



## **\$17 CAIRO CLASSIC**

On every street corner in the bustling streets of Cairo you can find vendors serving foole out of large copper vats. This traditional breakfast dish consists of fava beans and is prepared in multiple variations. In the Cairo Classic, we mix tomatoes and onions into our perfectly seasoned fava beans. Enjoy them with a sliced boiled egg, a falafel, a dollop of our creamy home-made tomato feta, charred balady bread and our salata balady.

## **\$17 EGYPTIAN FALAFEL**

Crispy on the outside, the Egyptian falafel wraps its soft center around a couple of soft boiled eggs which remain gooey on the inside. Indulge your senses, while the flavours and textures blow your mind as they come together in a dream come true. Served with our cumin home fries and our salata balady.

## **\$15 SUNNY EGGS AND FOOLE**

Break open those eggs and let the yolk pool onto the foole as you scoop it up with our charred balady bread. Two eggs on a bed of fava beans prepared to your taste. Served with our salata balady.

## **\$14 SAKALANCE**

Inspired by the sweets of the Egyptian streets, the Sakalance is homage to one of our favorite treats in Egypt. This dish is best shared for dessert or as a breakfast alternative for those who love a sweet start to their morning. This dish consists of Halawa, clotted cream, fruit jam and Egyptian sugar cane molasses. Ready for your dipping enjoyment with our hot Balady bread.

## **\$12 BELEELLA "NOAH'S PUDDING"**

Much more superior to the boring old oatmeal, Beleella is slow cooked barley in full cream milk, flavoured with vanilla, a hint of sugar and garnished with raisins, walnuts & coconut shreds. Add fresh berries for \$2.

## **\$16 BASTURMA SCRAMBLE**

Thinly sliced cured beef with fenugreek, garlic and Egyptian spices, sautéed in butter before mixed into our three egg scramble. This incredibly savoury combination is unlike anything you've tasted before. Served with our charred balady bread and our salata balady.

## **\$15 SHAKSHUKA**

Three egg scramble with sautéed tomatoes. The simplest of ingredients are often the best. Served with our charred balady bread and our salata balady.

## **\$15 DATE SCRAMBLE**

Three egg scramble with sautéed dates. Served with our charred balady bread and our salata balady.

## **\$15 EGGA**

Egga is the herbaceous, green, Egyptian omelette. Combining the simplest ingredients like sea salt & black pepper with freshly chopped herbs to create the dreamiest of omelettes. Always cooked to perfection and ready to be savoured with our Balady bread and salata Balady.

## **\$16 DATE GRILLED CHEESE**

Juicy dates sautéed in butter before added to our three cheese blend of Gouda, havarti and swiss. Stacked on egg bread, drizzled with honey, pressed and grilled to golden perfection. Served with a side of our cumin home fries, salata balady or lentil soup.

## **\$12 MAHA'S AWARD WINNING LENTIL SOUP**

Yes, we can't believe it's vegan either. Our creamy lentil soup is hearty and tastes like home. Served with charred mini pita, fresh seasoned garlic tomatoes and sweet vidalia onions soaked in white vinegar.

**\*Every dish is made to order from fresh ingredients by Maha & family**

**\*18% automatic gratuity will be added to parties of 6 or more**

**maha's BRUNCH**



[sandwiches]

**\$15 PHARAOH'S PO' BOY**

This authentic Cairo street food has finally crossed borders. Its loaded with marinated, battered and deep fried baby shrimp, stuffed in our mini pita, drizzled with homemade tehina and tomeya.

**\$18 MAHA'S MIND BLOWING CHICKEN**

Maha's sacred marinade, tossed with parsley, onions and tomatoes, served on a toasted egg bun with tomeya, homemade mayo and tehina.

**\$18 KEBDA ESKANDARANI**

Marinated and pan-fried tender beef liver, stacked on our mini pita bread with sautéed green peppers and a side of our homemade tehina. Enjoy as an open faced sandwich or in a bowl with bread on the side.

**\$14 BETENGAN [vegan]**

Roasted eggplant and bell peppers on a mini pita, drizzled with our homemade garlic, vinegar sauce and homemade tehina.

**\$13 THE MAX**

Made to satisfy any craving, the Max is loaded into our charred balady bread, stuffed with foole, 2 pieces of falafel, a sliced boiled egg, sweet vidalia onions and drizzled with our homemade tehina sauce.

**\$14 ARNABEET [vegetarian]**

Deep fried cauliflower dusted with aromatic cumin and corriander stuffed in our charred mini pita bread and drizzled with our homemade tomeya and tehina sauce.

**\$12 FOOLE & TAAMEIA [vegan]**

One mini pita split in half, 1 half Foole and 1 half Taameia with tomato, lettuce and a drizzle of our homemade tehina sauce.

[sides]

**\$2 CHARRED BALADY OR MINI PITA BREAD**

**\$8 ASSAL W'TEHINA WITH BREAD**

**\$4 SEASONED GARLIC TOMATOES**

**\$5 SEASONED MIXED OLIVES**

**\$5 BABAGHANOUG \$7 MIXED PICKLES**

**\$5 HUMMUS \$7 CUMIN HOME FRIES**

**\$5 TEHINA \$8 HOUSE FOOLE**

**\$5 FALAFEL (X2) \$8 LENTIL SOUP**

**\$5 SALATA BALADY \$8 ARTICHOKE SALAD**

**\$7 EGYPTIAN BEET SALAD**

**\$7 PICKLED BABY EGGPLANT**

**\$7 DOKKA [hot or mild]**

A mixture of toasted spices, sesame seeds and nuts, paired with extra virgin olive oil and savored with warm pita bread.

**\$12 WATERMELON FETA SALAD [seasonal]**

Sweet watermelon, Egyptian feta, black olives, mint and green onions, drizzled in olive oil.

**\$25 CHEF'S APPETIZER PLATTER**

Chef's selection of fresh, homemade dips, pickles, falafel and more. Served with traditional Balady bread and pita.

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**maha's SANDWICHES, SIDES & DESSERTS**



## **FOOLE SELECTION**

**BASE EXTRA VIRGIN OLIVE OIL, LEMON JUICE & CUMIN**

- \$14 FLAXSEED OIL - EL ZEIT EL HARR**
- \$14 CLARIFIED BUTTER**
- \$14 HOT PEPPERS & GARLIC**
- \$14 CHICK PEAS & HUMMUS**
- \$14 CORIANDER & FRESH PARSLEY**
- \$14 TEHINA**
- \$14 TOASTED SESAME SEEDS**
- \$14 SWEET BELL PEPPERS**
- \$14 SAUTEED TOMATOES + GARLIC (FOOLE ESKANDRANI)**
- \$14 SCRAMBLED EGGS**
- \$14 BASTURMA**