

S A L A D S

TABBOULI 9 / 11
Parsley, tomatoes, onions, mint and cracked wheat,
in an olive oil and lemon dressing.

FATTOUSH 9 / 11
Romaine, cucumbers, tomatoes, green onions,
radishes, green peppers and pita chips, in a sumac
and olive oil dressing.

GREEK 9 / 11
Tomatoes, cucumbers, green peppers and onions,
in our homemade greek dressing, topped with
feta cheese and olives.

WHITE BEAN 11
White beans with tomatoes, radishes and onions,
tossed in garlic and olive oil dressing. Topped with
Majdool Cheese.

CAESAR 8 / 10
Romaine and pita chips, tossed in our creamy
homemade dressing.

S A N D W I C H E S

*Complete your meal with roasted potatoes and
fattoush salad. (\$6)*

BEEF SHAWARMA 11
Strips of marinated sirloin dressed in tahini sauce.

FALAFEL 10
Chick pea patties with tahini sauce.

CHICKEN SHAWARMA 10
Marinated chicken with herbed mayo or tahini.

LAMB KABOB 11
Broiled lamb with hummus.

SHISH TAWOOK 10
Broiled chicken with garlic paste.

THE 'MOUH' 10
Mouhammara with fried zucchini and eggplant.

*Above sandwiches are rolled in pita bread
with fresh veggies.*

GRILLED CHICKEN 10
Pan fried pita filled with chicken strips, pickles
and garlic paste.

LEBANESE PANINI 12
Gilled pita filled with Basterma (*Cured Lean Beef*),
majdool cheese, feta, olives and artichoke paste.

GRILLED CHEESE 10
Feta and Majdool cheese, tomato, olive and green onion.
Broiled in pita with herbed mayo sauce.

S I D E S

RICE 3
PITA 2
MIXED OLIVES 5
FETA CHEESE 5
MAJDOOL CHEESE 5
COUSCOUS 3
ROASTED POTATOES 4
GARLIC PASTE 3
HOT VEGGIES 4
COLD VEGGIES 4

S W E E T S

BAKLAVA 5
Layers of phyllo pastry and mixed nuts. A true classic!

KNAFI 6
Shredded pastry filled with ricotta and cream cheese.

BURMA 6
Shredded pastry filled with pistachios.

KASHTALIEY 5
Milk pudding topped with crushed pistachios.

Above desserts topped with rose water syrup.

FEATURE SWEET

Every month we will offer a featured dessert by local
artisans. Ask for more details.

B E V E R A G E S

ORANGE BLOSSOM LEMONADE 4
ROSE WATER ICED TEA 4
SOFT DRINKS 3
JUICE (*Orange or Cranberry*) 3
PELLEGRINO 3.5
COFFEE 3
CAPPUCCINO 4.5
ESPRESSO 4
ARABIC COFFEE 5 / 7
CAFÉ BLANC 3
ORGANIC ARTISAN TEAS 5



A I D A ' S B I S T R O

Originally from Lebanon, Aida came to Canada in 1974 after completing a degree in English. With no formal cooking experience, Aida learned to take her favourite recipes from home and turn them into the incredible dishes that she serves today. For nearly 40 years Aida has been perfecting her ability to provide Calgarians with Mediterranean Cuisine that is both authentic and delicious.

With care and attention that only a mother can give, Aida prepares her dishes as though she was preparing them for her family. It is that quality that keeps diners coming back time and time again. Sit back, relax, and most importantly...enjoy your meal.

Welcome to Aida's.

SMALL PLATES

DIPS 10
 • Hummus (*Add Shawarma - \$4*)
 • Baba Ghannouj
 • Mouhammara
 • Labneh

DIP SAMPLER 18
 Because why not taste them all?

CHEESE PLATE 11
 Majdool, Shankalesh, Feta and olives.

FRIED HALLOUM CHEESE 6

*Above served with pita wedges.
 SUB: Fresh veggies (\$4)*

FATAYER 9
 Pita pastry filled with spinach or minced ground beef.

ROOKAAK 8
 Phyllo fingers filled with a blend of cheese and olives.

KIBBY 12
 Cracked wheat and beef shells filled with seasoned ground beef. Served with yogurt and mint dip.

GRAPE LEAVES 6
 Rice, tomatoes, and onions rolled in grape leaves. Served with yogurt and mint dip.

FALAFEL 8
 Seasoned chick pea patties. Served with tahini dip.

SQUID 12
 Squid rings cooked in a light white wine and tomato sauce.

BEEF SAUSAGES 12
 Soujouk (*Spicy Armenian Sausage*), and Makanek (*Mild Lebanese Sausage*)

GARLIC PRAWNS 12
 Tiger prawns sautéed in butter, garlic and coriander.

CHICKEN WINGS 8
 An old classic that we've brought back!
 Baked in a garlic, coriander and lemon dressing.

SOUPS

SPINACH AND LENTIL 7
 Just plain nutritious and delicious!

THE 'OTHER' SOUP 7
 Seasonal. Ask your server for details.

SHARE PLATES

Serves two people

THE ORIGINAL

Hummus / Baba Ghannouj / Labneh /
 Grape Leaves / Falafel / Kibby /
 Spinach & Beef Fatayer

38

THE VEGGIE

Hummus / Baba Ghannouj / Mouhammara /
 Spinach Fatayer / Grape Leaves / Falafel /
 Rookak / Tabbouli or Fattoush Salad

38

THE SEAFOOD

Hummus or Baba Ghannouj / Squid /
 Prawns / Feta and Majdool Cheese /
 Spinach Fatayer / Grape Leaves / Falafel

42

DELI BOARD

Basterma (*Cured Lean Beef*) /
 Soujouk (*Spicy Armenian Sausage*) /
 Makanek (*Mild Lebanese Sausage*) /
 Fried Halloum Cheese / Feta Cheese /
 Shankalesh / Mixed Olives / Lebanese Pickles

38

ADD ONS

Chicken kabob / Lamb Kabob / Beef Kabob /
 Kafta Kabob / Lamb Chops

8 EACH

COUSCOUS

CURRIED LAMB 22
 Lamb cubes sautéed with zucchini, eggplant, and green peppers, in a curried tomato sauce.

VEGETARIAN 17
 Zucchini, eggplants, and green peppers in a garlic and tomato sauce.

DAWOOD BASHA 20
 Meatballs sautéed with zucchini, eggplant and green pepper in a pomegranate molasses sauce.

LARGE PLATES

KABOB PLATES

Lamb Kabob 24
 Shish Tawook (*Chicken*) 22
 Shish Kabob (*Tenderloin*) 24
 Kafta Kabob (*Ground beef*) 16
 Kabob Sampler 38

SHAWARMA 17
 Strips of marinated beef sirloin topped with fresh veggies and tahini.

CHICKEN SHAWARMA 16
 Strips of marinated chicken topped with fresh veggies. Choice of tahini or herbed mayo dressing.

FALAFEL 16
 Crushed Falafel patties topped with veggies and tahini.

VEGETARIAN DELIGHT 18
 Spinach Fatayer, Grape Leaves, and Falafel.

*Above served with choice of Hummus or Baba and Fattoush or Tabbouli salad.
 SUB: Greek salad or Mouhammara (\$3)*

MED CHICKEN 24
 Full chicken breast baked in tomato, olive and artichoke sauce.

YOGHURT LAMB CHOPS 30
 Alberta raised lamb in yogurt and cardamom sauce.

BROILED LAMB CHOPS 30
 Grilled Alberta lamb marinated in olive oil and herbs.

PRAWNS 25
 Sautéed in a tomato white wine sauce and feta.

FISH TAJEN 28
 Halibut steak baked in tahini sauce, onions and cumin.

SAYYADIEH 23
 Breaded fillet of sole, pan fried in cumin, onions and tomatoes.

*Above served with choice of rice or potatoes.
 SUB: Couscous (\$3)*

