

Desserts

Ask us about our **SPECIALS**

KENAFI *Made to Order* \$9.75

Two layers of shredded Kataifi, with a layer of Sweet Arabic Cheese at its center, sweetened with Homemade Orange Blossom Syrup. Topped with crushed Pistachios, and Walnuts. *Try it Vegan or Nut-Free*

BAKLAVA \$1.65

Layered Fillo Dough, and Spiced Walnuts, sweetened with Honey Syrup.

VEGAN BAKLAVA \$2.5

LADY FINGERS \$2

Fillo Dough rolled with spiced Cashews, and sweetened with Honey Syrup.

DATE MAMMOUL \$2.5

Perfect tea and coffee dessert. Flour and Butter cookie with a spiced Date filling with Pistachios.

NAMMOURA \$2.5

Semolina Sweet Cake made with Coconut and Almond sweetened with Honey Syrup.

Pint Tubs

*Pita bread not included **SM. 8 oz** **LG. 16 oz**

Hummus	sm. \$4	lg. \$7
Baba ghanoush	sm. \$4.5	lg. \$8
Tsatsziki *Dairy	sm. \$4.5	lg. \$8
Tabouli salad *Gluten	sm. \$4.5	lg. \$8
Three bean salad	sm. \$4.5	lg. \$8
Potato salad	sm. \$4.5	lg. \$8
Cabbage salad	sm. \$4	lg. \$7
Banadora Salad	sm. \$4.5	lg. \$8
Mazah's Hot sauce	sm. \$4	lg. \$7
Tahini sauce	sm. \$5.5	lg. \$10
Package of Pita		\$3
Pita loaf		\$0.75
Bag of pita chips		\$2.5
Veggie slices		\$3
Salad dressing	sm. \$4.5	lg. \$9

Beverages

Pop Can	\$1.5
Coca-Cola Diet Coke Coke Zero Sprite	
Turkish Coffee	\$3
Hot Tea (Extra tea bag \$0.50)	\$2.5
Fresh Pressed Carrot Juice (12 oz)	\$5
Mango Nectar (12 oz)	\$4
Guava Nectar (12 oz)	\$4
Perrier Mineral Water	\$2.5
Bottled Water	\$2
Fresh Ice Tea	\$2.5

MAZAH

Contact us: 614-488-3633
mazaheastery@gmail.com
mazah-eastery.com

Catering: mazah.catering@gmail.com

Visit us: 1453 Grandview Avenue
Columbus, Ohio 43212

Hours: Monday- Saturday
4:00 pm - 9ish pm

SUNDAY CLOSED

Delivery: Postmates

MAZAH

MEDITERRANEAN EATERY

Take-Away Menu



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Columbus, Ohio 43212

Starters

TURKISH RED LENTIL SOUP CUP. \$4

Slow cooked Turkish Red Lentils, Carrots, Onions, and our Family's Secret Spices. Served with Pita Chips on the side. *V. VG. GF. (no chips)*

GRAPE LEAVES \$8.75

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional 2-oz side of Tsatsziki. (6 to 8 pcs) *GF.*

VEGETARIAN GRAPE LEAVES \$8.75

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional 2-oz side of Tsatsziki. (6 to 8 pcs) *V. VG. GF.*

FALAFEL 6pcs. \$7 10pcs. \$10 20pcs. \$18

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown. Served over a bed of Cabbage Salad with Pickles and Tahini. *V. VG. GF.*

FATAYER (Spinach Pie) \$7

A mix of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown. *V. VG.*

ADD-ONS

Pita Bread	\$0.75	Bulgarian Feta	\$3
Tahini sauce	\$0.75	Falafel (2pcs)	\$3
EVOO	\$1	Half-Sour Pickles	\$3
Lifit	\$3	Fresh Veggie Slices	\$3
Olives	\$3	Leaf Lettuce/Cabbage	\$3
Yogurt	\$3	Grilled Veggie Skewer	\$3

ZA'TAR AND LABANEH \$9

Homemade dough flattened and topped with a mixture of Za'tar Spice, Sesame Seeds and EVOO. Served with Labaneh (creamy middle eastern yogurt). *VG. Try it Vegan with Hummus*

THE AMAZING MAZAH \$24

Hummus, Baba Ghanoush, Tsatsziki, Olives, Homemade Pickles, Fresh Veggies and Pita Bread. *Try it Vegan or GF*

Salads

Homemade dressing: EVOO, Lemon Juice, Dry Mint, Sumac and Salt. **(+\$5 Chicken Shawarma or Chicken Kebob)**

GREEK SALAD *VG. GF.* SM. \$7.5 LG. \$11.5

Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onions topped with Bulgarian Feta, Olive, and a side of our Homemade Dressing.

MUJADARA SALAD *VG. GF.* SM. \$8 LG. \$12

Brown Lentils slow cooked with Rice, Caramelized Onions and Family Spices served over our Homemade Salad with a 2 oz side of Tsatsziki and our Dressing. *Try it Vegan*

FATTOUSH *V. VG.* LG. \$11.5

Finely diced Parsley, Tomatoes, Cucumbers, Bell Peppers, Red Onions, served with a side of our Homemade Dressing and a side of Pita Chips. *Try it GF with no chips*

Entree

PLATTERS

Served with 1 or 2 Sides of your choosing, with Rice, Pita Bread and Optional Side of Tahini Sauce.
(Sub Cabbage Salad for Rice)

À LA CARTE

Entree served over a bed of Rice with an optional side of Tahini Sauce.
(Sub Cabbage Salad for Rice)

HOUSE SALAD

Entree served over our Homemade Salad. Optional side of Tahini Sauce.
Make it a Greek Salad 2\$

SHISH TAWOK *GF*

1 side \$14 2 sides \$17 ALC \$12

Chicken marinated in yogurt. Served with grilled veggie skewers and a side of Garlic sauce.

LAMB KEBOB SKEWERS *GF*

1 side \$18 2 sides \$21 ALC \$17 Salad \$20

Seasoned Lamb in our Homemade spices, skewered with Tomatoes, Bell Peppers and Onions, char-grilled to your specifications.

KEFTA KEBOB *GF*

1 side \$15 2 sides \$18 ALC \$13 Salad \$17

Ground Lamb, Beef, Parsley, Onions and Spices, hand shaped into oval patties, char-grilled with Tomato.

CHICKEN KEBOB *GF*

1 side \$12 2 sides \$15 ALC \$9.5 Salad \$14

Char-grilled Chicken Breast, butterfly filleted and marinated in our Homemade Garlic sauce.

CHICKEN SHAWARMA *GF*

1 side \$11.5 2 sides \$14 ALC \$9 Salad \$13.5

Chicken Breast, hand-cut into thin strips, mixed in our special 12 Spice Homemade mix, pan-seared with Bell Peppers and Onions.

BEEF SHAWARMA

1 side \$15 2 sides \$19 ALC \$13 Salad \$18

Angus Beef hand-cut into thin strips and seasoned with our Homemade spices. Pan-seared with Bell Peppers and Onions.

GRAPE LEAVES *GF*

1 side \$12.5 2 sides \$15

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional 2-oz side of Tsatsziki.

VEGETARIAN GRAPE LEAVES *V. GF*

1 side \$12.5 2 sides \$15

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional 2-oz side of Tsatsziki.

FALAFEL *V. VG. GF*

1 side \$11 2 sides \$13.5 Salad \$12.5

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown, served with our Homemade Pickles and Tahini. 6psc.

FATAYER *V. VG.*

1 side \$11 2 sides \$13.5

A mix of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown.

TILAPIA MAQLIYA *GF*

1 side \$14 2 sides \$17 ALC \$12 Salad \$16

Farm raised Tilapia, marinated in fresh Rosemary, Lemon, Garlic and spices, pan-seared served with fried Onions and Tahini sauce.

Sides Platter

Hummus	Baba Ghanoush	Potato Salad	Tabouli
Greek Salad	Three Bean Salad	Cabbage Salad	Tumeric Rice
+1\$ Tsatsziki	+2\$ Lentil Soup	+2\$ Fattoush	+2\$ Mujadara

Dinner Sampler \$29

INCLUDES
\$2 per substitution

Hummus | Baba Ghanoush
Three Bean Salad | Cabbage Salad

Choice of 2 Starters

Turkish Lentil Soup | Greek Salad

Choice of 1 Entree

Served over a bed of Rice with Falafel and Pita bread.

Chicken Shawarma *GF* | Chicken Kebob *GF*
Meat Grape Leaves *GF* | Veggie Grape Leaves *V. VG. GF*
Mujadara *V. VG. GF* | Falafel *V. VG. GF* | Fatayer *V. VG.*
+\$5 Lamb Kebob Skewers *GF* | Beef Shawarma *GF*
+\$5 Kefta Kebob | +\$5 Shish Tawook *GF*
+\$5 Tilapia Maqliye *GF*

QUICK LUNCH

AVAILABLE ONLY DURING LUNCH TIME

Lunch Sampler

Hummus, Baba Ghanoush, Three Bean Salad, Cabbage Salad, Rice and Pita Bread.
(Substitution for Dips and Salads \$1.50/each)

Add-ons:

Falafel *V. VG. GF* \$9.75
Chicken Shawarma *GF* \$11

Over Hummus

Or Baba Ghanoush +\$1.00

CHICKEN SHAWARMA \$12
BEEF SHAWARMA \$13
FALAFEL \$11

Pita Pocket Sandwiches

6-in Pita pockets, filled with Lettuce, Tomato, Cucumbers, Bell Peppers, Onions, Pickles with a side of Tahini sauce.

Chicken Kebob	\$9
Chicken Shawarma	\$9
Beef Shawarma	\$9.5
Kefta Kebob	\$9.5
Falafel <i>V. VG. GF</i>	\$7.5
Hummus <i>V. VG.</i>	\$7.5
Baba Ghanoush <i>V. VG.</i>	\$7.5

For \$3.00 Add a Lentil Soup or a Greek Salad to your Lunch

*Tahini Sauce: Is a Sesame Seed and Lemon Juice Mixture which contains No Dairy and is Gluten-Free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.