

PLATTERS

VEGGIE DINNER PLATTER 26.99 V

Feta fattoush, hummus, veggie kibbi (2), stuffed grape leaves (4), spinach pies (2), falafel (2)
(serves two guests)

DUO BBQ PLATTER 39.99

Fattoush, hummus, tenderloin shish kabob and shish tawook served with beryani rice (serves two guests)

CHEF PLATTER 74.99

Large fattoush, large hummus, tenderloin shish kabob, shish tawook, shish kafta and chicken breast shawarma served with beryani rice (serves four guests)

MAZAAR FEAST 99.99

Large feta fattoush, large hummus, garlic shrimp, cheese sambussik, tenderloin shish kabob, shish tawook, lamb chops and shish kafta served with beryani rice
(serves four guests)

THE GRILL

Grilled entrées are served with beryani rice and seasonal veggies

SHISH TAWOOK 14.99

Marinated boneless chicken breast; served with garlic dip

CHICKEN SHAWARMA 13.99

Marinated boneless chicken breast, sliced;
served with garlic dip

TENDERLOIN SHISH KABOB 16.99

Marinated beef tenderloin, grilled to your liking (9 oz)

LAMB CHOPS 22.99

Tender New Zealand lamb chops (5)
seasoned with a blend of herbs and light spices
(you may request a 4 chops portion instead at 18.99)

SHISH KAFTA 13.49

Ground lean beef, mixed with chopped onion and parsley

DUO SHISH COMBO 16.99

Tenderloin shish kabob and shish tawook
served with garlic dip

SURF & TURF 24.99

Tenderloin shish kabob, black tiger shrimp kabob,
and two lamb chops

All of our meat is halal.

All substitutions are extra and may delay orders.

SIDES & ADD ONS

BERYANI RICE 4

VERMICELLI RICE 4

MEAT RICE 5

SAUTEED VEGETABLES 6

SPICY POTATOES 5

FRIES 4

RAW VEGGIES 4

SHRIMP SKEWER 7.5

TENDERLOIN KABOB 7.5

TWO LAMB CHOPS 8.5

LUNCH COMBOS

Available Monday to Friday 11 am to 3 pm
excluding holidays

NO EXCEPTIONS PLEASE

All combos are served with fattoush and hummus

ADD FETA TO ANY COMBO \$1

ADD FETA CHEESE TO CHICKEN FATTOUSH \$2

SPINACH PIES 9.49

FALAFEL 9.49

STUFFED GRAPE LEAVES 9.49

LENTIL SOUP COMBO 9.49

SHISH KAFTA 9.49

CHICKEN SHAWARMA 9.99

CHICKEN FATTOUSH 9.99
(NOT A COMBO)

BEEF SHAWARMA 10.49

SHISH TAWOOK 10.49

Please inform your server of any food allergies.

Menu ingredients may change based on market availability.

MAZAAR

LEBANESE CUISINE

**TAKE-OUT &
DELIVERY MENU**

519.967.9696

372 OUELLETTE AVE
DOWNTOWN WINDSOR
FAX 519.969.1317

WWW.MAZAAR.CA

HOURS OF OPERATION

MONDAY • 11AM TO 9PM

TUES • THURS • 11AM TO 10PM

FRIDAY • 11AM TO 11PM

SATURDAY • 12PM TO 11PM

SUNDAY • 12PM TO 9PM

Complimentary Parking at rear after 5pm on weekdays
and all day long on weekends and holidays

MADE FOR SHARING

GARLIC SHRIMP 9.99

Pan seared black tiger shrimp, flavoured with garlic and lemon

MAKAN EK SAUSAGE 8.99

Mini beef sausage, sautéed in garlic and lemon

HUMMUS 5.99 LG 9.99

Chickpeas puréed with tahini, and lemon juice, topped with olive oil. Also available spicy
Add pan fried pine nuts 2 LG 3
Add sautéed beef tips 4 LG 6

BABA GHANOOJ 6.49 LG 10.49

Charbroiled eggplant puréed with tahini, lemon juice and a hint of fresh garlic, topped with olive oil

DUO DIP 9.99

A platter of our 2 favourite dips; hummus and baba ghanooj

GARLIC LABNE 7.49

Creamy "farmer's cheese" dip made from strained yogurt (may be ordered plain)

GARLIC DIP 6.99

Fresh garlic puréed prepared with egg whites and vegetable oil

FALAFEL 6.49

Chickpeas and fava beans ground with our blend of spices, deep fried; served with tahini sauce (4 patties)

STUFFED GRAPE LEAVES 7.49

Grape leaf rolls stuffed with rice, tomato, onion and parsley

RAW KIBBI 9.99

Ground beef steak tartar mixed with cracked wheat, herbs and light spices, topped with olive oil

FRIED KIBBI 7.99

Ground beef and cracked wheat shells stuffed with ground beef, onion and mixed nuts (4 shells)

VEGGIE FRIED KIBBI 7.99

Cracked wheat shells, stuffed with marinated carrot, green peas, broccoli, onion and celery (4 shells)

MIXED KIBBI 7.99

Beef and veggie fried kibbi (2 shells of each)

EGGPLANT ANTIPASTO 5.99

Baby eggplants stuffed with walnut and green pepper, marinated in olive oil and mildly spiced with a hint of fresh garlic

SPINACH PIES 6.49

Pastry shells stuffed with spinach and onion, baked (4 shells)

CHEESE SAMBUSSIK 6.99

Pastry shells filled with a blend of cheeses, deep fried (4 shells)

MEAT SAMBUSSIK 6.49

Pastry shells stuffed with ground beef, tomato, onion and pine nuts, deep fried (4 shells)

MIXED SAMBUSSIK 6.99

Shells of cheese and meat sambussik (2 shells of each)

SOUPS & SALADS

LENTIL SOUP CUP 3.49

Crushed and pureed lentil (no cream or butter added)

SOUP DU JOUR

Please ask your server for today's chef creation

FATTOUSH 6.49 LG 9.99

Fresh mix of greens, tomato, cucumber and deep fried pita bread chips in our signature fattoush dressing (may be ordered your with baked whole wheat pita chips instead)

TABBOULI 6.99 LG 10.99

Parsley, tomato, scallions, cracked wheat, olive oil and fresh lemon

FALAFEL SALAD 9.99

Fattoush salad (without pita chips) topped with falafel patties and tahini dressing

SPINACH SALAD 7.99

Baby spinach, tomato, red onion and walnut tossed in a balsamic vinaigrette dressing. Try it with Halloum cheese

SALAD ADD-ONS

CHICKEN SHAWARMA 5

FETA CHEESE 2 LG 3

SALMON FILLET 7.5

SHRIMP SKEWER 7.5

HALLOUM CHEESE 3

CLASSICS

SPICY CHICKEN 13.99

Chicken breast slices prepared with yogurt, fresh tomato, green pepper, onion and tandoori based spicy sauce, on a bed of beryani rice

MEDITERANEAN CHICKEN 15.99

Chicken breast prepared with spinach, black olives and tomato sauce and topped with feta cheese, served with beryani rice

BEEF SHAWARMA 14.99

Mazaar style! Sliced marinated steak; topped with tomato, onion, parsley and shredded potato chips, drizzled with tahini and tomato sauce

LAMB MANSSAF 14.99

Tender roasted lamb on a bed of meat rice, topped with almond slivers; served with seasonal vegetables (You may order a plain yogurt side at no charge with this dish)

VEGGIE GALLAYA 11.99

A mix of vegetables sautéed with fresh tomato and garlic, served on a bed of white rice

THE SEA

Sea entrées are served with beryani rice & seasonal veggies

SHRIMP KABOB 16.99

Black tiger shrimp, marinated in our vinaigrette with light spices

RED PEPPER SALMON 16.99

Pan seared Atlantic salmon fillet, flavoured with a mild red pepper sauce

SPICY FISH 13.49

Pan seared basa fillet topped with our mild spicy mix of green pepper, tomato, cilantro, garlic, walnut and light spices

LEMON TILAPIA 14.49

Pan seared tilapia fillet prepared with our house lemon sauce