

marhaba



Small Plates

Dips	13
• Hummus (Add Shawarma - \$4)	
• Baba Ghannouj	
• Mouhammara	
• Labneh	
Dip Sampler	26
Because why not taste them all?	
❖ Above served pita wedges. Sub: fresh veggies - \$6	
Cheese Plate.....	16
Majdool, Feta, mixed olives and veggies.	
Fried Halloum Cheese.....	8
Fatayer.....	12
Pita pastry filled with spinach or minced ground beef.	
Rookaak.....	10
Phyllo fingers filled with a blend of cheese and olives.	

Kibby.....	15
Cracked wheat and beef shells filled with seasoned ground beef. Served with yogurt and mint dip.	
Grape Leaves.....	12
Rice, tomatoes, and onions rolled in grape leaves. Served with yogurt and mint dip.	
Falafel	13
Seasoned chick pea patties. Served with tahini dip.	
Squid.....	16
Cooked in a light white wine and tomato sauce.	
Beef Sausages	15
Soujouk & Makanek (Spicy and mild Sausage), and Basterma (Cured Beef).	
Garlic Prawns.....	16
Tiger prawns sauteed in butter, garlic and coriander.	
Chicken Wings.....	10
An old classic that we've brought back! Baked in a garlic, coriander and lemon dressing.	

Soups

Spinach and Lentil 7 / 10

Just plain nutritious and delicious!

The 'Other' Soup 7 / 10

Seasonal. Ask your server for details.

Couscous

Curried Lamb 30

Lamb cubes sauteed with zucchini, eggplant, and green peppers, in a curried tomato sauce.

Vegetarian 24

Zucchini, eggplants, and green peppers in a garlic and tomato sauce.

Dawood Basha 26

Meatballs sauteed with zucchini, eggplant and green pepper in a pomegranate molasses sauce.

Salads

Tabbouli 15 / 17

Parsley, tomatoes, onions, mint and cracked wheat, in an olive oil and lemon dressing.

Fattoush 15 / 17

Romaine, cucumbers, tomatoes, green onions, radishes, green peppers and pita chips, in a sumac and olive oil dressing.

Greek 15 / 17

Classic Greek salad in our homemade dressing, topped with feta cheese and olives.

White Bean 17

White beans with tomatoes, radishes and onions, tossed in garlic and olive oil dressing. Topped with Majdool Cheese.

Caesar 13 / 15

Romaine and pita chips, tossed in our creamy homemade dressing.

Sandwiches

Make it a meal with roasted potatoes and fattoush salad. (\$10)

Beef Shawarma..... 16

Strips of marinated sirloin dressed in tahini sauce.

Falafel 16

Chick pea patties with tahini sauce.

Chicken Shawarma 16

Marinated chicken with herbed mayo or tahini.

Lamb Kabob 18

Broiled lamb with hummus.

Shish Tawook 16

Broiled chicken breast with garlic paste.

The 'MOUH' 15

Mouhammara with fried zucchini and eggplant.

❖ Above are rolled in pita bread with fresh veggies.

Grilled Chicken..... 16

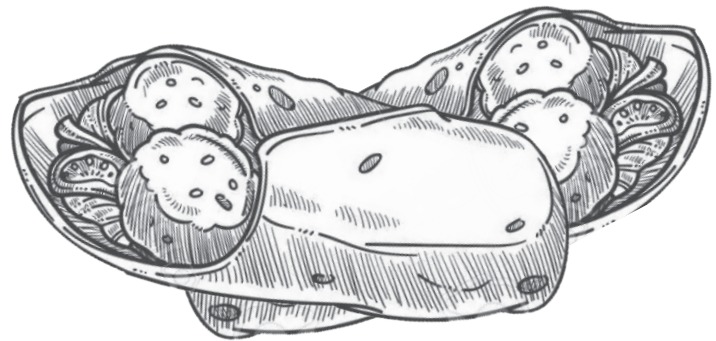
Pan fried pita filled with chicken strips, pickles and garlic paste.

Lebanese Panini..... 17

Gilled pita filled with Basterma (Cured Lean Beef), majdool cheese, feta, olives and artichokes.

Grilled Cheese..... 16

Feta and Majdool cheese, tomato, olive and green onion. Grilled in pita with herbed mayo sauce.



Share Plates

Perfect as a meal for two or sharing among a group, these plates feature our most popular and traditional items. New to Aida's? We recommend trying one as your introduction.

They are sure to leave you more than satisfied.

The Original 55

Hummus, Baba Ghannouj, Labneh, Grape Leaves, Falafel, Kibby, Spinach & Beef Fata'yer.

The Veggie 52

Hummus, Baba Ghannouj, Mouhammara, Spinach Fatayer, Grape Leaves, Falafel, Rookak, Tabbouli OR Fattoush Salad.

The Seafood 57

Hummus OR Baba Ghannouj, Squid, Garlic Prawns, Spinach Fatayer, Grape Leaves, Falafel, Feta and Majdool Cheese.

Deli Board 50

Basterma (Cured Beef), Soujouk (Spicy Sausage), Mekanek (Mild Sausage), Fried Halloum, Feta, Olives and Mixed Pickles.

Extras 10 each

Chicken Kabob

Beef Kabob

Lamb Kabob

Kafta Kabob

Lamb Chop

Large Plates

Kabob Plates

Lamb Kabob.....	32
Shish Tawook (Chicken).....	30
Shish Kabob (Tenderloin).....	32
Kafta Kabob (Ground beef).....	23
Kabob Sampler.....	50

Beef Shawarma 22

Strips of marinated beef sirloin topped with fresh veggies and tahini.

Chicken Shawarma 22

Strips of marinated chicken topped with fresh veggies. Choice of tahini or herbed mayo dressing.

Falafel 21

Crushed Falafel patties topped with veggies and tahini.

Vegetarian Delight..... 22

Spinach Fatayer, Grape Leaves, and Falafel.

- ❖ Above served with choice of Hummus OR Baba Ghannouj AND Tabbouli OR Fattoush Salad.
Sub: Greek Salad or Mouhammara - \$4

Med Chicken 30

Cubes of chicken breast baked in tomato, olive and artichoke sauce.

Yoghurt Lamb Chops 36

Alberta raised lamb in yogurt and cardamom sauce.

Broiled Lamb Chops 36

Grilled Alberta lamb marinated in olive oil and herbs.

Prawns 30

Sauteed in a tomato white wine sauce and feta.

Fish Ha'ra 32

Ha'ra meaning 'spicy', this white fish is roasted in a tomato, chilli, garlic and coriander sauce.

Sayyadieh..... 30

Breaded fillet of sole, pan fried in cumin, onions and tomatoes.

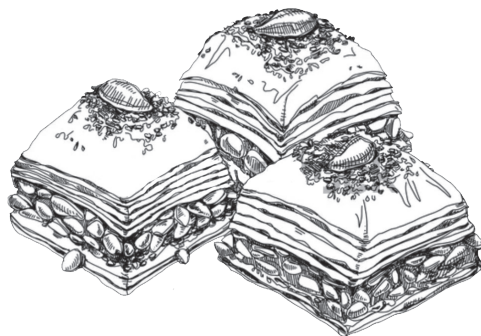
- ❖ Above served with choice of Rice or Potatoes.
Sub: Couscous - \$4

Sides

Rice	5
Pita	3
Mixed Olives	8
Feta Cheese	8
Majdool Cheese	7
Couscous	6
Roasted Potatoes	6
Garlic Paste	4
Hot Veggies	8
Cold Veggies	6

Sweets

Baklava	7
Layers of phyllo pastry and mixed nuts.	
Knafl	8
Shredded pastry filled with ricotta and cream cheese.	
Bird Nest	8
Shredded pastry cups filled with pistachios.	
Kashtaliey	7
Milk pudding topped with crushed pistachios and rose water syrup.	



Beverages

Orange Blossom Lemonade	5
Rose Water Iced Tea	5
Soft Drinks	3
Orange or Cranberry Juice	5
Pellegrino	4
Coffee.....	3.5
Arabic Coffee.....	6 / 8
Cafe Blanc	4
Organic Artisan Teas (Nelson, BC)	5
English Breakfast	
Earl Grey	
Chamomile, Lemongrass & Wild Rose	
Jasmine Green Tea	
Lavender Mint	
Ginger, Lemongrass & Hibiscus	

Caterings your guests will love

Whether it's a business lunch or a birthday party, we offer a wide range of catering options, fully customizable to suit your needs. Give us a call and let us know how we can help.



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