

## Maza

### Special Maza

Twelve assorted appetizer dishes including: *hummus, babaganoush, tabouleh, feta, olives, grape leaves, kibbeh, spinach pie, arnabit, smeed salad, kusa and falafel (no substitutions)* 45.95

### Split Pea Soup

*Cup: 3.95 | Bowl: 5.95*

Violette's delicious homemade vegan soup

### Hummus

Chickpeas blended with tahini, garlic and olive oil 7.95  
Large 11.95

### Hummus Deluxe

Hummus topped with ground lamb and pine nuts 9.95

### Babaganoush

Smoked eggplant blended with tahini and garlic, drizzled with olive oil 7.95  
Large 11.95

### Burak (4)

Filo dough filled with mozzarella cheese 7.95

### Labne

Yogurt spread drizzled with olive oil 5.95

### Megdous

Pickled baby eggplants stuffed with walnuts, garlic and red peppers 8.95

### Falafel (3)

Our famous recipe, chickpea patties fried and topped with tahini, lettuce, tomatoes, peppers and parsley 7.95

### Arnabit

An Aladdin favorite! Fresh cut cauliflower, deep fried topped with tahini sauce 8.95  
Large 14.95

### Kusa

Zucchini lightly fried topped with lemon, parsley and garlic 6.95

### Grape Leaves (6)

Stuffed with ground lamb, rice and spices 8.95

### Vegetarian Grape Leaves (6)

Stuffed with rice, tomatoes, onions and spices 6.95

### Kibbeh (1)

Grilled meat and bulgur patty stuffed with ground beef, pine nuts and onions 4.95

### Vegetarian Kibbeh (2)

Bulgur patty with chick peas, onions and spices 4.95

### Spinach Pie (1)

Baked homemade bread stuffed with spinach, onions and spices 4.95

### Pie Sampler (6)

Bite size portions of meat pie, spinach pie and kibbeh 10.95

### Tabouleh

Freshly chopped parsley and tomato salad with bulgur wheat, lemon and olive oil 8.95

### Smeed

Bulgur wheat salad mixed with parsley, onions, tomato sauce and olive oil 6.95

## Salads

### House Salad

Romaine lettuce, tomatoes and cucumbers with garlic, lemon and oil dressing 9.95

### Fattoush Salad

Romaine lettuce, veggies, toasted pita chips, feta and olives topped with Aladdin's specialty house dressing 12.95

*Add grilled chicken, beef, chicken shawarma or beef shawarma 16.95 | shrimp or lamb 17.95*

## Entrees

(served with rice | add a fattoush, tabouleh, or house salad for 2.95)

### Shish Taouk

Two skewers of marinated chicken breast, brushed with garlic and olive oil 20.95

### Shish Kabob Lamb

Two skewers of grilled lamb, onions and green peppers, brushed with garlic and olive oil 23.95

### Shish Kabob Beef

Two skewers of grilled beef, onions and green peppers, brushed with garlic and olive oil 23.95

### Shrimp Kabob

Two skewers of grilled shrimp and vegetables, brushed with garlic and olive oil 24.95

### Kafta Kabob

Two skewers of ground beef and lamb mixed with parsley, onions and spices, grilled and topped with tahini sauce, lettuce, tomatoes and onions 21.95

### Kabob Combination

Combine any two kabobs from above 23.95

### Ed's Favorite

A combination of shish kabob lamb and shish taouk served with a side of Babaganoush 24.95

## ALADDIN



Middle Eastern Cuisine

### Lamb Chops

Two grilled lamb chops served with a skewer of grilled vegetables 30.95

### Craydees

Pan seared jumbo shrimp with sautéed green peppers, garlic and pine nuts, topped with tahini sauce and red pepper 25.95

### Samki Harra

Pan seared haddock filet with sautéed green peppers, garlic and pine nuts, topped with tahini sauce and red pepper 23.95

### Shawarma

Slices of steak or chicken breast marinated in spices, grilled and topped with a chopped slaw of tomatoes, peppers, onions and parsley 19.95  
\* *Steak* 20.95

### Lamb with Mushroom Stew

Slow cooked lamb cubes, mushrooms, tomato sauce, garlic, onions and curry spice 20.95

### Kuskus

Delicious rice pilaf mixed with ground beef, pine nuts and spices topped with grilled garlic chicken breast, drizzled with tahini sauce 21.95

## The Complete Dinner

**Maza:** hummus, babaganoush, tabouleh, feta, olives, grape leaves, arnabit, and house salad

**Entree:** 1 shish taouk, 1 shish kabob (lamb or beef), and rice

**Dessert:** traditional baklava and coffee  
**44.95 per person**

\* Only available for 2 or more (no substitutions)

\* Share fee

## A la Carte

**Each Chicken/Beef/Kafta Skewer 9 | Lamb/Shrimp Skewer 10**

\* In addition to an entree

## Vegetarian Entrees

(served with rice | add a fattoush, tabouleh, or house salad for 2.95)

### Grape Leaves

Hand rolled grape leaves stuffed with a blend of rice, tomatoes, onions and spices 18.95

### Vegetable Shish Kabob

Two skewers of grilled eggplant, zucchini, onions and green peppers brushed with garlic and olive oil 15.95

### Foul Moudammas

Fava beans cooked with onions, garlic, tomatoes, parsley, lemon and olive oil and tahini sauce 16.95

### Falafel Platter (5)

Our famous recipe! Ground chickpea patties fried and topped with tahini sauce, lettuce, tomatoes and hot peppers 18.95

### Arnabit Platter

Fresh cut cauliflower, fried and topped with tahini sauce 18.95

### Vegan Eggplant Stew

Violette's stew of eggplant, potatoes, onions, chickpeas, and garlic in tomato sauce 17.95

## Kids Menu

### Shish Taouk

A skewer of chicken served with rice or french fries 9.95

### Shish Kabob

A skewer of beef served with rice or french fries 10.95

### Grilled Shrimp

Served with rice or french fries 12.95

### Chicken Fingers

Served with french fries 8.95

## Sides

### Grilled Vegetables 3.95

### Grilled Onions 2.95

### French Fries 3.95

### Rice with sauce 3.95

### Garlic & Olive Oil 1.75

### Tahini Sauce 1.50

### Whipped Garlic 2.00

### Hot Sauce 1.50

## Drinks

**Soda | Bottled Water | Iced Tea | Lemonade**

**Mango Juice | Coffee/Hot Tea/Turkish Coffee**



## — A Taste of Home —

In 1981 shortly after immigrating to America from Syria, Ed and Violette Younes planted their roots on 2nd St. in Allentown. With nothing but a dream and a palette for authentic cuisine, this duo started what is currently the Valley's premier Middle Eastern fine dining restaurant. Since their humble beginning, the Younes family has blossomed this kitchen into the experience it is today. The Aladdin Restaurant and its sister restaurant, Zahra in the Downtown Allentown Market, continue serving our community the same great cuisine that our family has enjoyed for generations. Although Ed passed away in 2000, he left behind an unmatched legacy of great taste and hospitality for Violette and his daughters to carry on. Thank you for being a part of our family for 40 plus years!

## Belly Dancer Every Saturday Night

— **BYOB WELCOMED** —

**Take-Out | Catering | Private Parties | Weddings**

**Gift Certificates Available**

20% Gratuity | Cake Fee | Corking Fee | Sharing Fee May Apply  
\*Market prices may vary

**aladdinlv.com**



Consuming raw or undercooked meats may be hazardous to your health