

marhaba



Small Plates

Dips

- Hummus 13
- Hummus and Shawarma 19
- Baba Ghannouj 14
- Mouhammara 14
- Labneh 13

Dip Sampler 28

Because why not taste them all?

❖ Served with pita wedges. Sub: fresh veggies - \$6

Cheese Plate 17

Majdool, Feta, mixed olives and veggies.

Fried Halloum Cheese 9

Fata'yer 13

Pita pastry filled with spinach or minced ground beef.

Rookaak 12

Phyllo fingers filled with a blend of cheese and olives.

Kibby 17

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

Grape Leaves 14

Rice, tomato, and onion rolled in grape leaves. Served with a yoghurt and mint dip.

Falafel 15

Seasoned chick pea patties with tahini dip.

Squid 17

Cooked in a light white wine and tomato sauce.

Beef Sausages 17

Soujouk & Makanek (spicy and mild sausage), and Basterma (seasoned cured beef).

Garlic Prawns 17

Tiger prawns sauteed in butter, garlic and coriander.

Soups

Spinach and Lentil 9 / 12

A regular favourite. Both nutritious and delicious!

The 'Other' Soup..... 9 / 12

Seasonal. Ask your server for details.

Couscous

Curried Lamb..... 32

Lamb cubes sauteed with zucchini, eggplant, and green pepper, in a curried tomato sauce.

Vegetarian..... 25

Zucchini, eggplant, and green pepper in a garlic and tomato sauce.

Dawood Basha 28

Meatballs sauteed with zucchini, eggplant and green pepper in a pomegranate molasses sauce.

Salads

Tabbouli 17 / 19

Parsley, tomato, onion, mint, and cracked wheat, in an olive oil and lemon dressing.

Fattoush 17 / 19

Romaine, cucumber, tomato, green onion, radish, green pepper and pita chips, in a sumac and olive oil dressing.

Greek 18 / 20

Classic Greek salad in our homemade dressing, topped with feta cheese and olives.

White Bean 18

White bean with tomato, radish and onion, tossed in a garlic and olive oil dressing. Topped with Majdool Cheese.

Caesar 14 / 16

Romaine and pita chips, tossed in our creamy homemade dressing.

Sandwiches

Make it a meal with roasted potatoes and fattoush salad. (\$12)

Beef Shawarma 17

Strips of marinated sirloin dressed in tahini sauce.

Falafel 17

Chick pea patties with tahini sauce.

Chicken Shawarma 17

Marinated chicken with herbed mayo **OR** tahini.

Lamb Kabob 18

Broiled lamb cubes with hummus.

Shish Tawook 17

Broiled chicken breast with garlic paste.

The 'MOUH' 17

Mouhammara with fried zucchini and eggplant.

❖ Above are rolled in pita bread with fresh veggies.

Grilled Chicken 17

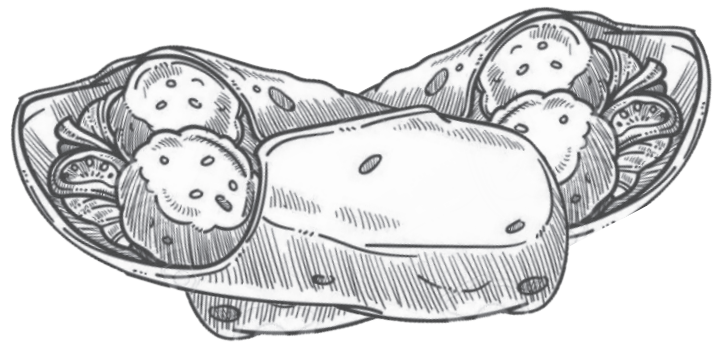
Pan fried pita filled with chicken strips, pickles and garlic paste.

Lebanese Panini 19

Gilled pita filled with Basterma, Majdool and Feta cheese, olives and artichoke hearts.

Grilled Cheese 17

Feta and Majdool cheese, tomato, olive and green onion. Grilled in pita with herbed mayo sauce.



Share Plates

Perfect as a meal for two or sharing among a group, these plates feature our most popular and traditional items. New to Aida's? We recommend trying one as your introduction.

They are sure to leave you more than satisfied.

The Original 60

Hummus, Baba Ghannouj, Labneh, Grape Leaves, Falafel, Kibby, Spinach and Beef Fata'yer.

The Veggie 57

Hummus, Baba Ghannouj, Mouhammara, Spinach Fata'yer, Grape Leaves, Falafel, Rookak, and Tabbouli OR Fattoush Salad.

The Seafood 62

Hummus OR Baba Ghannouj, Squid, Garlic Prawns, Spinach Fata'yer, Grape Leaves, Falafel, Feta and Majdool Cheese.

Delicious Board 55

Basterma (cured beef), Soujouk (spicy sausage), Mekanek (mild sausage), fried Halloum, Feta, olives and mixed pickles.

Extras

Kabobs

Shish Tawook (chicken).....	11
Shish Kabob (beef)	12
Lamb.....	12
Kafta (minced ground beef).....	11

Lamb Chop.....	11
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Largè Platès

Kabob Plates

Shish Tawook (chicken).....	32
Shish Kabob (beef)	35
Kafta (minced ground beef).....	26
Lamb.....	35
Sampler.....	53

Beef Shawarma 24

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

Chicken Shawarma 24

Strips of marinated chicken topped with fresh veggies. Choice of tahini **OR** herbed mayo dressing.

Falafel 23

Crushed Falafel patties topped with veggies and tahini.

Veggie Delight..... 24

Spinach Fata'yer, Grape Leaves, and Falafel.

- ❖ Above served with choice of Hummus **OR** Baba Ghannouj **AND** Tabbouli **OR** Fattoush Salad.
Sub: Greek Salad or Mouhammara - \$5

Med Chicken 33

Cubes of marinated chicken breast baked in tomato, olive and artichoke sauce.

Yoghurt Lamb Chops 40

Alberta raised lamb in yoghurt and cardamom sauce.

Broiled Lamb Chops 40

Grilled Alberta lamb marinated in olive oil and a herb medley.

Prawns 33

Sauteed in a tomato, feta, and white wine sauce.

Fish Ha'ra 35

Ha'ra meaning 'spicy', this white fish is roasted in a tomato, chilli, garlic and coriander sauce.

Sayyadieh..... 33

Breaded fillet of sole, pan fried in cumin, coriander, onion, and tomatoes.

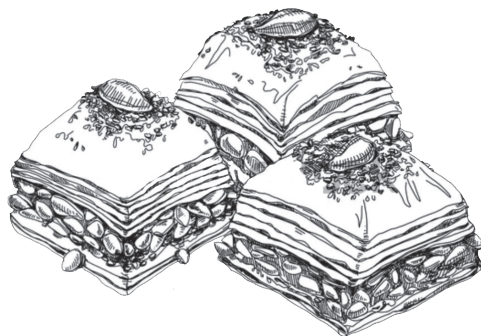
- ❖ Above served with choice of Rice or Potatoes.
Sub: Couscous - \$4

Sides

Rice	5
Pita	3
Mixed Olives	8
Feta Cheese	8
Majdool Cheese	7
Couscous	6
Roasted Potatoes.....	6
Garlic Paste	4
Hot Veggies	8
Cold Veggies	6

Sweets

Baklava	7
Layers of phyllo pastry and mixed nuts.	
Knafi	8
Shredded pastry filled with ricotta and cream cheese.	
Birds Nest	8
Shredded pastry cups filled with pistachios.	
Kashtaley	7
Milk pudding topped with crushed pistachios and rose water syrup.	



Beverages

Orange Blossom Lemonade	5
Rose Water Iced Tea	5
Soft Drinks.....	4
Orange or Cranberry Juice	5
Pellegrino	5
Coffee	3.5
Arabic Coffee.....	7 / 9
Cafe Blanc.....	4
Organic Artisan Teas (Nelson, BC).....	5
- English Breakfast	
- Earl Grey	
- Chamomile, Lemongrass & Wild Rose	
- Jasmine Green Tea	
- Lavender Mint	
- Ginger, Lemongrass & Hibiscus	

Catering your guests will love

Whether it's a business lunch or a birthday party, we offer a wide range of catering options, fully customizable to suit your needs. Give us a call and let us know how we can help.

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