

STARTERS & SIDES

HUMMUS & PITA 🌱 🌿

Fresh cooked garbanzo beans blended smooth with lemon juice, garlic, tahini, and olive oil. *(substitute lettuce for pita GF)* -7
Add lahmeh *(seasoned ground beef)* -11
Add fried pinenuts and spices -11

BABA GANOOJ & PITA 🌱 🌿

Fresh roasted eggplant blended smooth with lemon juice, garlic, tahini, and olive oil. *(substitute lettuce for pita GF)* -8

LABNEH & PITA 🌱

Traditional Lebanese staple of fresh strained yogurt, olive oil, garnished with olives. *(please specify if you want Zaatar on top 🌿; substitute lettuce for pita GF)* -7

LOOBIA & PITA 🌱

Tender green beans braised in a spicy blend of tomato, onion, garlic, and olive oil. *(substitute lettuce for pita GF)* -7

MUHAMMARA & LETTUCE LEAVES 🌱 🌿

Traditional Aleppan dip of walnuts, pomegranate molasses, toasted bread crumbs, olive oil, roasted bell peppers, and spices. -8

FRIED KIBBEH 🌿

Football-shaped appetizers made with minced beef, bulgur, herbs, spices, walnuts, pinenuts then fried to a perfect crunch. *(2 pieces)* -6

HERBED GREEN FAVA BEANS 🌱 GF

Shelled green fava beans braised in olive oil, onion, garlic, herbs, and pepper. -8

MUJADDARA 🌱 GF

Lentils and rice cooked in our seasonings. Finished with caramelized onions. -7

VEGETARIAN GRAPE LEAVES 🌱 GF

Mix of rice, chopped greens, herbs, and spices, wrapped in grape leaves. Slow cooked in a lemony tomato broth and served with yogurt sauce. *(4 pieces; yogurt sauce not vegan)* -6

POTATOES "HARRA" 🌱 GF

Cubes of potatoes skillet-fried in garlic, pepper, cilantro, olive oil, and spices. -7

FRIES 🌱 GF

Fresh cut and twice fried. Served with our aioli sauce for dipping. *(aioli sauce is not vegan)* -6

MANA'EESH & FATAYERS

Traditional Lebanese flat breads baked with spices and aromatics and topped with greens. Uniquely delicious.

CHEESE & ZAAATAR 🌱 🌿

A creamy and herbaceous combination. -8

LAMB LAHMAJUN

Richly seasoned ground lamb with tomatoes, aromatics, and spices. -9

VEGETARIAN LAHMAJUN 🌱

A rich blend of vegetables, spices, and seasoning. -8

SPINACH FATAYER 🌱

Fresh spinach, onions, garlic, herbs, and spices wrapped in a golden crust. -8

OUR LOCAL PARTNERS

Morgan Valley Lamb, Niman Ranch Beef, Winder Dairy, Amour Spreads, M&M Farms, New Roots IRC, Papa Pita.



SOUPS & SALADS

TABBOULEH 🌱

Chopped parsley, tomatoes, green onions, and bulgur finished with mint, lemon, and olive oil. -7

FATTOOSH 🌱

Mixed greens, tomatoes, cucumbers, radishes, parsley, and green onions tossed with seasoned pita chips, pomegranate molasses, fresh lemon juice, and olive oil. -7

HOUSE SALAD 🌱

Tomatoes, romaine lettuce, cucumbers, pita chips, olives, and Mediterranean cheese with our house dressing. -8

LEBANESE SALAD 🌱 GF

Romain lettuce, cucumbers, tomatoes, radishes, and chopped green onions in our house dressing. -7

SPINACH & LENTIL SOUP 🌱 GF

Brown lentils, spinach, onions, garlic, herbs, spices, and olive oil braised to perfection *(served with pita)*. bowl -7 cup -4

RED LENTIL & ROASTED TOMATO SOUP 🌱 GF

An aromatic blend of red lentils, onions, garlic, roasted tomatoes, and spices. Slow cooked and blended *(served with pita)*. bowl -7 cup -4

SMALL PLATE COMBINATIONS

Our favorite way for you to explore new options. Enjoy as an entrée or share as an appetizer with friends.

Choose a combination of dishes from our *Starters & Sides* and/or *Soups & Salads*. *(served with 2 warm pitas)*

3 sides -12 4 sides -15

(hummus toppings add \$2 to plate price)

SKEWERS

Freshly broiled meat or veggies, one skewer per order.

LAMB KEBAB GF

Lamb sirloin with yogurt or tomato spread. -10

BEEF KEBAB GF

Tender beef rubbed in our special blend of spices and broiled. Yogurt or tomato sauce. -10

CHICKEN KEBAB GF

Chicken breast pieces marinated in lemon yogurt sauce with aioli. -8.5

VEGETABLE KEBAB 🌱 GF 🌿

Marinated vegetables served with Tahini sauce. -6

LEBANESE LAMB KAFTA GF 🌿

Seasoned ground lamb with onions, parsley, and spices served with hummus spread. -9

TRY A KEBAB OVER RICE OR SALAD

Order any kebab combination over our special basmati rice or Lebanese salad. Add \$4

Ask your server about our kebab combination plates.

KEBAB PLATTER GF

One meat, and one veggie skewer, served over our special Basmati rice with your choice of one dish from our *Starters & Sides* or *Soups & Salads* *(hummus toppings add \$2 to plate price)*.
Lamb -21 Beef -21 Kafta -19 Chicken -18 Veggie -16

SANDWICHES

FALAFEL

Crunchy balls of ground fava, garbanzo beans, herbs, and seasonings fried and served in a pita pocket with pickles and greens. **-8**

CHICKEN KEBAB

Chicken marinated in lemon and yogurt sauce, broiled and served on a toasted bun with our aioli, tomatoes, and Armenian pickles. **-9**

SHAWARMA

Thin slices of lamb and beef marinated in our blend of seasonings and cooked on a standing grill, shaved into a pita pocket with our blend of spices, tahini, veggies, and turnip pickles. **-10**

CHICKEN SHAWARMA

Thin slices of chicken marinated in our blend of seasonings and cooked on a standing grill, shaved into a pita wrap with garlic-tahini sauce, veggies, and turnip pickles. **-10**

MAKANEK LAMB SAUSAGE

Made fresh in-house with our blend of seasonings and pine nuts. Served on a bun with garlic spread, tomatoes, lettuce, and Armenian pickles. **-9**

BAKED EGGPLANT

Served in a pita pocket and garnished with tahini sauce, fresh greens, and Armenian pickles. **-9**

Add one side and one drink to any sandwich. **\$5**
Add two sides and one drink to any sandwich. **\$8**

(hummus toppings add \$2 to plate price)

Drinks include: tea, American coffee, fountain drinks, or homemade limeade with orange blossom syrup.

SUMMER 2016 //

SEASONAL SPECIALS

Our seasonal dishes highlight the best of Middle Eastern cuisine while incorporating local and seasonal ingredients.

MAZZA'S SUMMER PLATTER

A delightful assortment of seasonal fruits, vegetables and house pickles on a bed of greens topped with pistachios and dried berries, and accompanied by our house labneh and local honey for dipping. **-12**

For a heartier meal, add a kebab to your summer platter.

Lamb **-10** Beef **-10** Kafta **-9**
Chicken **-8.5** Veggie **-6**

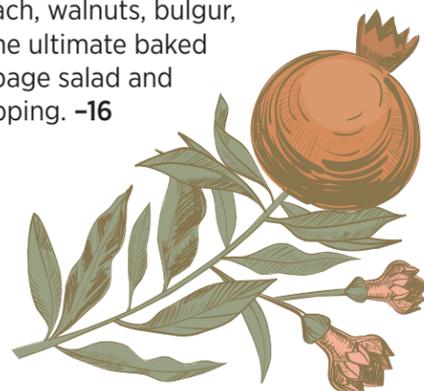
MAHASHI *(served after 5PM)*

Eggplants, zucchinis, peppers and grape leaves stuffed with our special mix of lamb, rice, and spices, cooked in a perfectly seasoned tomato broth. The quintessential hearty summer dish. **-20**

PUMPKIN KIBBEH *(served after 5PM)*

Our chef Jinan's prized recipe for a traditional vegan meal that incorporates pumpkin, spinach, walnuts, bulgur, spices and aromatics to create the ultimate baked dish. Served with a crunchy cabbage salad and a side of zesty lemon aioli for dipping. **-16**

Ask about our seasonal cocktails and wine pairings.



MAZZA SIGNATURE DISHES *(SERVED AFTER 5PM)*

MAGHMOOR & RICE

A medley of eggplant, garbanzo beans and onions braised in an olive oil, tomato, and garlic sauce. Seasoned with our mix of Mediterranean herbs and spices. **-19**

(For vegan, please request rice and lentils )

LEBANESE OKRA STEW

A rich blend of okras, tomatoes, peppers, aromatics, herbs, and spices slowly braised to a delicate perfection and served over basmati rice. **-19**

(For vegan, please request rice and lentils )

MUSHROOM & CAULIFLOWER KABSEH

Richly seasoned mushrooms and cauliflowers cooked in a complex blend of spices, aromatics, tomatoes, and Saffron, served on a bed of rice garnished with nuts and raisins. *(yogurt sauce is not vegan)* **-20**

CHICKEN & CAULIFLOWER KABSEH

Similar to the above dish, but using chicken as a basis for the stew, a more traditional ingredient in this classical Arabian dish. **-21**

MAZZA'S CHICKEN & EGGPLANT

Layers of seasoned eggplant and chicken sautéed in a blend of onions and spices. Oven baked in a rich tomato, walnut, and pomegranate sauce and served with basmati rice. **-21**

MUSAKHAN WRAPS

Our recipe uses traditional flat, thin bread, stuffed with a mixture of golden fried onions, chicken, herbs, and spices with a generous drizzle of olive oil. The folded bread is baked and served with garlic dip and a side of crunchy salad. **-20**

CHICKEN & POTATOES MUTABBAK

A wonderfully rich oven baked dish made of seasoned layers of chicken breast, potatoes and sweet golden onion slices baked in a tangy and sweet tamarind sauce and served over basmati rice. **-21**

LAMB & SPINACH

Tender, lean morsels of lamb sirloin cooked in a mixture of chopped spinach, onions, garlic, herbs, and spices. Finished with a dash of lemon juice and garnished with toasted pine nuts and almonds, served with a side of basmati rice. **-23**

LAMB & RICE DOLAA

A delicious and lean cut of lamb, braised in a mixture of our signature spices. The dish is garnished with fried pine nuts and almonds and served with a side of cucumber yogurt sauce. **-23**

MAZZA'S LAMB SHANK

Bone-in lamb shank braised in our special blend of aromatics, spices, wines, and liqueurs to a perfect tenderness. Served over our special basmati rice and a side of green salad. **-25**

BAKED KAFTA

Lean all-natural beef mixed with our blend of spices, finely chopped onion and parsley, layered with seasoned fried potatoes and baked in creamy and tangy tajen sauce. Served over basmati rice. **-20**

SEAFOOD PLATTER

Our Mediterranean platter consists of a fillet of Mahi Mahi and a skewer of shrimp and scallops seasoned and broiled. Served on saffron barberry rice with our signature Tajen sauce with a side of green salad. **-25**

Vegetarian  Vegan  Gluten-Free  Contains Nuts or Seeds 

We charge an automatic gratuity of 20% for tables of 6 or more.  Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness.  Please let us know if you are gluten intolerant and we will serve lettuce leaves instead of pita.  Several Middle-Eastern dishes contain nuts and seeds—tahini, zaatar, and tajen sauces are made from sesame.  Our foods are prepared in a kitchen where we also have nuts, dairy, meats, and other products that you may be allergic to.  Please let your server know if you have any nut, seed, or other allergies.