

BELLEVUE DINNER MENU

MEDITERRANEAN KITCHEN, INC.

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BELLEVUE DINNER MENU SERVED WITH SOUP, RICE, PITA BREAD, GARLIC DIP & TURKISH COFFEE

MEAT DISHES

CHICKEN SHAWARMA \$16.95

Marinated strips of chicken breast in red wine vinegar, spices and garlic. Grilled with onions, green onions, red cabbage and tomatoes, served with tahini sauce.

BEEF SHAWARMA \$18.95

Beef strips marinated in red wine vinegar, spices and garlic grilled with onions, tomatoes, green onions and red cabbage, served with tahini sauce.

LAMB SHAWARMA \$22.95

Lamb tenderloin marinated in a mixture of Mediterranean spices cooked with onions, green onions, red cabbage and tomatoes, served with tahini sauce.

CHICKEN NOODLE \$16.95

Marinated strips of chicken breast grilled with linguine noodles and vegetables simmered in a tomato basil sauce.

BEEF NOODLE \$18.95

Marinated strips of top sirloin beef grilled with linguine noodles and vegetables simmered in a tomato basil sauce.

DAJAJ MISHWI \$16.95

Charbroiled boneless, skinless chicken thighs marinated in spices, served with our house garlic sauce.

FARMER'S DISH \$16.95

Brickny, Lebanon (Over a million wings served)

ALGERIAN CHICKEN \$16.95

Charbroiled chicken breast topped with sauteed vegetables and a special tomato sauce. Garnished with cilantro, oregano and seasoned garbanzo beans.

KAFTA KABOB \$16.45

Three sizzling skewers of extra lean ground meat mixed with parsley, onions and spices, charbroiled with tomatoes and onions.

SHISH TAWOOK \$17.95

Charbroiled chicken breast tenderloin marinated in garlic, lemon juice, herbs and spices.

LAMB SHISH KABOB \$22.95

Marinated lamb tenderloin charbroiled to perfection with grilled onions and tomatoes.

BEEF SHISH KABOB \$21.95

Marinated top sirloin charbroiled to perfection with grilled onions and tomatoes.

COMBINATION KABOB \$19.95

Kafta Kabob, Shish Tawook and Lamb Kabob charbroiled with tomatoes and onions.

ESCALLAPINES DE CHEF \$21.95

Old-fashioned French dish; charbroiled beef tenderloin served with sauteed vegetables smothered in the Chef's special tomato basil sauce.

LAMB COUSCOUS \$18.95

Famous North African dish. One tender lamb shank cooked with onions, carrots, zucchini and potatoes, served with couscous wheat.

SEAFOOD COUSCOUS \$20.95

Sauteed prawns, scallops and calamari cooked with broccoli, carrots, celery, zucchini and onions tossed with homemade spicy tomato basil sauce and served on a bed of couscous.

LOVERS SYDON PRAWNS \$21.95

From the historic fortress on the Mediterranean. Charbroiled jumbo tiger prawns marinated in garlic, lemon juice, herbs and spices, served with sauteed vegetables.

SAMAKI HARRAH \$21.95

Spicy Salmon filet marinated in garlic, lemon, basil and pinenuts and charbroiled to perfection, served with Tahini sauce on the side.

VEGETARIAN DISHES

Served with vegetarian soup

SPINAKOPITA \$15.95

Baked filo stuffed with spinach and feta cheese, served on saffron rice with garlic and hummus.

FALAFIL \$15.95

This Middle Eastern Specialty is made up of ground garbanzo beans mixed with parsley, onions, garlic and spices. Deep-fried and served on a bed of lettuce with green onions, radish, cucumbers and tomatoes and topped with tahini sauce. This does not come with salad or rice.

VEGGIE COUSCOUS \$16.95

Sauteed broccoli, onions, celery, tomatoes and carrots smothered with the Chef's spicy tomato basil sauce, served on a bed of couscous.

FOOL MOUDAMAS \$14.95

A vegetarian delight packed with protein. A mixture of cooked fava & garbanzo beans tossed in olive oil, lemon juice, parsley, cilantro & a mixture of delicious Mediterranean spices. Served with hot pita.

STUFFED GRAPE LEAVES \$15.95

Fresh grape leaves stuffed with rice, onions and parsley then baked with delicious Mediterranean spices.

FATTOUSH \$14.50

Famous Lebanese salad. Fresh lettuce tossed with toasted pita, sumac, extra virgin olive oil, fresh squeezed lime and Mediterranean herbs.

CHEF'S SALAD \$13.95

Tossed crisp romaine lettuce with tomatoes, cucumbers, feta cheese and kalamata olives.

ADD LARGE SHRIMP \$4.95

Add Marinated Chicken \$3.95

APPETIZERS

MEZZA TRAY \$15.95

An assortment of delicious Middle Eastern appetizers. Hummus, Baba Kanouj, Labnie, Tabouley, Zahra, olives, tomatoes and cucumbers.

ZAHRAH \$9.95

Cauliflower deep-fried, topped with tahini sauce. Garnished with green onions, raddish, fresh crushed mint.

HUMMUS \$7.50

Mashed garbanzo beans: with spices and tahini sauce. With Meat & Pine Nuts: \$9.95

KIBBY (MEAT OR VEGETARIAN) \$9.95

Famous Lebanese delicacy. Extra lean ground lamb (vegetarian made with pumpkin and sesame seeds), gulgar, olive oil and mint. Stuffed with lamb (vegetarian with spinach), onions and pine nuts. Served on our homemade drained yogurt.

BABA KANOIJ \$8.95

Mashed eggplant with spices and tahini sauce.

TABOULY (A TRADITIONAL LEBANESE SALAD) \$8.95

Chopped parsley with onions and tomatoes tossed with extra virgin olive oil, lemon juice and bulgar.

LEBANESE LABNIE \$8.95

Drained, delicious yogurt with olive oil, olives, tomatoes and cucumbers topped with fresh crushed mint.

FALAFIL (MIDDLE EASTERN SPECIALTY) \$9.95

Ground garbanzo beans mixed with parsley, onions, garlic and spices. Deep-fried and served on a bed of lettuce with cucumbers, tomatoes and topped with tahini sauce.

FOOL MOUDAMAS \$9.95

A vegetarian delight packed with protein. A mixture of cooked fava and garbanzo beans in olive oil, lemon juice, parsley and a mixture of delicious Mediterranean spices. Served with hot pita chips.

STUFFED GRAPE LEAVES \$9.95

Fresh grape leaves stuffed with rice, onions and parsley then baked with delicious Mediterranean spices.

SPINAKOPITA \$9.95

Baked filo stuffed with spinach and feta cheese, served on our homemade drained yogurt, garnished with feta, fresh basil, crushed mint and oregano.

SOUP OF THE DAY OR SIDE SALAD \$5.50