



Almayass
24 East 21st Street
NYC
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DINNER

** Vegetarian*

Cold Meze

- ***Hummos** Chick peas blended with sesame paste, fresh lemon, garlic 8
 - ***Hummos Almayass** Blended with special Almayass sauce 9
 - ***Hummos with Pine Nuts** topped with sautéed pine nuts 11
 - ***Hummos with Meat** Topped with sautéed marinated diced filet mignon 11
 - ***Hummos Cocktail** Topped with sautéed marinated diced filet mignon & pine nuts 11
- ***Moutabbal** Mashed charbroiled eggplant seasoned with fresh lemon, sesame paste and fresh garlic 9
- ***Moutabbal Almayass** Mashed beetroot seasoned with fresh lemon, sesame paste and fresh garlic 9
- ***Labneh** Strained yogurt dip topped with dry mint and extra virgin olive oil 8
 - ***Labneh toom** Blended with fresh garlic 9
- ***Itch** Cooked crushed wheat, fresh tomatoes, parsley, mint, onion, extra virgin olive oil 8
 - ***Moujadara** Lentil pilav, topped with crispy caramelized onion 8
 - ***Bamia Provencal** Okra cooked with fresh tomatoes, cilantro and garlic 8.5
- ***Batrakh** Mediterranean caviar pressed dried mullet roe, topped with sliced garlic and extra virgin olive oil 35
- ***Mouhammara** Spicy spread made with crushed walnut, red pepper paste and pomegranate molasses 9.5
 - ***Sarma** Grape leaves wrapped with rice and vegetables 9.5
 - ***Kabiss** assorted pickles 7.5
 - ***Dolma** Eggplant stuffed with rice and vegetables 8
 - ***Dolma with Yogurt** Topped with yogurt 9
- ***Lentil Kefta** Lentil, cooked with crushed wheat and onions topped with parsley 9
 - ***Kebbe Naye Almayass** Spiced fresh tartar meat with crushed wheat 14
- ***Samkah Harra** Fresh red snapper fillet, served on side with sesame paste, onion, cilantro and garlic sauce 14
- ***Beef Tongue** Beef tongue slices, topped with garlic, fresh lemon dressing or sesame paste sauce 13
 - ***Basterma** Slices of Armenian pastrami 10
 - ***Falafel** Fried chick pea fava bean 7
 - ***Basterma Almayass** Armenian pastrami canapé topped with fried quail eggs 11
 - ***Soujuk Almayass** Armenian beef sausage canapé topped with fried quail eggs 11

Hot Mezze

- ***Grilled Halloum** Grilled Mediterranean white cheese 10
- ***Spicy Potato** Fried potato cubes sautéed with fresh garlic and parsley 8
- ***Subereg** Oven baked, multi-layered homemade pastry, filled with cheese (*one piece*) 8
- ***Bereg Cheese** Fried homemade pastry filled with cheese (*one piece*) 4
- Kebbe Sajieh** Fried, saucer shaped, mixture of ground meat and crushed wheat, stuffed with walnut, pistachio and onion (*one piece*) 8
- Kebbe Kras** Fried or boiled, egg shaped, mixture of minced beef and crushed wheat, stuffed with pine nuts and chopped onion (*one piece*) 5
- Lamb Sweet Breads** Sautéed with fresh lemon, extra virgin olive oil and fresh garlic 14
- Mantee Traditional** Oven baked artisan made boat shaped ravioli, filled with seasoned fresh angus ground meat, served with fresh garlic yogurt sauce, topped with sumac (*also available without garlic*) 15
- ***Mantee Spinach** Oven baked artisan made boat shaped ravioli, filled with seasoned spinach, served with fresh garlic yogurt sauce, topped with red pepper powder (*also available without garlic*) 15
- ***Ferri** Sautéed quail in fresh lemon, garlic and red pepper (*one piece*) 6
- ***Hot Fetta** Oven baked feta cheese, onion, tomato, oregano and spicy green peppers 8.5
- Chicken Liver** Sautéed in pomegranate sauce or sautéed with onion 10
- Chicken Wings Provencal** Fried chicken wings in cilantro and garlic sauce 12
- Shrimps Provencal** Shrimps sautéed in fresh lemon juice, garlic and cilantro 8.5
- Frog Legs Provencal** Fried frog legs with fresh lemon, cilantro and garlic sauce 14
- Soujuk** Armenian beef sausage sautéed with fresh tomato 10
- Soujuk Flambé** Table side soujuk flambé 12
- Almayass Delight** Sliced marinated filet mignon, fresh mushroom sautéed with Almayass special sauce 17
- King's Delight** Sliced marinated filet mignon, sautéed with garlic, tomato and parsley 15
- Queen's Delight** Sliced marinated filet mignon, sautéed with our special sweet and sour cherry sauce 16

Soup

- ***Lentil Soup** Red lentils, rice and chopped onion topped with fried pita 7
- ***Tannabour** Yogurt, chard, barley, parsley, cilantro, fresh mint 9.5

Entrée

- Grilled Prawns** Marinated charbroiled jumbo shrimps, served with cocktail and tartar sauce 30
- Lamb Kebab** Charbroiled seasoned ground lamb served with green peppers, tomatoes and spicy pita bread 26
- Kafta Kebab** Charbroiled seasoned ground beef with onion and parsley, served with grilled onion, tomatoes and spiced pita bread 22
- Shish Kebab** Marinated charbroiled filet mignon, served with grilled onion, tomatoes, green bell pepper and spiced pita bread 26
- Kashkhash Kebab** Charbroiled seasoned ground lamb with garlic and green pepper, topped with charbroiled pilled, chopped fresh tomatoes and pine nuts 24
- Yogurt Kebab** Charbroiled seasoned ground lamb, topped with yogurt, sumac and pine nuts 26
- Sweet and Sour Kebab** Charbroiled seasoned ground beef topped with our special sweet and sour cherry sauce 29
- Chicken Kebab** Marinated charbroiled chicken breast served with fresh garlic paste 22
- Lamb Chops** Charbroiled lean and tender lamb cutlets marinated in our special Almayass sauce 34

DESSERTS

Sorbets mint, rose or coffee 8

Maamoul Almayass warm dessert, mixture of semolina and farina paste filled with cheese 11

Ashta el Saraya Caramelized pastry topped with ashta and pistachios 12

Ashta with Assal Cream of the milk, topped with honey, almond & pistachio 12

Ossemalieh Almayass Golden crispy sweet vermicelli, filled with ashta, topped with traditional floss halva 12

Mouhllabieh Lebanese milk flan 11

Assorted Lebanese Dessert 11