

APPETIZERS

Mezza

Think of mezza as an appetizer, but not as a single serving. We recommend that you sample a selection of these dishes around your table, handing them around with smiles and the same joy we offer you. We are serious about creating the most enjoyable experience for our guests and that is why we start with the best quality food.



HUMMUS \$9.95 NAF.17.91

Smooth puree of chickpeas, tahina, a hint of garlic and lemon juice drizzled with extra virgin olive oil.

BABA GHANOUJE \$9.95 NAF.17.91

A smoky puree of freshly char-grilled eggplants, lemon juice, garlic, and tahina drizzled with extra virgin olive oil.

TOPPED WITH LAMB , CHICKEN OR MUSHROOM
\$13.95 NAF.25.11

FALAFEL PLATE \$9.95 NAF.17.91

6 freshly homemade croquettes of chickpeas and fava beans blended with various spices, then browned and drizzled with sesame seed. Served with tahina sauce.

GRAPE LEAVES 🌳 \$9.95 NAF.17.91

5 moist grape leaves stuffed with a mixture of rice, tomatoes, onions, parsley and lemon juice.

VEGGIE MEZZA 🌳 \$18.50 NAF.33.30

Our popular dish. Plates of Tabouli, Hummus, Baba Ghanouj, and 4 servings of Falafels or Stuffed Grape Leaves.

Many guests start here for an excellent introduction to Lebanese dishes, prepared in a traditional style.

KIBBEH PLATE 🌳 \$13.95 NAF.25.11

You are definitely in for a unique treat.

4 home made Croquettes of finely ground burghal wheat stuffed with minced ground beef, onions, parsley and pine nuts served with lemon slices. AL Pasha's guests favorite.

PICKLES PLATE \$6.00 NAF.10.80

Enjoy our assortments of home made pickles a mix of carrots, olives, peppers and more...

ESCARGOT GRATINES 🌳 \$9.95 NAF.17.91

A wonderful appetizer! 6 or 12 baked snails, deliciously cheezy with a delightful taste of garlic and herbs pair with glass of wine and enjoy!. (12) \$16.95

BRICKA \$9.00 NAF.16.20

super crunchy triangle, sort of Filo parcel filled with tuna, herbs, mashed potato and egg. Squeeze some lemon and you're ready to conquer the world.

FATIMA FINGER \$9.00 NAF.16.20

Crispy outside and tender inside bricka rolls, ordered (natural, shrimps, tuna or chickens). squeeze it with some lemon juice to enhance it's flavor!

BANG BANG SHRIMPS 🌳 \$15.95 NAF.28.71

Crispy Tempura Shrimp breaded and fried to golden brown served with our signature sweet and spicy special aioli sauce.

CONCH FRITTERS \$14.95 NAF.26.91

crispy croquettes of conch meat and seasonings flash fried, served with Sauce, and lettuce.

FRIED CALAMARI \$14.95 NAF.26.91

Calamari, Dusted with Seasoned Flour and Flash Fried. Served with White BBQ Sauce, and Lettuce.

SEAFOOD APPETIZER \$16.95 NAF.30.51

calamaris, fried calamaris, shrimps and mussels a healthy and flavorfull recipe to satisfy every seafood lover, a great addition to your next dish.

CHICKEN WINGS \$10.95 NAF.19.71

this part of the description is for you to fill, after savouring them served with blue cheese or bbq sauce.

SOUP & SALADS

SOUP OF THE DAY \$8.00 NAF.14.40

Please ask your server

TABOULI SALAD 🌲 \$11.95 NAF.21.51

Popular Lebanese salad, finely hand-chopped parsley, tomatoes, green onions and burghul weat tossed in olive oil and lemon juice all graced with a touch of refreshing mint.

FATOUCH SALAD 🌲 \$11.95 NAF.21.51

Fresh lettuce, tomatoes, carrots cucumbers, red and green peppers, squeezed lemon juice, extra virgin olive oil and a touch of lemony flavour of sumac and pita chips.

LEBANESE SALAD \$11.95 NAF.21.51

Fresh greens, tomatoes,, carrots, cucumbers, red and green peppers, a squeezed lemon juice and extra virgin olive oil all graced with our house dressing.

CAPRESE SALAD 🌲 \$12.95 NAF.23.31

Sliced fresh mozzarella, tomatoes, and sweet basil, over a bed of crisp green leaf lettuce seasoned with salt and olive oil and our house balsamic reduction.



CAESAR SALAD \$11.95 NAF.21.51

Lush lettuce and homemade croutons tossed with traditional Caesar dressing. Topped with freshly shaved Parmesan cheese for more oomph.

GREEK SALAD \$12.95 NAF.23.31

Freshly chopped, tomatoes, onions, cucumber, red and green peppers, topped with feta cheese, black olives and our house balsamic dressing.

WITH CHICKEN OR LAMB \$18.95 NAF.34.11

WITH SHRIMPS OR FISH \$19.95 NAF.35.91

DAILY SPECIALS

T-BONE STEAK \$34.95 NAF.62.91

You can have it all with LongHorn's a16oz Fire-Grilled T-Bone on one side of the bone the marbled flavor of a strip while on the other side the tenderness of a filet all in one juicy steak. For many, a pleasure of having two steaks on one plate.

VEAL CHOP \$34.95 NAF.62.91

Look no further for the perfect veal chop with a nice and beautiful fresh pink meat color from milk-fed provides remarkable flavor and tenderness with every bite. There is absolutely no need to spruce this veal chop up with anything but a nice side dish. Just simply grilled; The quality will speak for itself.

OXTAIL \$18.95 NAF.34.11

Braised Oxtail with butter beans slow-cooked until they are fall-off-the-bone tender, then smothered in a home-made onion, carrots and garlic gravy. You can't beat this flavor! served over rice and salad or vegetable.

DAILY

COUSCOUS NIGHT 🌲 \$28.00 NAF.50.40

Couscous with vegetables and lamb shank

Couscous, the most popular dish from North Africa, is now appreciated worldwide and remains one of the most attractive and mysterious dishes in the world and we want you to enjoy our version all the way from the Twareg of tunisia.

Steamed semoulina generously sprinkled with red sauce and vegetables, carrots, zucchini, potatoes, pumpkins, onions green peas and chickpeas topped with a delicious and tender piece of lamb shank and fried green pepper.

PLEASE REFER TO OUR CHALKBOARD OR TO YOUR SERVER FOR ALL OTHER DAYS SPECIALS

MAIN COURSES

KEBABS

SHISH KEBAB

\$23.95

NAF.43.11

2 skewers marinated, premium flap meat threaded along with onions, tomatoes, red and green peppers, charbroiled, served over two side orders of your choice.

KEFTA KEBAB

\$23.95

NAF.43.11

3 skewers of ground beef sirloin seasoned and flavoured with onions, parsley and tasty spices, threaded and charbroiled, served over two side orders of your choice. Chef recommended served with a side of Tabouli or a green salad in a lemony vinaigrette.

SHISH TAWOOK

\$19.95

NAF.35.91

2 skewers of Generously marinated chicken, redolent with garlic and lemon, threaded along with onions, tomatoes, red, and green peppers perfectly chargrilled can truly be a thing of beauty...even for a chicken-shrugged and served over two side orders of your choice.

MIX KEBAB



\$26.95

NAF.48.51

One skewer each of shish kebab, shish tawook and kefta kebab a good combination for an excellent introduction to the lebanese kebabs served over two side orders of your choice. our guest favorite.



STEAKS

RIB-EYE STEAK



\$30.95

NAF.55.71

Choose from our 14 or 16 oz delicious tender and succulent boneless new zealand Rib-eye, hand trimmed well marbled cooking each cut to its most juicy and flavorful delivers a mouthwatering cut, served with a homemade mushroom sauce and two side orders of your choice. (16oz) \$35.95

SIRLOIN STEAK

\$27.95

NAF.50.31

We begin right!! Starts with a choice beef sirloin a 14 oz, hand cut, seasoned with our house made blend of spices give our Outback steaks their one-of-a-kind flavor. searing it on our grill to your order. served with a homemade mushroom sauce and two side orders of your choice.

RACK OF LAMB



\$33.95

NAF.61.11

An extremely delicate meat, should be treated as such. 5 lamb loin chops, charbroiled done very carefully big in flavors, will tempt your taste buds with its middle Eastern touch when accentuated by the flavors of mint and Rosemary served over two side orders of your choice. AL Pasha advice; skip the silver use your hands and try it with eggplant parmesan.

GRILLED CHICKEN BREAST

\$19.95

NAF.35.91

Piece of flawlessly seasoned Chicken breast bbq grilled, you can call it delicious. served with a homemade mushroom sauce and two side orders of your choice.

SEAFOOD

SHRIMP KEBAB \$23.95 NAF.43.11

2 skewers of shrimps quickly marinated in a tangy mixture of olive oil, lemon, garlic, and herbs, grilled along with onions, green peppers, mushrooms, tomatoes topped with garlic sauce. Give these a try and you won't be steaming or frying shrimp anymore.

GARLIC SHRIMP \$23.95 NAF.43.11

Amazing flavor, an elegant combination of garlic and butter two ingredients when combined in a glorious shrimps skillet, well, it's nothing short of perfection.

CREOLE SHRIMP \$23.95 NAF.43.11

Robust, rich version of shrimp in a light roux, seasoned with a mix of fresh and dried spices, sautéed bell pepper, celery and green onions.

SEAFOOD PLATTER \$25.95 NAF.46.71

A generous portion of seafood variety will make you feel having the whole sea on your plate.

CARIBBEAN LOBSTER Request market price/ Lb

These broiled lobster cooked in garlic butter to tender perfection. A super simple, yet elegant way to enjoy lobster !go ahead and treat your self with a side of your choice.



SIDE ORDERS

SIDE ORDERS INCLUDED IN YOUR MEAL :

All entrées are served with two choices of Rice, French Fries, Salad, Home Made Potato or Fresh Mix Vegetables

UPGRADE TO A PREMIUM SIDE ORDERS FOR ONLY \$2.50 NAF.04.50

Hummus, Baba Ghanouj, Tabouli Salad, Fatouch, Scallop Potatoes or Eggplant Parmesan.

EXTRA SIDE ORDERS : \$05.00 NAF.09.00 BASKET OF BREAD : \$03.00 NAF.05.40

SALMON FILLET \$25.95 NAF.46.71

Pan Seared, roasted or grilled, make the most of this delicate, omega-rich fish. Perfectly cooked, complete with crisp skin it's a winning healthy Meal, super versatile and makes a great partner for salads, veggies and pasta.

GRILLED MAHI-MAHI \$24.95 NAF.44.91

A mild-flavored fish, works well with bold flavors. sweet and healthy. Try our easy rubs mahi-mahi for a quick and delicious seafood dinner. Served with Creole sauce.

SAUTEE GROUPEL FILLET \$20.95 NAF.37.71

Just dare!! You won't regret to enjoy this tender and gently sautéed grouper filet with just the right secret ingredient and herbs served with Creole sauce.

MEDITERRANEAN SEABASS \$27.95 NAF.50.31

Pan Seared, roasted or grilled Sea Bass branzino Recipe, flavored Mediterranean-style. served over vegetable and a side of your choice.

RED SNAPER Request market price/ fish

Fried, roasted or grilled a local catch red snapper flavored the caribbean way. served over vegetable and a side of your choice.

Thank you for choosing Al Pasha to serve you and we hope you will enjoy your meal. We want it to be the best you've ever had, until the next one you order.

15 % SERVICE CHARGE WILL BE ADDED TO A TABLE OF FOUR GUESTS OR MORE



SHARE YOUR EXPERIENCE



UNDER AL PASHA

PASTAS

BOLOGNESE \$21.95 NAF.39.51

A delicious homemade meat-based sauce a typical mediterranean sauce to dress your choice of pasta.

CHICKEN ALFREDO \$19.95 NAF.35.91

A homemade sauce combines, fresh butter, cream and parmesan cheese for a rich topping to your pasta. Then it is topped with tender, sliced grilled chicken.

SEA FOOD PASTA 🌲 \$25.95 NAF.46.71

seafood and pasta are a great match, our penne pasta tossed in a creamy sauce with roasted garlic, fresh chopped parsley, mushrooms, Shrimp, calamari, clam, fish, and black shell mussels.

SHRIMP ALFREDO 🌲 \$23.95 NAF.41.31

Shrimp sautéed in a white cream sauce drizzled with truffle oil and finished with shredded parmesan cheese.

PASTA (AL DENTE ON REQUEST)

FETTUCCINE, PENNE, SPAGHETTI



SMOKED SALMON 🌲 \$23.95 NAF.41.31

Luxurious pasta tossed with an alfredo creamy parmesan sauce and flakes of salmon or smoked salmon.

CHOOSE THE DRESS OF PASTA

Alfredo (white creamy), rosé (creamy tomato), classic bolognese (meat based), arriabiata (a hot & spicy tomato sauce), tomato sauce (a basic light tomato sauce)

SANDWICHES



Kids



Menu



CHEESE BURGER & FRIES \$10.95 NAF.19.71

HOTDOG & FRIES \$10.95 NAF.19.71

CHICKEN FINGERS & FRIES \$10.95 NAF.19.71

A three-step breading method coating chicken pieces in flour, egg, and breadcrumbs giving them a crisp crunch.

MINI MAIN COURSES 🌲 \$13.00 NAF.23.40

At Al Pasha your child's diet is our concern and that's why we create a mini main course especially for them, select any dish from our main courses and we'll make it just right.

Kids Menu is for Strictly 8 years old or younger .

Not available for take-out

SHAWARMA LAMB, CHICKEN OR MIXED 🌲 \$15.00 NAF.27.00

A lamb, chicken or a mix of both roasted slowly on a spit, traditionally served with lettuce, tomato, some tahini or garlic sauce, in addition to pickles and greens all wrapped in a pita bread. Served with One side order.

SHAWARMA FISH OR SHRIMPS \$19.00 NAF.34.20

FALAFEL SANDWICH OR 6 PIECES 🌲 \$15.00 NAF.27.00

Falafel Sandwich is the vegetarian counterpart of the Shawarma. Made with Falafel and a delicious Yogurt Tahini Sauce. Served with one side order.

LEBANESE CHEESE BURGER \$15.00 NAF.27.00

An 8oz black angus burger in a pita bread, can satisfy your appetite with the perfect mix of a Lebanese flair. served with one side orders. Or swap for an American Bun.

DESSERT



CREME BRULÉE

The classic dessert that started it all! The smooth and creamy texture of this sweet and elegant custard is highlighted by its candied top \$10.00 NAF.18.00



TUXEDO CHOCOLATE MOUSSE

Layers of moist chocolate fudge cake, rich chocolate cheesecake, and vanilla mousse baked on a chocolate crumb hen topped with dark chocolate ganache. Served with a combination of white and dark chocolate sauces, and whipped cream \$10.00 NAF.18.00



MOLTEN CHOCOLATE CAKE

Simply delicious cake with a flowing "LAVA" center. Served Ala Mode with our home made vanilla Ice Cream \$12.00 NAF.21.60



BELGIAN WAFFLE WITH ICE CREAM

Super thick Belgian waffle topped with a home made vanilla ice cream, chocolate and whipped cream then sprinkled with powdered sugar. \$12.00 NAF.21.60

NEW YORK -STYLE CHEESECAKE

Classic and creamy New York Cheesecake! with that thick and buttery graham cracker crust, topped with a seriously smooth cream cheese filling, and finished off with a fresh strawberry sauce and whipped cream. I have no doubt after one bite you'll consider this the world's best ! \$10.00 NAF.18.00

WINE LIST

Red Wine

Merlot



Santa Rita 120 - 2018 - Chile

\$6.00

\$30.00

Deep red with ruby hues, fresh strawberry, plum, vanilla and a hint of dried herbs. Well-rounded, fruity flavor, enhanced by soft tannins and a note of spicy oak. Ideal match with burgers, pastas. Alcohol 13.5%

Bordeaux

Chateau les Belle Murailles-2016-France \$6.00 30.00

Characterized by its flexibility, finesse taste and great structure Pretty sweet, vanilla, blackcurrant, wild strawberry and slightly woody. Tannins present but elegant. Long finish full of pulp and fruit. Won't weight you down...you can have it with steaks, grilled chicken, pasta. Alcohol 13%

Pinot Noir

Ropiteau - 2018 - France

\$30.00

cherry and berry, complemented by earth tones and a smooth soft finish, Light-bodied, excellent with Lamb. Alcohol 12.5%

Pinot noir is one of the most versatile red wines to match with food and a great option when one of you is eating meat and the other fish.

Cabernet



Santa Rita 120 - 2018 - Chile

\$6.00

\$30.00

Brilliant ruby red. Aromas of ripe red fruit, clove and vanilla. Medium-bodied and fruit forward, with well-structured tannins. Ideal complement for red meat, and spicy sauces. Alcohol 13.7%

Malbec

Dona Paula - 2018 - Argentina \$6.00 \$30.00

Elegant, Raspberry, Cherry, full-bodied. Intense purplish red color, sweet, spicy and intense aroma, with notes of fresh red and black fruits and herbes de provence, soft, velvety, fresh and well balanced, announce a smooth and round wine. we recommend with grilled meat or pasta. Alcohol 14%

Côtes Du Rhone

Louis Bernard - 2016 - France

\$30.00

Intense, Cherry, Blackberry, oak, medium-bodied supple and polished red a pleasure to taste. Creamy on the palate, delivering focused red and black fruit. With a fresh character, it is both a ripe and elegant wine. It goes well with red grilled meat. Alcohol 13.7%.

White Wine

Pinot Grigio

Lamberti - Italy

\$6.00

30.00

Apple, pear and lemon aromas and flavours are the order of the day. Fans of Pinot Grigio can expect a light-bodied, delicate white wine that is a natural pairing for light dishes such as appetizers, salads, or fish. Alcohol 12%

Chardonnay

Santa Rita 120 - Chile

\$6.00

\$30.00

Silky, fruity and refreshing. Medium-bodied, creamy finish well-rounded. Perfect as an aperitif or with steamed or sautéed fish and shellfish, white meats and salads with creamy dressing. Alcohol 14.4%

Sauvignon Blanc

Santa Rita 120 Central Valley - Chile \$6.00 \$30.00

Light-bodied Chile- Crisp and refreshing, fruity, well balanced by delicate herbal undertones. Zesty and fresh with a pleasantly lingering finish. Try with seafood or lighter dishes. Alcohol 13.2%

Rosé Wine

White Zinfandel California Woodbridge

\$6.00

\$30.00

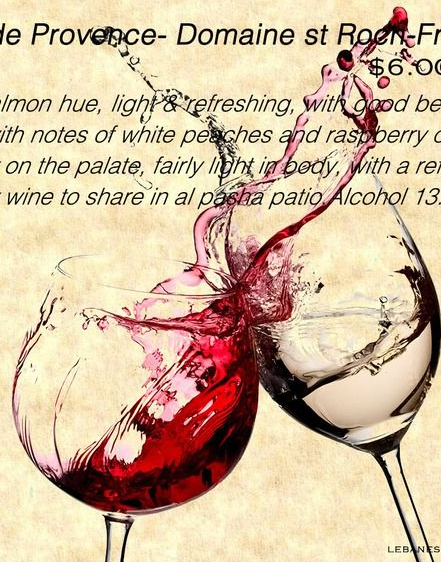
bright and crisp, an ideal wine to enjoy on a warm afternoon. With hints of citrus and juicy red fruit from a proprietary blend of grape varieties, the wine's fruity aromas and flavors come alive through watermelon and floral notes. light flavors make it an enjoyably versatile wine that pairs well with a spicy dish.

Côtes de Provence- Domaine st Rogn- France

\$6.00

\$30.00

A pale salmon hue, light & refreshing, with good berry & dried cherry flavors, with notes of white peaches and raspberry on the nose. Fresh and lively on the palate, fairly light in body, with a refreshing dry finish. A friendly wine to share in al pasha patio. Alcohol 13.7%



BEVERAGES

Fruit Juices

Choose your favorite selection of any fruit available and we will blend them fresh; smoothie or juicy to your order.

Orange Juice	\$6.00	NAF.10.80
Frech Lemonade	\$6.00	NAF.10.80
Frozen Lemonade / Mint	\$6.00	NAF.10.80
yogurt juice with fresh fruit	\$7.00	NAF.12.60

Vegetable Juices

Choose your favorite selection of any vegetable available and we will blend them fresh smoothie or juicy to your order.

Please ask your server for available fruit and vegetables



Beers

Carib	\$3.00	NAF.5.40
Corona	\$3.00	NAF.5.40
Heineken	\$3.00	NAF.5.40
Coors Light	\$3.00	NAF.5.40
Presidente	\$3.00	NAF.5.40
Desperados	\$4.00	NAF.7.20

Soft Drinks

Pepsi	\$2.00	NAF.3.60
Fanta	\$2.00	NAF.3.60
Coke / Diet Coke	\$2.00	NAF.3.60
Sprite	\$2.00	NAF.3.60
Club soda	\$2.00	NAF.3.60
Ginger ale	\$2.00	NAF.3.60
Tonic water	\$2.00	NAF.3.60
Red Bull	\$3.00	NAF.5.40
Ting	\$3.00	NAF.5.40

Ice Tea

Peach	\$3.00	NAF.5.40
Lemon	\$3.00	NAF.5.40
Raspberry	\$3.00	NAF.5.40
Green Tea	\$3.00	NAF.5.40

Iced Drinks

Iced Coffee	\$4.00	NAF.7.20
Iced Latte	\$4.00	NAF.7.20
Iced Tea	\$4.00	NAF.7.20



From The Bar

Wine by the glass	\$6.00	NAF.10.80
Mix Drinks	\$8.00	NAF.14.40
Mix Drinks Top shelves	\$9.00	NAF.16.20
Pina Colada	\$8.00	NAF.14.40
Mojito	\$8.00	NAF.14.40
fresh Fruit Daiquiri	\$8.00	NAF.14.40

Water

Small Flat Water	\$2.00	NAF.03.60
Large Flat Water	\$5.00	NAF.09.00

SPARKLING

Perrier	\$3.50	NAF.06.30
St Pellegrino	\$6.00	NAF.10.80

Hot Drinks

Espresso	\$2.00	NAF.03.60
Medium	\$2.00	NAF.03.60
American	\$2.00	NAF.03.60
Cappuccino	\$3.00	NAF.03.60
Latte	\$6.00	NAF.10.80
Irish Coffee	\$8.00	NAF.14.40
Turkish Coffee	\$4.00	NAF.07.20
Hot Tea	\$3.00	NAF.05.40
Fresh Mint Tea	\$4.00	NAF.07.20

Juices

Apple	\$3.00	NAF.05.40
Orange	\$3.00	NAF.05.40
Cranberry	\$3.00	NAF.05.40
Fruit Punch	\$3.00	NAF.05.40
Strawberry Kiwi	\$3.00	NAF.05.40