

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.

### GAMBAARI 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