

CAFÉ 28

DINNER Dine In Or Take Out

Cold Appetizers

Classic Hummus (VG) \$6.00

Fresh Lime Garlic & Spices

Hummus Vegetables (VG) \$9.00

Fresh Veggies, Celery, Carrots & Cucumber

Baba Ghanoush (VG) \$7.00

Char-Grilled Eggplant Mashed with Tahini & Fresh Lime Juice & Garlic

Esmat Eggplant (VG) \$7.00

Thin Slices of Marinated Eggplant with VO, Fresh Lime & Garlic

Makdous \$6.00

Marinated Eggplant Stuffed with Walnuts & VO

Labneh \$6.00

Homemade Creamy Yogurt with Mint, Garlic & VO

Yogurt with Cucumber \$6.00

Yogurt Mixed with Cucumber, Garlic, Fresh Mint, Lime Juice & Za'atar

Halumi Cheese \$9.00

Served Over Crostini Pita with VO, Fresh Mint, Za'atar & Served with Jam

Mohamara \$6.00

Roasted Red Pepper Blended with Onion, Bread Crumbs, Mixed Nuts & Chili Pepper

Shanklish \$9.00

Seasoned Akawi Cheese, served with Cherry Tomatoes, Fresh Cucumber, VO, Onion & Za'atar Dressing

Basterma \$10.00

Egyptian lover cured Sliced Thin Meat with Mediterranean spice, Mediterranean Cheese with Pita

Shrimp Cocktail \$11.00

Lg Marinated Shrimp with Cocktail Sauce

Char Broiled on Rice

Shish Tawook \$17.00

Marinated & char-broiled chicken kabobs on rice

Chicken Shawarma \$17.00

Marinated slow-roasted sliced chicken on rice

Grilled Sujuk \$16.00

Spicy Sausage on rice

Shish Kabob \$21.00

Marinated & Char-Broiled Cubed meat kabobs on rice

Grilled Medley \$24.00

Shish Kabob, Shish Tawook, & oven style kofta, Rack of Lamb (served size 1)

Oven Style Chicken Kofta \$16.00

Tender Ground chicken mixed with parsley, onions & Egyptian Seasoning

Oven Style Meat Kofta \$17.00

Tender Ground Beef mixed with parsley, onions & Egyptian Seasoning

Lamb Chops \$30.00

Grilled char Marinated Rack of Lamb

Kofta Penn'e \$17.00

Casserole style kofta (meat)

Kofta Dawood Basha \$17.00

Oven Style baked Kofta served in a tomato sauce with stuffed bell peppers

Soup

Lentil, Chick Peas, Minestrone
\$7.00

Side Dish

Marinated \$6.00

Sliced baked potatoes

Spinach \$7.00

Oil & Garlic

Steamed Broccoli \$7.00

Oil & Garlic

French Fries \$4.00**Grilled Vegetables \$6.00****Bamia \$8.00**

Cooked Okra stew with tomato sauce

Lubia \$7.00

Black eye beans stew with tomato sauce

Molokhiya \$8.00

Chopped green leaves stew, toasted with coriander, cumin, garlic

Dine In Or Take Out Available

835 West Park Ave. Ocean Township, NJ
07712
(732) 933-1400 Fax: (732) 933- 1433
www.Cafe28.net

Hot Appetizers

Fat'ta Hummus \$8.00

Chick Peas served with Pita, Lebned & Pine Nuts

Hummus with Ground Beef \$9.00

Homemade Hummus served with Pita, Lebned & Pine Nuts topped with ground Beef with Mediterranean Spices.

Goulash with Meat \$6.00

Filly dough Stuffed with Sauteed Meat

Roasted Eggplant Casserole (VG) \$10.00

Toasted Ciabatta with Vegetables, garlic, tomato, VO, spice, Pine nuts

Foul Moudammas (VG) \$8.00

Fava beans in tomato, onion, lettuce, cucumber cumin, & tahini lemon sauce

Baby Sausage (Suguk) \$8.00

Mediterranean baby sausage served with tomato garlic

Kiddeh \$8.00

Chopped meat mixed, with cracked wheat and stuffed with chopped meat with Pine Nuts

Stuffed Bell Pepper \$6.00

Stuffed with Veggies Rice served Tomato Sauce

Goulash with Cheese & Spinach, Leak \$6.00

Filly dough Stuffed with cheese, spinach, leak lightly sautéed

Fried Calamari \$10.00

Calamari served with Marinara Sauce

Entrees

Koshari Famous Egyptian Gourmet Dish (VG) \$16.00

Rice, ditalini pasta, Lentil, chick peas, fried onion, tomato sauce

Falafel & Hummus Platter \$12.00

Over mixed Greens with Pita

Full Medames Platter \$12.00

Fava Beans with Tomato, Onion Cucumber fresh Parsley Seasoning & Tahini Sauce served with Veggies Pickles & Hummus with Pita

Mousakka (VG) \$16.00

Roasted Eggplant with Tomato Sauce & Pine nuts

Mousakka \$17.00

Roasted Eggplant with Tomato Sauce & Pine nuts with Ground Beef

Mujadara (VG) \$14.00

Lentils & cracked Wheat Cooked with oil & Herbs then topped with fried onions

Penne Arrabiata \$16.00

Minced Beef, tomato, herbs, VO

Goulash Platter (VG) \$16.00

Stuffed Philly with Cheese and Spinach served with Grilled Veggies and Marinated Eggplant

Macaroni Bechamel \$17.00

Oven baked pencil pasta stuffed with ground beef and topped with béchamel sauce

Penne Bolognese \$17.00

Minced Beef, tomato, herbs, VO

Seafood

Marinated Grilled Salmon \$21.00

Served with grilled vegetables

Pan Seared Stripped Bass \$18.00

Marinated with garlic, VO, turmeric, lime with Veg Couscous

Shrimp Kabob \$21.00

Lg marinated shrimp with grilled mix vegs

Seafood Medley \$24.00

Lg shrimp, cubed salmon, mussels with tomato sauce seasoned with rice

Sauteed Shrimp \$21.00

Tender shrimp sautéed in a lemon garlic sauce

Sayadiyeh (Market Price)

Egyptian style fish

Fresh Juice & Beverages

Fresh Squeezed

Ammar Eddin \$6.00

Fresh Apricot Juice

Cobra \$6.00

Carrot, Beet, Orange, Radish & Apple

Power Mix \$6.00

Carrot, Spinach, Celery, Radish & Beets

Potassium Broth \$6.00

Carrot, Spinach, Celery & Parsley

Desserts

Baklava

Kanafeh

Roz Bel Haleeb

Fresh Fruit & Cheese

Roz Bel Haleeb Baked with Bashmel

Kids Menu

Spaghetti & Kofta _____ \$10.00

Chicken Fingers with Fresh Fries _____ \$10.00

Mozzarella Sticks with Tomato Sauce _____ \$7.00

Salad

Halumi Cheese Salad \$9.00

Hallumi Cheese Served With Mixed Greens, Tomatoes, Onions, Carrots, Cucumber, Parsley

Tri-Color Pepper, Fresh Mint chick peas With Za'atar Lime Dressing

Maiy Salad \$9.00

Mixed Green, Onions, Carrots, Tomato, Feta Cheese & Black

Olives Mint, Parsly, Cucumber

& Chick Peas

Fantasia Salad \$9.00

Romaine Lettuce, Tomato, Cucumber, Red Onion, Sliced Apple, Sliced Pear, Roasted Almond

Extra Virgin Olive Oil In A Lime Dressing

Beets Salad \$8.00

Fresh Mint, Parsley, Red Onion, Cucumber Fresh Lime Juice,

With Za'atar Dressing

Lentil Salad \$8.00

Lentil, Chick Peas, Tri-Color Pepper, Fresh Mint, Feta Cheese,

Extra Virgin Olive Oil,

And Za'atar Dressing And Pomegranate Molasses

Mediterranean Chopped Salad \$8.00

Chopped Lettuce, Tomato, Cucumber, Onion, Carrots, Parsley, In A Fresh Lime Dressing

Tomato & Cucumber Onion Salad \$9.00

Cubed Tomato, Chopped Onions And Parsley, Peeled Walnuts In A Pomegranate

Lime Dressing

Spring Salad \$9.00

Baby Arugula, Sweet Pepper, Mint, Parsley, Scallions, Chickpeas, and Dry Figs

In A Citrus Dressing

Fattoush Salad \$8.00

Romaine Lettuce, Tomato, Cucumber, Green Pepper, Red Onions,

Parsley, Mint, Olive Oil with

Crispy Pita Bread w/ fresh lime sumac dressing

Greek Salad \$8.00

Romaine Lettuce, Tomato, Cucumber, Carrots, Onion, Black Olives, Peppercorn, with citrus Lime Vianigrrette

Caesar Salad \$7.00

Romaine Lettuce, Pita, Grated Romi Cheese, served with Caesar Dressing

Rice Almond Salad \$9.00

Fresh Garden Salad Toasted with Roasted Almond and rive in a Lime Vinaigrette

Manakish

Za'atar \$4.00

Thyme mixed with oil over flat pita

Labneh with Vegetables \$5.00

Creamy spread yogurt with fresh cucumber, tomato, black olive

Za'atar and Cheese \$6.00

Thyme mixed with VO & akawi cheese

Cheese \$5.00

Akawi Cheese oven baked

Chicken and Mushroom \$6.00

Folded manakish stuffed with chicken, mushroom & cheese

Spinach Fatayer \$6.00

Philly dough with spinach

Smoothies

Fresh Squeezed

The Blend \$6.00

Strawberries, Bananas & Honey with Whip Cream

The Island \$6.00

Strawberries, Mango & Honey with Whip Cream

The Cairo \$6.00

Mango, Banana & Honey with Whip Cream

Banana Milk Shake \$6.00**Mango Shake \$6.00****Strawberry Shake \$6.00****Fresh Lime & Mint \$6.00****Fresh Carrot Juice \$6.00****Fresh Orange Juice \$6.00**

Hot Beverages

Turkish Coffee \$3.50

Espresso \$2.50

Mediterranean Coffee \$2.50

Café Au Latte \$3.50

Cappuccino \$3.50

Mocha Cappuccino \$4.00

Hot Swiss Chocolate \$4.00

Herbal Tea \$2.00