



Baladi Mediterranean Cafe

15th ANNIVERSARY

Three-course Dinner Menu for \$35

FIRST COURSE

SABANEKH

Sautéed Spinach, red onions,
olive oil & sumac.
Available with Feta.

✓
OR
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HARRIRAH

Moroccan soup with chickpeas, whole
brown lentils, orzo pasta, parsley, cilan-
tro, celery, garlic, ginger, saffron, some
Shatta, & spices simmered in a dense
tomato broth

✓
OR
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ROASTED EGGPLANT

Roasted eggplant wedges, olive oil,
Turmeric. Served over yogurt,
topped with tahini & toasted pine
nuts.

SECOND COURSE

MALEOF

Hand-rolled tender cabbage leaves
stuffed with a savory mix of ground
lamb, brown rice, tomatoes, onions,
chickpeas, & authentic spices. Cooked
in a light tomato, garlic & lemon
broth.

Vegan option also available.

✓
OR
▲

LENTIL, FENNEL, & FISH

Mashed red lentils, sautéed fen-
nel, & pan-seared Catch of the
Day.

✓
OR
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MORROCAN VEGETABLE TAGINE

Succulent, slowly simmered stew of
Russet Potatoes, Carrots, Sweet Potatoes,
Whole Chickpeas, Turkish dried Apricots,
Tomatoes, Garlic, Onions, & variety of
spices. Served over Barley Gluten-Free
couscous. Topped with pine nuts.

THIRD COURSE

RICE PUDDING

Traditional.
With honey & golden raisins.

✓
OR
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MUTABAK

Strudel-like pita bread pie with cinnamon,
walnuts, & organic syrup.
Vegan.

TASSEOGRAPHY

TURKISH COFFEE READING

Immerse yourself into another culture,
sip some delicious coffee, & learn your fortune. +\$12

