soup and Al-Amir Salad. Add feta for \$1.10.</i>	
26. Arayes (Grilled)	\$7.70
<i>Specially seasoned ground lamb and beef mixed with parsley stuffed in pocket bread. Grilled to a crisp! Add salad or fries for \$2.20.</i>	
27. Jibne Arayes (Grilled)	\$7.70
<i>Feta cheese stuffed with tomato in pocket bread. Grilled to a crisp! Add salad or fries for \$2.20.</i>	
28. Salata-Dajaj	\$9.90
<i>Lettuce, cucumber, tomato and parsley mixed with Al-Amir's dressing topped with grilled fillet of chicken. Add feta for \$1.10.</i>	
29. Shawarma with Hummus	\$9.90
<i>Hummus plate topped with your choice of Lamb, Beef, or Chicken shawarma with tahini sauce. Add salad or fries for \$2.20.</i>	
30. Warak Enab (Meat)	\$7.70
<i>Grape Leaves filled with seasoned ground beef and basmati rice. Simmered with lemon, olive oil, garlic and herbs. Add salad or fries for \$2.20.</i>	
31. Warak Enab (Vegetarian)	\$7.70
<i>Grape Leaves filled with chickpeas, parsley and basmati rice. Simmered with lemon, olive oil, garlic and herbs. Add salad or fries for \$2.20.</i>	
32. Maza Al-Amir (No Kabob)	\$8.80
<i>Hummus, Baba Ghannooj, Grape Leaves, Tabooli, and Falafel.</i>	

Soups & Salads (Lunch)

45. Fattoush	\$7.70
<i>Lettuce, tomatoes, cucumbers, onions and parsley. Mixed with lemon juice, olive oil, sumac, garlic and toasted lebanese bread.</i>	
46. Salata Al-Amir	\$4.40
<i>Lettuce, cucumbers, tomatoes, and parsley mixed with Al-Amir's dressing. Add feta for \$1.10.</i>	
47. Tabooli	\$5.50
<i>Traditional Lebanese salad; chopped parsley, bulgur wheat and tomatoes mixed with lemon juice and olive oil.</i>	
48. Shorba	\$4.40
<i>Lentil vegetable soup mixed with a dash of lemon and lebanese spices.</i>	

Al-Amir Lunches

Served with a choice of hummus or basmati rice

61. Shish Kabob	\$9.90
<i>Grilled skewer of Lamb or Beef marinated in special spices and wine.</i>	
62. Kafta Kabob	\$8.80
<i>Traditional lebanese grilled kabob. Ground Lamb and Beef mixed with parsley, onions and seasonings.</i>	
63. Vegetable Shish Kabob	\$8.80
<i>Skewer of grilled cauliflower, zucchini, onion, green pepper and tomato.</i>	
64. Shish Tawook	\$9.90
<i>Grilled cubes of chicken breast marinated in olive oil, lemon and garlic.</i>	
65. Krydis	\$12.10
<i>Grilled Prawns marinated in olive oil, lemon, garlic and herbs.</i>	
66. Shawarma Plate	\$9.90
<i>Tender slices of your choice: Lamb, Beef, or Chicken topped with tahini sauce.</i>	
67. Maza Al-Amir with Kabob	\$13.20
<i>Hummus, Baba Ghannooj, Grape Leaves, Tabooli, and Falafel. Your choice of kabob is: Lamb, Beef, Chicken, Vegetarian or Kafta kabob.</i>	

Sandwiches (Lunch)

Add Salad or fries for an additional \$2.20

81. Falafel Sandwich	\$5.50
<i>Vegetable Patties of garbanzo and fava beans rolled into pocket bread with tomato, parsley, lettuce and tahini sauce.</i>	
82. Jibne Sandwich	\$5.50
<i>Feta cheese rolled in pocket bread with tomato, lettuce, and cucumber.</i>	
83. Kafta Sandwich	\$7.70
<i>Traditional lebanese grilled kabob, ground lamb and beef mixed with parsley, onions, and special seasonings. Rolled in pocket bread with lettuce, tomato, peppercini, and tahini sauce.</i>	
84. Beef Shawarma Sandwich	\$7.70
<i>Tender Beef marinated in special spices, olive oil and wine. Rolled in pocket bread with tomato, lettuce and tahini sauce.</i>	
85. Lamb Shawarma Sandwich	\$7.70
<i>Lamb marinated in special spices, olive oil and wine. Rolled in pocket bread with tomato, lettuce and tahini sauce.</i>	
86. Chicken Shawarma Sandwich	\$7.70
<i>Slices of chicken marinated in lemon, olive oil, and spices. Rolled in pocket bread with lettuce, tomato, and tahini sauce.</i>	
87. Shish Tawook Sandwich	\$7.70
<i>Grilled cubes of chicken breast marinated with lemon, olive oil and garlic. Rolled in pocket bread with tomato and lettuce.</i>	

Soups & Salads (Dinner)

201. Fattoush	\$7.70
<i>Lettuce, tomatoes, cucumbers, onions and parsley. Mixed with lemon juice, olive oil, sumac, garlic and toasted lebanese bread. Add chicken for \$3.30.</i>	
202. Salata Al-Amir	\$6.60
<i>Lettuce, cucumbers, tomatoes, and parsley mixed with Al-Amir's dressing. Add feta for \$1.10.</i>	
203. Tabooli	\$7.70
<i>Traditional Lebanese salad; chopped parsley, bulgur wheat and tomatoes mixed with lemon juice and olive oil.</i>	
204. Salata Feta Cheese	\$8.80
<i>Lettuce, cucumbers, tomatoes & parsley. Mixed with feta cheese and Al-Amir's special dressing.</i>	
205. Salata Dajaj	\$11.00
<i>Grilled fillet of chicken atop lettuce, cucumbers, tomatoes and parsley mixed with Al-Amir's special dressing.</i>	
206. Salata Krydis	\$13.20
<i>Grilled Prawns atop lettuce, cucumbers, tomatoes and parsley mixed with Al-Amir's special dressing.</i>	
207. Shorba	\$5.50
<i>Lentil vegetable soup mixed with a dash of lemon and lebanese spices.</i>	

Dinner Entrees

Served with salad and basmati rice (unless otherwise noted).

221. Moe's Special (Entree)	\$22.00
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Combination of three types of kabobs: Chicken, Lamb and Shrimp.

- 222. Al-Amir Special (Entree)** **\$20.90**
Roasted Lamb shank (on the bone) and grilled fillet of chicken.
- 223. Kharouf Mohammar (Entree)** **\$19.80**
Special seasoned lamb roasted slowly over low fire. Served with Al-Amir's yogurt cucumber sauce.
- 224. Shish Kabob (Entree)** **\$18.70**
Grilled skewer of Lamb or Beef marinated in special sauces and wine.
- 225. Kafta Kabob (Entree)** **\$18.70**
Traditional lebanese grilled kabob. Lean ground lamb and beef mixed with parsley, onions, and special seasoning.
- 226. Shish Tawook (Entree)** **\$18.70**
Grilled cubes of chicken breast marinated in olive oil, lemon and garlic.
- 227. Dajaj (Fillet of Chicken)** **\$18.70**
Charcoal broiled fillet of chicken marinated in olive oil, lemon, garlic and herbs.
- 228. Krydis** **\$19.80**
Grilled Prawns marinated in lemon, garlic, herbs, and olive oil.
- 229. Warak Enab (Meat)** **\$16.50**
Grape leaved filled with seasoned ground beef and Basmati rice. Simmered with lemon, garlic and herbs. Served with Al-Amir's yogurt cucumber sauce. Not served with rice.
- 230. Warak Malfouf** **\$16.50**
Cabbage leaves filled with seasoned ground beef and Basmati rice. Simmered with lemon, olive oil, garlic, and herbs. Not served with rice.
- 231. Maza Al-Amir** **\$22.00**
Hummus, Baba Ghannooj, Grape Leaves, Tabooli, Falafel and your choice of kabob is: Lamb, Beef, Chicken or Kafta kabob. Does not come with salad and rice.

Vegetarian Entrees

Served with salad and basmati rice (unless otherwise noted).

- 245. Vegetable Shish Kabob** **\$15.40**
Skewer of Skewer of grilled mushroom, cauliflower, zucchini, onion, green pepper and tomato. Served with basmati rice and Al-Amir's tomato sauce.
- 246. Warak Enab (Vegetarian)** **\$14.30**
Grape Leaves filled with chickpeas, parsley and basmati rice. Simmered with lemon, garlic, and herbs. *Does not come with basmati rice.
- 247. Khudar-Wa-Riz** **\$15.40**
Sautee of cauliflower, zucchini, carrots and potatoes topped with garlic and tahini sauce. Served with basmati rice and Al-Amir's tomato sauce.
- 248. Batinjan** **\$14.30**
Baked eggplant, potatoes, and tomatoes. Served with basmati rice and tomato sauce.
- 249. Vegetarian Maza Al-Amir** **\$18.70**
Hummus, Baba Ghannooj, Grape Leaves, Tabooli, Falafel, and your choice of one entree: Vegetable Shish Kabob, Warak Enab, Khudar or Batinjan. Does not come with salad and rice.

Catering

- 261. Vegetarian Maza/Five Appetizers (Priced)** **\$18.70**
Hummus, Baba Ghannooj, Grape Leaves, Tabooli, Falafel and your choice of one entree: Vegetable Shish Kabob, Warak Enab, Khudar or Batinjan.
- 262. Maza/Five Appetizers with Kabob (Priced)** **\$22.00**
Hummus, Baba Ghannooj, Grape Leaves, Tabooli, and Falafel. Your choice of kabob is: Lamb, Beef, Chicken, or Kafta kabob.

Ala Carte

Served with basmati rice and Al-Amir's special tomato sauce.

- 275. Side of Pita Bread** **\$2.20**
- 276. French Fries** **\$5.50**
- 277. Krydis (ala Carte)** **\$14.30**
Prawns marinated in special seasoning, charcoal broiled to perfection.
- 278. Kharouf Mohammar (ala Carte)** **\$14.30**
Special Seasoned lamb roasted slowly over low fire. Served with Al-Amir's yogurt cucumber sauce.
- 279. Shish Kabob (ala Carte)** **\$13.20**
Grilled cubes of lamb or beef marinated in wine & Al-Amir's special spices.
- 280. Kafta Kabob (ala Carte)** **\$13.20**
Traditional Lebanese kabob. Ground lamb and beef mixed with parsley and onions.
- 281. Shish Tawook (ala Carte)** **\$13.20**
Grilled cubes of chicken breast marinated in olive oil, garlic & herbs.
- 282. Warak Enab (ala Carte)** **\$12.10**
Grape leaves filled with seasoned ground beef & basmati rice, simmered with lemon, olive oil, garlic & herbs.
- 283. Side of Rice** **\$5.50**

Desserts

- 295. BaklaWa** **\$4.40**

Delicate layers of filo pastry filled with walnuts and pistachio moistened with a light syrup and orange blossom.

- 296. Mohallabiye** **\$5.50**
Traditional Lebanese pudding flavored with a light syrup and orange blossom.

Misc.

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