

MEAT PARTY BBQ

SEHOUR
FUL BARTY MENU





EGGS



BASTERMA & EGGS

Three eggs, scrambled or sunny side up, with local basterma.

CLASSIC EGGS

Three eggs, scrambled or sunny side up.

MEDAHRAG EGGS

Three boiled medahrag eggs tossed in samna baladi.

BRISKET & EGGS

Three eggs, scrambled or sunny side up, topped with shredded brisket, pickled onions, sour cream, and fresh cilantro.

SUJUK & EGGS

Three eggs, scrambled or sunny side up, with Turkish sujuk, harissa, and fresh cilantro.



SIDES & BITES



CLASSIC FRIES

Hand-cut fries tossed in street spices, finished with parsley.

GAMBARI FRIES

Hand-cut Gambari-style fries with street spices and green onions.

TAAMEYA & SWEET CILANTRO

Taameya served with our house sweet cilantro sauce.

BRISKET & CHEESE SAMBOUSAK

Sambousak filled with brisket, red cheddar, and jalapeño.

HOT HONEY FETA & OLIVE SAMBOUSAK

Sambousak filled with feta, olives, and finished with hot honey.

PICKLED EGGPLANT

House-pickled eggplant with garlic and aromatics.

PICKLED TOMATOES

House-pickled tomatoes with garlic and aromatics.

MIXED VEG PLATE

Arugula, green onions, chili, tomatoes, and cucumbers, served with a lemon wedge.

BALADI SALAD

Classic homemade baladi salad

WHITE CHEESE & TOMATO

White cheese with tomatoes, fresh chili, and olive oil.

ZAATAR WHITE CHEESE

White cheese with Palestinian zaatar and olive oil.

FRESH BALADI BREAD

House-baked baladi bread.

CRISPY BREAD

House-made crispy Bread



FUL



CLASSIC FUL

Classic ful finished with olive oil.

COWBOY BUTTER FUL

Ful topped with cowboy butter made from bone marrow.

SPICY OIL FUL

Ful finished with our homemade spicy olive oil.

TAHINA FUL

Ful topped with our homemade tahina.



DESSERT



MEHALABEYA



850 EGP PP
20 PAX MINIMUM



3000 EGP
TRANSPORTATION



PRICES ARE SUBJECT TO 14% VAT AND 12% SERVICE TAX