**Shabbat Specials For April 27th - Egyptian**

**Appetizers**

**Musaqqa’a (Fried Eggplant & Ground Beef)\* $13.99/ lb**

**Hawawshi (Chicken-Stuffed Turnovers)\* $4.50/each**

**Fried Fish Fingers in Nile Sauce (Tomato and Garlic Sauce) $13.99/ lb**

**Mahsi (Mushroom Stuffed Grape Leaves) (V) $9.99/lb**

**Ethnic Appetizers**

**Hummus (VE) $7.99lb**

**Matboucha (Cooked Tomato & Pepper Salad) (VE) $9.99/lb**

**Vegetarian Chopped Liver (V) $9.99/lb**

**Gefilte Fish with Carrot Horseradish $10.99/lb**

**Eggplant with Pomegranate Molasses (VE/GF) $9.99/lb**

**Eggplant Salad with Vinegar and Garlic (VE/GF) $9.99/lb**

**Soup: Chickpea Soup with Za’atar Croutons (V) $10.99/quart**

 **Jews Mallow soup with Chicken\* $11.99/quart**

**Fish**

**Moroccan Salmon (GF) $18.99/lb**

**Striped Bass in Tomato Coriander sauce $19.99/lb**

**Entrees**

**Chicken Schnitzel \* $16.99/lb**

**Rotisserie Chicken in Cleopatra Marinade\* $16.99/whole chicken**

**Alexandria Stuffed Chicken Breast \* (Boneless) $16.99/lb**

**Chicken Drumsticks Sofrito with Julienne Fried Potatoes \* (Bone-In) $14.99/lb**

**Brisket with Ghiza Sauce\* $21.99/lb**

**Lamb Shoulder Roast with Luxor Rice $24.99/lb**

**Traditional Shabbat Tunisian Dish**

**Beef Tajine with Cauliflower Beignet\* $16.99/lb**

**Cholent of the week: Egyptian Dafina**

 **Beef, Potato, Egg, Rice & Garbanzo Beans\* $14.99/serving**

**Vegetarian/Vegan**

**Artichoke Beignets (V) $14.99/lb**

**Artichoke & Broad Beans with Tofu & Dill (VE/GF) $14.99/lb**

**Mac & “Cheese” (VE/GF) $12.99/lb**

**Sides**

**Brown Lentils with Rice & Macaroni (VE) $8.99/lb**

**Rice with Vermicelli (VE) $9.99/lb**

**Zucchini & Chickpeas (VE/GF) $9.99/lb**

**Spinach & Okra with Béchamel Sauce Gratin (VE/GF) $9.99/lb**

**Steamed Green Beans (VE/GF) $9.99/lb**

**Broad Beans with Tomato & Pepper (VE/GF) $9.99/lb**

**Kugel of The Week**

**Carrot Kugel (V) Large: $10.50 Small: $6.50/each**

**V= Vegetarian / VE = Vegan / GF = Gluten Free**

**\*Our Beef Is 100% Grass Fed. Our Chicken Is Antibiotic- & Hormone-Free.**

**We cook with non-GMO canola oil.**