



## \$22 CAIRO CLASSIC

On every street corner in the bustling streets of Cairo you can find vendors serving foole out of large copper vats. This traditional breakfast dish consists of fava beans and is prepared in multiple variations. In the Cairo Classic, we mix tomatoes and onions into our perfectly seasoned fava beans. Enjoy them with a sliced boiled egg, a falafel, a dollop of our creamy home-made tomato feta, charred balady bread and our salata balady.

## \$23 EGYPTIAN FALAFEL [falafel with eggs]

Crispy on the outside, the Egyptian falafel wraps its soft center around a couple of soft boiled eggs which remain gooey on the inside. Indulge your senses, while the flavours and textures blow your mind, served with cumin home fries and salata balady.

## \$22 SUNNY EGGS AND FOOLE

Break open those eggs and let the yolk pool onto the foole as you scoop it up with our charred balady bread. Two eggs on a bed of fava beans prepared to your taste. Served with our salata balady.

## \$22 SAKALANCE

Inspired by the sweets of the Egyptian streets, the Sakalance is homage to one of our favorite treats in Egypt. This dish is best shared for dessert or as a breakfast alternative for those who love a sweet start to their morning. This dish consists of Halawa, clotted cream, fruit jam and Egyptian sugar cane molasses. Ready for your dipping enjoyment with our hot Balady bread.

## \$18 BELEELLA

Much more superior to the boring old oatmeal, Beleella is slow cooked Egyptian Wheat in full cream milk, flavoured with vanilla, sugar and garnished with raisins, walnuts & coconut shreds. Add fresh berries for \$2.

## \$23 BASTURMA SCRAMBLE

Thinly sliced cured beef with fenugreek, garlic and Egyptian spices, sautéed in butter before mixed into our three egg scramble. This incredibly savoury combination is unlike anything you've tasted before. Served with our charred balady bread and our salata balady.

## \$22 SHAKSHUKA

Three egg scramble with sautéed tomatoes. The simplest of ingredients are often the best. Served with our charred balady bread and our salata balady.

## \$22 DATE SCRAMBLE

Three egg scramble with sautéed dates. Served with our charred balady bread and our salata balady.

## \$22 EGGA

Egga is the herbaceous, green, Egyptian omelette. Combining the simplest ingredients like sea salt & black pepper with freshly chopped herbs to create the dreamiest of omelettes. Always cooked to perfection and ready to be savoured with our Balady bread and salata Balady.

## \$22 DATE GRILLED CHEESE

Juicy dates sautéed in butter before added to our three cheese blend of Gouda, Havarti and Swiss. Stacked on egg bread, drizzled with honey, pressed and grilled to golden perfection. Served with a side of our cumin home fries, salata balady or lentil soup.

## \$18 MAHA'S AWARD WINNING LENTIL SOUP

Yes, we can't believe it's vegan either. Our creamy lentil soup is hearty and tastes like home. Served with charred mini pita, fresh seasoned garlic tomatoes and sweet vidalia onions soaked in white vinegar.

**\*Every dish is made to order from fresh ingredients by Maha & family**

**\*18% automatic gratuity will be added to parties of 6 or more**

**maha's BRUNCH**



## SANDWICHES & SIDES

[sandwiches]

### \$21 PHARAOH'S PO' BOY

This authentic Cairo street food has finally crossed borders. Its loaded with marinated, battered and deep fried baby shrimp, stuffed in our mini pita, drizzled with homemade tehina and tomeya.

### \$22 MAHA'S MIND BLOWING CHICKEN

Maha's sacred marinade, tossed with parsley, onions and tomatoes, served on a toasted egg bun with tomeya, homemade mayo and tehina.

### \$24 KEBDA ESKANDARANI [beef liver]

Marinated and pan-fried tender beef liver with sautéed green peppers and a side of our homemade tehina. Enjoy in a bowl with bread on the side.

### \$18 BETENGAN [vegan]

Roasted eggplant and bell peppers in a mini pita, drizzled with our homemade garlic and tehina.

### \$18 THE MAX

Made to satisfy any craving, the Max is loaded into our charred balady bread, stuffed with foole, 2 pieces of falafel, a sliced boiled egg, sweet vidalia onions and drizzled with our homemade tehina sauce.

### \$18 ARNABEET [vegetarian]

Deep fried cauliflower dusted with aromatic cumin and corriander stuffed in our charred mini pita bread and drizzled with our homemade tomeya and tehina sauce.

### \$16 FOOLE & TAAMEIA [vegan]

One mini pita 1 half Foole and 1 half Taameia with tomato, lettuce and a drizzle of our homemade tehina sauce.

[sides]

### \$2.50 CHARRED BALADY OR MINI PITA BREAD

### \$12 ASSAL W'TEHINA WITH BREAD

### \$6 SEASONED GARLIC TOMATOES

### \$8 SEASONED MIXED OLIVES

### \$9 BABAGHANOUG \$7 MIXED PICKLES

### \$8 HUMMUS \$8 CUMIN HOME FRIES

### \$8 TEHINA \$14 HOUSE FOOLE

### \$7 2 FALAFEL +TEHINA \$10 LENTIL SOUP

### \$7 SALATA BALADY \$8 EGYPTIAN BEET SALAD

### \$10 PICKLED EGGPLANT \$10 SIDE EGY. FALAFEL

### \$3 DEEP FRIED HARD BOILED EGG

### \$12 DOKKA [hot or mild]

A mixture of spices, toasted sesame seeds and nuts, paired with extra virgin olive oil and savored with warm pita bread.

### \$15 WATERMELON FETA SALAD [seasonal]

Sweet watermelon, Egyptian feta, black olives, mint and green onions, drizzled in olive oil.

### \$28 CHEF'S APPETIZER PLATTER

Chef's selection of fresh, homemade dips, pickles, falafel and more. Served with traditional Balady bread and pita.

### \$28 EGYPTIAN CHEESE PLATTER

Chef's selection of fine Egyptian cheeses. Served with traditional Balady bread and pita.

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*maha's* BRUNCH