

TRADITIONAL STARTERS

(SERVED WITH WARM PITA BREAD)

HUMMUS Homemade cooked chickpeas blended with sesame puree, seasonings & lemon juice. V	9
BABA GANOUSH Smoked eggplant blended with sesame puree, seasonings & lemon juice. V	10
TABBOULEH chopped parsley, mint, tomatoes, cracked wheat & seasonings. V	11
COLD COMBINATION trio of or house made dips Tabbouleh/hummus/Baba ganoush V	15
FOUL M'DAMMAS Fava beans, chickpeas, tomatoes, diced onions & seasonings. V	10
WHIPPED GARLIC straight garlic" whipped" with Olive oil and lemon V	7
HARISSA homemade hot chili pepper paste V	5
YOGURT homemade yogurt VG	6
FALAFEL Ground fava beans & parsley blended with seasonings. Served with tahini sauce. V	11
VEG. GRAPE LEAVES Stuffed with rice, tomato, onions, parsley & a touch of lemon. VG	10
SPINACH PIE filo dough filled with sautéed spinach, feta, onion & seasonings VG	10
FTAYER SPINACH pies filled with sautéed spinach, onion & seasonings V	10
SAMBOUSEK – meat pies stuffed with savory beef, onions and seven spices	10
KEBAB DUO ALA PLANCHA choice of two marinated skewers chicken /beef /shrimp	12
KIBBEH MISHI cracked wheat stuffed with ground seasoned beef, served with yogurt	12
VEGGY KIBBEH cracked wheat stuffed with vegetables and served with yogurt VG	12

MORE OPTIONS

ZUME ZUME SHRIMP Lightly fried tossed in sweet spicy chili sauce.	15
ONION RINGS battered to perfection	8
CORN DOG battered hot dog on a stick served with spicy mustard	6
WINGS choose your fighter; buffalo, BBQ or Zume Zume Sauce (tangy sweet spicy chili sauce)	13
JALAPEÑO POPPERS battered jalapeños stuffed with cream cheese	9
FRIES crinkle cut golden brown V	6
MEATBALLS blend of ground beef topped with marinara	13

MIDDLE EAST SIGNATURE SALAD

Romaine, tomato, cucumber, green pepper, mint, carrot with Middle East house dressing 12

Add 1 skewer of chicken, beef or shrimp 6

Add falafel 4

Add feta 3

Dressing: M.E House, Tahini (Sesame), Ranch, Bleu cheese, Olive Oil and Vinegar

(May we suggest our Middle East house dressing. A tangy blend of EVOO, lemon, garlic, parsley, and mint)

SIDE SALAD 6

ADD CHEESE 2

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

V=vegan VG=vegetarian

ENTREES

LAMB SHANK

Slow braised Lamb Shank topped with a rich Lebanese tomato sauce served with slow cooked green beans, tender rice pilaf and house salad. **23**

KEBAB AL LA PLANCHA

Your choice of **2** marinated skewers (**chicken, beef tenderloin or shrimp**) grilled to perfection and served with tender rice pilaf slow cooked black beans and our house salad sub falafel for a vegetarian option. **18**

MJUDRA

Traditional Lentil stew slow cooked with warm spices and topped with caramelized onion and served with a house salad. V **14**

STRING BEANS AND RICE

Slow marinated String Beans smothered in rich Lebanese tomato sauce served with tender rice pilaf, house salad and harissa V **15**

VEGETARIAN GRAPE LEAVES PLATTER

Our house made Grape Leaves stuffed with rice, tomato, onion and EVOO served with yogurt and a house salad. V **15**

GRILLED SALMON AL LA PLANCHA

North Atlantic Salmon 8oz. served with tender rice pilaf, house salad and our slow cooked black beans. **18**

FISH AND CHIPS

Panko battered Haddock served with crinkle cut chips, tangy sweet coleslaw and tartar sauce. **15**

WE RESERVE THE RIGHT TO INCLUDE GRATUITY ON PARTIES CONTAINING SIX OR MORE GUESTS

VEGETARIAN ZUZU PLATTER FOR TWO shareable

platter served with grape leaves/falafel/spinach
pies/Kibbeh/hummus/tabouleh/baba
ganoush/harissa/salad and whipped garlic VG 40

ZUZU PLATTER FOR TWO grape leaves/falafel/meat
pies/your choice of skewers (chicken, beef, or shrimp)
whipped garlic/harissa/tabouleh/ baba ganoush/salad
and kibbeh 40

Add extra skewer 6

ROLL UPS AND SANDWICHES

(served with fries or onion rings)

FALAFEL homemade fritters served in pita with LTOP
and tahini VG 9

CHICKEN SHAWARMA marinated chicken served in pita
with LTOP and tahini 11

BEEF SHAWARMA marinated beef served in pita with
LTOP and tahini 12

MIDDLE EAST BURGER 8 oz patty served with LTOP
your choice of fries or onion rings 15
add cheese 1

HOUSE MADE FALAFEL BURGER falafel burger made
from fava beans and a blend of mediterranean spice
topped with tahini LTOP your choice of fries or onion
rings 12

FRIED HADDOCK-Panko battered haddock topped with
coleslaw and tartar sauce your choice of fries or onion
rings 15

**ADD GARLIC/HUMMUS/HARISSA/TABBOULEH/BABA/
FETA CHEESE 2**

ADD FRIES/ONION RINGS 3

*LTOP=Lettuce, Tomato, Onions, Pickles

*EVOO=Extra Virgin Olive Oil

YOUR JUST DESSERTS

BAKLAVA- a true treat from the *MIDDLE EAST* sweet
flaky filo dough layered and stuffed with walnuts 4

CHOCOLATE CAKE need we say more? 6

Arabic coffee *STRONGLY* suggested 5

(a dark roast akin to espresso deep and nutty)

ask your server about our aperitif and liqueurs

A LITTLE BIT ABOUT THE MIDDLE EAST

Please allow us to introduce ourselves. We are the
legendary historical MIDDLE EAST RESTAURANT AND
NIGHTCLUB since early 1970. Almost a full city blocks
worth of nightly entertainment ranging anywhere from
soul to Rock n roll. The Middle East not only has three
full-service restaurant fronts but five rooms for
entertainment where anything from live bands, rock,
punk, goth, hip hop, belly dancing, karaoke to local DJ's
and stand-up comedy could be happening and that's the
way we like it! A true intersection of what music and art
has to offer and that's no small undertaking. Family
owned and operated for the past fifty years the Middle
East has platformed many now famous and critically
acclaimed artists throughout its lustrous tenure. If you
have any questions on what's happening tonight tomorrow
or the next day in this humble restaurant and nightclub
www.mideastclub.com for a complete listing of all our
events or if you have questions for bookings and room
rentals.

**ASK YOUR SERVER ABOUT AVAILABLE MIDDLE
EAST MERCHANDISE**