



MOURA
Bistro

Is proud to provide our customers with the
HIGHEST PREMIUM QUALITY PRODUCTS:
PRODUCE, BEEF, LAMB AND CHICKEN

MEZZA / APPETIZERS

Hummus <u>V.GF.</u> 7 <i>(Add HASHWI & PINENUTS + 5)</i>	Stuffed Grape Leaves <u>V.GF.</u> 9 4 Vegetarian Rolls <i>(Meat G.L.+ 4)</i>
Baba Ghannouj <u>V.GF.</u> 7 Eggplant & Tahini Dip	Meat Pie or Cheese Pie 8 4 Sambousek
Labneh Dip <u>GF.</u> 7 Plain Lebanese Style, <i>(Doctored +2)</i>	Spinach Pie 8 3 Mouthwatering Large Spinach Sambousek
Kebbeh Balls 10 3 Croquettes Stuffed With Ground Beef. <i>(Add 1 Kebbeh +3.5) (Pinenuts +3)</i>	Halloumi Grilled Cheese 12 <i>(When Available Fresh)</i>
Falafel <u>V.GF.</u> 8 3 Crispy Balls of Chickpeas & Fava Beans	Garlic Potato <u>V.GF.</u> 6 Crispy Potato Wedges, a Taste to Die for
Dippers Mix 14 Sampler of: Pita, Hummus, Baba, Labneh, Olives & Relish	Moura's Mixed Mezza 20 Large Sampler of: Pita, Hummus, Baba, Labneh, Olives & Relish, 2 Grape Leaves, 1 Meat, 1 Spinach, 1 Cheese pies.

SOUP

Lentil Soup <u>V.GF.</u> 5/8 Homemade Vegetarian Lentil & Onions	Soup Of The Day 8 Ask Your Server
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SALAD *Add Feta+2.50 (Add Skewer, See Entrée)*

Fattoush Salad <u>V.</u> 10 Traditional Lebanese Selection Of Mix Green Including: Lettuce, Tomatoes, Onions, Radish, Cucumbers, Fresh Mint, Red Pepper And More, Topped With Crispy Pita & Moura's Own Fattoush Dressing	Tabbouleh Salad <u>V.</u> 12 Traditional Lebanese Salad:Parsley, Tomatoes, Onions, Bulgur (Cracked Wheat) Topped With Moura's Lemon Tabbouleh Dressing.
	Beet Salad <u>GF</u> 12 Fresh Beets, Seasonal Greens, Cheese Topped With Moura's Lite Dressing

SIDES

Sliced Cucumber 4.5	Moura's Garlic Sauce 2
Grilled Vegetables 6.5	Moura's Spiced Garlic Sauce 2
Rice 4	Hot Sauce (Shotta) 1.5
Bread Basket 1.5	Tahini Sauce 1.5
Relish Tray 5	Lebanese Olives 3



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Platters / Entrees

All Meat platters ((Except Lamb Chops)) include: Pita, Rice and 1 choice of: House Salad or Garlic Potatoes.
((Grilled Vegetables, Tabbouleh or Fattoush Salad +2.5))

	Shawarma Beef	22
	<i>(Pita Wrap of Slowly Roasted Beef Marinated with Lebanese Spices)</i>	
	Shawarma Chicken	21
	<i>(Pita Wrap of Slowly Roasted Chicken Breast Marinated with Lebanese Spices)</i>	
GF	Shish Kabob Beef	22
	<i>(ONE Skewer of Marinated & Grilled Beef Kabob) <u>Add Skewer 11</u></i>	
GF	Shish Kabob Lamb	24
	<i>(ONE Skewer of Marinated & Grilled Lamb Kabob) <u>Add Skewer 12.5</u></i>	
GF	Shish Kafta	22
	<i>(ONE Skewer of Ground Beef Seasoned With Lebanese Spices) <u>Add Skewer 11</u></i>	
GF	Shish Tawook	21
	<i>(ONE Skewer of Marinated & Grilled Chicken Kabob) <u>Add Skewer 10</u></i>	
GF	Moura's Mixed Grill (Nabil's Personal Favorite! BEST DEAL!)	35
	<i>(One Skewer of Each: Tawook, Beef Kabob & Kafta) <u>Add Shrimp or Any Skewer</u></i>	
GF	Moura's Lamb Chops	35
	<i>(Generous Portion of The <u>Most</u> Kept Secret Preparation with Lebanese Spices)</i>	

Seafood Platters/ Entrees

GF	Moura's Fresh Fish Of The Day	M.P.
	<i>(Ask Your Server For Details)</i>	
GF	Shrimp Platter	22
	<i>(ONE Skewer Grilled Jumbo Shrimp on a Bed of Rice & House Salad) <u>Add Skewer 11</u></i>	

Vegetarian Platters/ Entrees

(All items subject to change based on availability, as items are made fresh daily)

V.	Moura's Vegetarian Platter	23
	<i>(Hummus, Tabbouleh, Garlic Potatoes, 2 Stuffed Vegetarian Grape Leaves, 1 Spinach, 1 Falafel, Pickles & 1 Tahini Sauce)</i>	
V. GF	Falafel Platter	21
	<i>(Ground Chickpeas & Fava Beans Seasoned To Perfection With a Bed of Rice, House salad, Pickled Turnip, Radish & Moura's Custom Blend Tahini Sauce)</i>	

V. VEGAN - GF. GLUTEN FREE

*** In Compliance with the Health Department, ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*** Notify your server immediately of any food allergies you have.