

# THE 405 MID-EAST BISTRO · DINNER MENU

## APPETIZERS & SHARABLES

### Hummos

Small \$4.00 Large \$7.00

Chickpea, tahini, lemon, garlic, pepper, olive oil

### Stuffed Grapevine Leaves

(vegetarian)

\$4.00

Onion, tomato, bell pepper, garlic, bulgur wheat, rice

### Baba Ghanooj

Small \$4.00 Large \$7.00

Roasted eggplant, tahini, lemon, garlic, pepper, olive oil

### Mashwiya

Small \$4.00 Large \$7.00 Zucchini, homemade yoghurt, garlic, olive oil

**Mezze** for 2 or more people

\$6.00 per person

Appetizer sampler consisting of Hummos, Baba Ghanooj, Mashwiya, Falafel, Grape Leaves, olives, and mid-east pickles

### Falafel

4-pieces \$3.00 6- pieces \$5.00 12- pieces \$7.00  
Chickpea fritter with onion, parsley, and pepper

### Kibbeh

3 pieces \$9.00

Fried; cracked wheat shell filled with onion, minced beef & lamb, pine nuts

## SOUP & SALADS

### Red Lentil Soup

Small \$4.00 Large \$6.00

### Tabbouleh

\$5.00

Finely chopped tomato, parsley, bulgur wheat lemon & olive oil on a bed of Romaine lettuce

### Lebanese Salad

\$5.00

Romaine Lettuce, cucumber, tomato, lemon olive oil, vinaigrette with mint

### Fattoush Salad

\$10.00

Larger dinner salad: cucumber, tomato, onion, olives, pickles, radish, Romaine lettuce, lemon & olive oil vinaigrette, topped with pita croutons

Add: **Chicken Taouk** +\$3.00 **Chicken Shawerma** +\$3.50  
**Beef and Lamb Shawerma** +\$4.00 **Salmon** +\$6.00

### Jerusalem Salad

\$5.00

Cucumber, tomato, parsley, and tahini, lemon

### Yoghurt Salad

\$5.00

Cucumber, mint, garlic, homemade yoghurt

## CHEF'S SELECTIONS

### Mosahkan

\$18.00

Roasted half chicken served over hearty Taboun style bread with sumac caramelized onions and pine nuts

### Braised Lamb Shank

\$22.00

Colorado-raised, slow braised, finished in a yogurt sauce over a long grain basmati rice, with roasted garlic and cauliflower

### Stuffed Peppers

\$13.00

Bell peppers stuffed with onion, tomato, squash, bulgur wheat, & rice. Baked in a hearty tomato sauce.

### “The Upside Down” (Maklouba)

A Classic Palestinian dish & chef's favorite dish, consisting of meat, cauliflower, eggplant, potato, garlic & basmati rice. All of the ingredients are layered into a pot & braised in stock. The pot is turned upside down when served resulting in the appearance of a layered cake. Served with a side of homemade yoghurt

Ask your server for pricing and today's meat selection which change daily. Options include: Chicken, Braised beef short ribs, or Braised lamb shoulder

### Vegetarian Upside Down

onion, tomato, chickpea, carrot, cauliflower, eggplant, potato, garlic, basmati rice. Cooked in a vegan broth

### Crispy Skin Salmon

\$18.00

Pan Seared Salmon served over a bed of large, pearl shaped, Moghrabieh couscous and topped with a salsa of tomato, parsley, ginger, garlic, pepper, lemon, and olive oil

### Stuffed Potatoes

\$15.00

Stuffed with onion, minced lamb and beef, and pine nuts. Baked in a hearty tomato sauce

### Mo'jadara

\$12.00

Green lentils and rice topped with homemade yoghurt

## ENTRÉES FROM THE GRILL

Served with your choice of two sides:  
Rice, Sautéed Vegetables, Red Roasted Potatoes, or Side Salad

### Chicken Shawerma

\$15.00

A house specialty, layers of marinated chicken built up on a vertical broiler, slow cooked and thinly shaved to order

### Beef & Lamb Shawerma

\$17.00

Layers of beef and lamb built up on a vertical broiler, slow cooked and thinly shaved to order

### Shawerma Combination

\$18.00

Sampler of chicken shawerma and beef & lamb shawerma

### Shish Kabob Beef \*

\$19.00

Charbroiled chunks of juicy, marinated, choice beef tenderloin

### Shish Taouk Chicken

\$14.00

Chunks of tangy grilled chicken breast marinated with lemon, garlic, ginger, and spices

### Kifta Kabob \*

\$14.00

A mixture of ground beef and lamb, with onion and parsley made into sausages and grilled

### Lamb Chops \*

\$25.00

Colorado-raised, marinated, and charbroiled

### Mixed Grill Combination \*

\$20.00

Sampler of shish kabob beef, kifta kabob, chicken taouk, and chicken shawerma

## NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade \$2.50 Iced Tea: Sweet or Unsweet \$2.50  
Coffee \$2.00 Middle Eastern Coffee \$2.50 Hot Tea \$2.00

\* Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

Unfortunately we are unable to do separate checks for parties of 8 or more; 18% gratuity will be added to parties of 10 or more