

PRINCE HOOKAH CAFÉ

MENU

Mezza (Appetizers)

Hummus	\$6
A smooth medley of crushed chickpeas, garlic, lemon juice and tahini sauce, drizzled with olive oil. Served with pita	
Baba Ghannouj	\$6
Fire roasted eggplant, delicately mixed with garlic, lemon juice and tahini sauce sprinkled with sumac (sourberry) and drizzled with extra virgin olive oil. Served with pita	
Veggie Grape leaves	\$6
A mixture of rice, finely diced tomato, parsley, onion and fresh mint rolled in grape leaves and slowly cooked in extra virgin olive oil and fresh lemon juice	
Veggie Falafel	\$7
Four falafel patties made of chickpeas flavored with garlic, herbs and exotic spices. Served with pickles, tomato, tahini sauce and pita.	
Foul M'damas	\$8
Simmered fava flavored with garlic, lemon juice and olive oil, served with a side of onion, pickles, radish, cucumber, tomato and fresh mint.	
Arayes	\$8
A blend of extra lean ground beef and lamb, mixed with parsley, onion and spices, spread on a flat pita, toasted and served with hummus	
Homemade Fries	\$6
Our famous potatoes, sautéed with cilantro, garlic, roasted chili and lemon juice.	
French Fries	\$5
With house seasonings	
Mezza Sampler	\$12
Veggi grape leaves, falafel, hummus and baba ghannouj	

Slata (Salads)

Prince Salad	\$7
Diced tomato, cucumber, fresh herbs with olive oil	
Tabouleh	\$7
Chopped fresh parsley mixed with bulgar (crushed wheat), chopped green onion, tomato, fresh mint, spices, extra virgin olive oil and fresh lemon juice	
Jerusalem Salad	\$7
Diced tomato, cucumber with fresh parsley and tahini sauce	
Greek salad	\$8
Fresh lettuce, tomato, cucumber, red onions and feta cheese with vinaigrette dressing	

ADD GYRO MEAT OR CHICKEN TO YOUR SALAD \$4

Pita Sandwiches

Lamb Gyro Wrap	\$6
with lettuce, onions, tomato and tzaziki sauce	
Chicken Gyro Wrap	\$6
with lettuce, onions, tomato and tzaziki sauce	
Beef Steak Pita (Shawarma)	\$8
Marinated beef cooked on an upright spit then thinly sliced and rolled in a pita with tomato, onion, parsley, sumac (sourberry), wild cucumber pickles and tahini sauce	
Chicken Tawook Pita	\$7
Marinated cubes of succulent charbroiled chicken tenderloins, rolled in a pita, with tomato, turnip pickles and special prince sauce	
Kafta Pita	\$7
Charbroiled skewer of extra lean ground beef with parsley, onion and Lebanese spices, rolled in a pita with tahini, parsley, onion, tomato and sumac (sourberry).	
Falafel Pita Wrap	\$6
with lettuce, tomatoes, wild cucumbers and tahini sauce	

Desserts

Baklawa	\$5
An exotic flaky phyllo pastry filled with pistachio	
Lady Fingers	\$4
An exotic flaky phyllo pastry filled and rolled with pine nuts	
K'naafeh	\$8
Shredded kataifi pastry filled with sweet cheese and topped with orange blossom syrup	
Nammoura	\$4
An exotic semolina style pastry.	

A wider selection of Cakes and Cheese Cakes available in display

Hot Beverages

Mint Tea Sage Tea Green Tea wide Tea varieties available too
Turkish coffee American coffee

Cold Beverages

Mango smoothie Strawberry Smoothie Fruit Cocktail Soft Drinks Bottled Water
Perrier Energy drinks Vitamin Water

Minimum Charge \$15 per person