

APPETIZERS

Hummus ^{VG}: Mashed chickpeas blended with tahini and lemon juice topped with a blend of spices and EVOO. Small \$8, Large \$10

Baba Ghanooj ^{VG}: Flame smoked eggplant, tahini, and lemon topped with a blend of spices and EVOO. Small \$9, Large \$11

Mohomara ^{VG}: Pepper paste mixed with ground walnuts, pomegranate molasses, breadcrumbs, tahini and a blend of spices. Small \$9, Large \$11

Artichoke Hearts ^{VG}: Artichoke hearts, tahini sauce, oregano, garlic powder topped with EVOO. \$9

Kibbe Nayyee ✓ (Raw): Lean lamb minced and mixed with fine bulgur wheat, spices and topped with EVOO and raw onion. \$16

Feta Cheese: Topped with EVOO, dry mint, cherry tomatoes, and parsley. \$10

Dip Compo ^{VG}: A combination of two dips of your choosing: hummus, baba ghanouj, mohomara \$10

Maza Platter ^V: A variety platter of some of our most popular appetizers. Includes baba ghanouj, artichoke hearts, hummus, tabooli, feta cheese, olive, and cherry tomatoes. \$30

French fries ^{VG} \$6

Falafel ball ^{VG} \$2

A LA CARTE

Skewers: Marinated Elysian Fields lamb \$14
Kafta (lightly spiced minced lamb) \$12
Marinated chicken \$11

Baked Kibbee: Ground lamb mixed with bulgur wheat and spices then baked, make it delicious meal by adding yogurt or salad for an extra \$4. Small \$8 Large \$14

Grape Leaves: Stuffed with rice, ground lamb and cooked with lemon juice (vegetarian option available). Small \$8, Large \$10

Loobee: A hearty tomato-based stew with lamb and green beans (vegetarian option available). \$10

Mujaddara ^{VG}: Lentils cooked with bulgur wheat and topped with caramelized onions. \$9

Sleek ^{VG}: Kale, black-eyed peas, and cracked bulgur wheat topped with caramelized onions. \$10

Rice ^{VG}: White rice and vermicelli noodles topped with toasted shaved almonds. \$5

Pies \$6.50

Cheese ^V... Dry cottage cheese, feta, and onion.

Meat... Ground lamb, vegetables, spices.

Spinach ^{VG}... Spinach, onion, and lemon.

Mini Pies Choose three for \$6.75

Meat, Spinach, Spinach and feta, Cheese, Olive.

Add any mini pie for an extra \$2.25

SOUP & SALAD

Add crumbled feta cheese for \$1

Tossed Salad ^{VG}: Romaine hearts, iceberg, cherry tomatoes, with our house dressing. \$8

Fatoosh ^{VG}: Romaine hearts with cucumber, tomatoes, parsley, mint, sumac, and a pomegranate molasses vinaigrette served with toasted pita chips. \$10.

Tabbouleh ^{VG}: Chopped cucumber, tomatoes, parsley, and bulgur wheat tossed with EVOO and fresh lemon juice. \$10

Mussabaha ^{VG}: chickpeas, diced tomatoes, onions, and tahini sauce with a blend of spices. \$10

Syrian Soup ^{VG}: Lentil-based soup with browned onion. Cup \$5 Bowl \$6

Spinach & Lentil Soup ^{VG}: Lentil-based soup with potatoes, spinach, lemon, onion, and spices. Cup \$5 Bowl \$6

Yogurt: Homemade traditional Syrian yogurt. Cup \$4 Bowl \$5

Add cucumber & mint for \$1.

MAIN COURSES

Shish Kebab Dinner

A skewer of your choice served with a tossed salad and rice.

Marinated Elysian Fields lamb \$24

Kafta Kebab (lightly spiced minced lamb) \$22

Marinated chicken \$22

Add a dessert \$3

Ali Baba Shish Kebab Platter

A compartment dish of hummus tossed salad, and rice. Topped with a skewer of your choice.

Marinated Elysian Fields lamb \$24

Kafta or marinated chicken \$22

Lamb Shank

Tender Elysian Fields lamb shank roasted in a light tomato sauce and served with rice. \$35

Moussaka

Layered eggplant, tomato, potato, and spiced minced lamb topped with melted cheese and served with a tossed salad. \$20

Shiek El-mahshi

Roasted eggplant filled with seasoned ground lamb and onion and topped with tomato sauce. Served with a tossed salad. \$20

Vegetarian Trio ^{VG}

Create your own plate from our selective menu items by choosing three of the following: (hummus, tabbouleh, tossed salad, baba ghanouj, mohomara, artichoke hearts, rice, mujaddara, and sleek). \$15

Cous Cous

Steamed seasoned cous-cous grain served with a vegetable stew, lamb cubes and a tossed salad. (vegetarian option available) \$19

Flip the page for more delicious food

VG vegan Dishes, V vegetarian, ✓ Consuming raw meat may increase the risk of food borne illness
Ask for our gluten free menu.

Follow us on Instagram: [alibabab_pittsburgh](#). Facebook: Ali Baba

Proudly serving elysian field lamb & Pane é Pronto Bread.

Sides

Feta cheese, tzatziki sauce, hot paste, salad dressing, tahini sauce \$1

Pita chips \$3

Cut cucumber \$3

Cut carrot \$3

DESSERT

Baklava: Layers of fillo dough filled with walnuts and topped with homemade syrup. \$5

Halwa Bi-jibin: Farina and cheese roll filled with whipped cheese, topped with pistachios and homemade syrup. \$5

Namora: Farina cake topped with homemade syrup & dotted with pistachio. \$5

BEVERAGES

American coffee \$2.00

Arabic coffee \$ 2.50

Syrian Tea \$ 2.50

Hot Tea \$2

Sparkling water \$2.50

Soda \$2.00

BEER

Ask about our available beer

IPA Draft beer

Pilsner

SANDWICHES

Make it a meal (Add up to two Sides for \$2 each):

tossed salad, tabbouleh, hummus, baba ghanooj, mohamara, artichoke hearts, fries)

Shish Tawook (Pane é Pronto Bread)

Grilled chicken tender with garlic aioli, cucumber pickles, tomatoes served on filone (sub rolls) bread. \$13

Syrian Chicken Sandwich

Baked tortilla wrap filled with shredded spiced chicken, parsley, sumac, and caramelized onion. \$ 10

Kafta

Grilled ground Elysian Fields lamb, onion, sumac, tomatoes, parsley, homemade red paste rolled in pita bread. \$12

Lamb Sandwich

Baked tortilla wrap filled with shredded spiced lamb, parsley, pomegranate molasses and caramelized onion. \$11

Falafel (plate or sandwich) ^{VG}

Fried vegetarian patty with lettuce, tomatoes, cucumber pickles, and tahini sauce. \$10

Fries Sandwich ^{VG} (Pane é Pronto Bread)

French fries, cucumber pickles, garlic aioli and tomatoes served on filone (sub rolls) bread. \$10.

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