

## Small Plates

 - Vegan

<b>Fül</b> (فول مدمس) 7 <i>Braised and mashed fava bean topped with garlic, jalapeño, parsley, olive oil, and lemon juice. Served with pita.</i>	<b>Baba Ghannouj</b> (متبل باذنجان) 8 <i>Lebanese style; blend of fire roasted eggplant, tomatoes, jalapeño served, with lemon, olive oil, parsley, and garlic.</i>
<b>Hummus</b> (حمص) 7 <i>Braised chick peas, pureed with lemon, garlic, olive oil, tahini, and sea salt. + lamb shawarma \$3</i>	<b>Tomato Skillet</b> (قلاية بندورة) 7 <i>Simmered tomatoes, garlic, jalapeño, olive oil, sea salt and black pepper. (add eggplant \$2 or add egg \$2)</i>
<b>Falafel</b> (فلافل) 4 <i>Chickpeas ground with onion, garlic, green herbs, spices, rolled into a ball, fried and served with tahini sauce. + stuffed w/spicy onions \$2</i>	<b>Chicken Gizzards</b> (قوانص دجاج) 8 <i>Sautéed in olive oil and caramelized onions.</i>
<b>Falafel &amp; the Entourage</b> (مقالى) 8 <i>Falafel w/fried cauliflower, eggplant, potatoes, and zucchini with garlic, jalapeño, lemon sauce.</i>	<b>Tohal</b> (طحال دجاج) 8 <i>Broiled lamb spleen stuffed with jalapeño, garlic, and parsley.</i>
<b>Vegan Dolma</b> (ورق عنب) 6 <i>Grape leaves stuffed with seasoned rice served with lemon sauce</i>	<b>Masada Wings</b> (جوانح دجاج) 8 <i>Unbreaded chicken wings dressed in our house garlic, lemon, jalapeño pepper sauce.</i>
<b>Dolma</b> (ورق عنب) 8 <i>Grape leaves stuffed with ground lamb &amp; rice served with yogurt sauce.</i>	<b>Lamb Kidney &amp; Heart</b> (كلاوي و قلوب غنم) 8 <i>Sautéed with caramelized onion and oyster mushrooms.</i>
	<b>Fetit Betinjan</b> (فتة باذنجان) 7 <i>Sautéed eggplant, toasted pita chips tossed in pomegranate tahini lemon dressing.</i>

## Salads

(Add a KEBAB: seafood \$8, lamb \$8, or chicken \$6)

<b>Tabbouleh</b> (تبولة) 7 <i>Finely chopped parsley mixed with bulgar wheat dressed in lemon and olive oil served on romaine heart and red cabbage.</i>
<b>Kale Salad</b> (سلطة كرنب) 8 <i>Lemon and olive oil dressing with cherry tomatoes, dates, and parsley.</i>
<b>Fattoush Salad</b> (فتوش) 8 <i>Romaine lettuce, purslane, watercress, tomatoes, cucumber, pita chips, dressed in sumac, lemon, and olive oil.</i>
<b>Jerusalem Salad</b> (سلطة بالطحينية) 5 <i>Diced tomato and cucumber and parsley dressed in lemon tahini sauce.</i>
<b>Spinach Salad</b> (سلطة سبانخ) 8 <i>Baby spinach, goat cheese, walnuts, and dates. Dressed in olive oil and lemon juice.</i>
<b>Salata Arabia</b> (سلطة عربية) 6 <i>Diced cucumber, tomato, bell pepper, mint, parsley, lemon zest, dressed in olive oil and lemon juice.</i>

## Wraps

<b>Falafel</b> (سندويشة فلافل) 10 <i>Falafel, fried potato, tomato, Middle Eastern pickles, pickled turnip, and tahini sauce. Served with seasonal garnish.</i>
<b>Falafel &amp; Roommates</b> (سندويشة مقالى) 10 <i>Falafel, fried cauliflower, eggplant, potato, zucchini served with garlic, jalapeño, lemon sauce.</i>
<b>Shish Tawook</b> (سندويشة شيش طاووق) 11 <i>Chargrilled chicken breast seasoned in authentic tika spices, roasted tomatoes, red onion, parsley, and yogurt sauce. Served with seasonal garnish.</i>
<b>Chicken Shawarma</b> (سندويشة شاورما دجاج) 11 <i>Sliced spit roasted chicken, fried potato, Middle Eastern pickle, tomato, seasoned red onions, and garlic sauce.</i>
<b>Lamb Shawarma</b> (سندويشة شاورما لحم) 12 <i>Sliced spit roasted lamb and beef, potato, Middle Eastern pickle, tomato, seasoned red onions, and tahini sauce.</i>
<b>Kefta Kebab</b> (سندويشة كفتة) 12 <i>Ground beef and lamb mixed with parsley, onion, aromatic spices, chargrilled with roasted tomato, roasted onion, and tahini sauce.</i>
<b>Shish Kebab</b> (سندويشة شيش كباب) 13 <i>Chargrilled cubed lamb, roasted onion, tomato, and tahini sauce. Served with seasonal garnish.</i>

## Soup

<b>Lentil</b> (شورية عدس) 4 <i>Split lentils simmered to a smooth consistency with aromatic spices.</i>
<b>Soup of the Day</b> 4 <i>Ask your server about the soup of the day.</i>

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# Kebabs

**Shish Kebab (شيش كباب)** 23  
*Cubed lamb, seasonal vegetables, served with angel hair rice and mint yogurt.*

**Chicken Tika Kebab (شيش طاووق)** 19  
*Cubed chicken, seasonal vegetables, served with angel hair rice and garlic sauce.*

**Kefta (كفتة)** 19  
*Ground beef and lamb, seasonal vegetables, served with angel hair rice and mint yogurt.*

**Seafood Kebab (مأكولات بحرية)** 23  
*Squid, shrimp, and scallop. Served with angel hair rice, watercress salad, and lemon garlic sauce.*

**Combination Kebab Plate (مشاوي مشكلة)** 39  
*Combination of chicken, shish kebab, seafood, kefta, and seasonal veggies. Served with angel hair rice and our house made sauces.*

# Entrees

**Romania (رمانية)** 13  
*Large brown lentils simmered with eggplant in a sweet and sour pomegranate molasses stew.*

**Koshari (كوشري)** 13  
*Brown lentils, rice, gluten free pasta, chickpeas, topped with zesty tomato sauce and caramelized onion. Garnished with a garlic, jalapeno and lemon hot sauce.*

**Tish Tosh (طشطاش باليندورة)** 16  
*Lightly breaded bakala (salted cod) topped with a savory tomato onion sauce with a side of angel hair rice.*

**Whiting Fish (شبت بذور سلطة مع مقلي سمك)** 16  
*Deboned, dusted with flour, and fried. Served with a dill seed salad, fried potatoes, and pita.*

**Chicken Sumac Roulette (مسخن)** 16  
*Shredded chicken, caramelized onions, sumac, and olive oil, rolled in shrak bread.*

**Meklooba (مقلوبة)** 16  
*Chicken, cauliflower, potato, eggplant, rice pilaf served with salata Arabia and homemade yogurt.*

**Fetit Adas (فتة عدس)** 13  
*Bowl of toasted pita chips covered with lentil soup, topped with parsley and lemon juice. Garnished with scallions, radish, and olives.*

**Bisara (بصاره)** 15  
*Split red lentils simmered with jute leaves, topped with parsley, and lemon juice. Garnished with scallions, radish, and olives.*

**Lamb Chops (كستليت خروف)** 24  
*Comes with angel hair rice, roasted brussels sprouts. Served with mint yogurt.*

# Beverages

**Coffee (decaf or reg)** 2  
**Iced Coffee** 3  
**Turkish Coffee** 3  
**Espresso (Sgl/Dbf)** 3/4  
**Americano (Sgl/Dbf)** 3/4  
**Latte or Cappucino (Sgl/Dbf)** 4/5  
*(add soy \$.50 or add flavor \$.50)*  
**Cup of Tea/Kettle** 2/5  
*mint, cammomile, sage, or peach.*

**Soft drinks** 2  
*(pepsi, sprite, diet)*  
**Mint Lemonade** 4  
**Fresh Squeezed Orange Juice** 4  
**Carrot Juice** 4  
**Iced Tea** 2

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**MASADA**  
A MIDDLE EASTERN RESTAURANT

Open Monday - Sunday 11am-2am

2206 N. California  
Chicago, IL 60647

773.697.8397  
MasadaChicago.com

# Cocktails \$8

## **Bourbon Turban**

*bourbon, black tea, lemon*

## **Scorpion Sunset**

*tequila, pomegranate, orange*

## **Habibi Hendricks**

*gin, cucumber, lemon*

## **Damascus Daiquiri**

*rum, tamarind, lime*

## **Dark & Shamali**

*rum, spice, ginger*

## **Tara-Bit-Tit-Toot**

*rye, raspberry, sage*

## **Moroccan Mojito**

*rum hibiscus, mint*

## **Bloody Mariam**

*vodka, bloody*

## **Citrus Mistress**

*prosecco, limoncello, orange*

## **Blood of the Sphinx**

*rioja, orange, raspberry, angostura*

## **Sangria's Sister**

*prosecco, peach, ginger*



# Arak

Gantous & Abou Raad	6
Sannine	6
Abou Akl	6
Brun	8
Fakra	8
Ksarak	8
El Massaya	10

# Wine

## *Red*

Alamos, Malbec	8
Ksara Reserve, du Couvent	8
Hangtime, Pinot Noir	8

## *White*

Sartori, Pinot Grigio	8
Kim Crawford, Sauvignon Blanc	8
Ksara, Blanc de Blanc	8
Maschio, Prosecco	9

# Beer

Almaza, Pilsener	5
Gold Star, Dark Lager	6
Deschutes Chainbreaker, White IPA	5
Deschutes Red Chair, NWPA	5
Deschutes Fresh Squeezed, IPA	5
Deschutes Obsidian, Stout	5
Ale Asylum Unshadowed, Hefeweizen	5
Green Bush Sunspot, Hefeweizen	6
Ballast Point Big Eye, IPA	6
Saison Dupont	10

