

AMA Foods: Mediterranean Cuisine- Only the finest

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- Please make your orders at least 3 days in advance.
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Main Dishes:

- Please note that any Mediterranean food/dish that is not on the menu can be made upon request.

Kofta Skewers:



Grilled seasoned minced meat skewers (beef or lamb) served with a side of yogurt sauce.

Warak Enab (Stuffed Grape Leaves):



Grape leaves stuffed with a flavorful mixture of rice, tomatoes, and herbs, served with a squeeze of lemon.

Mahshi Kromb (Stuffed Cabbage):



Cabbage leaves stuffed with a delicious mix of rice, minced meat, and spices, cooked to perfection.



Mahshi Meshakal:

A mixture of stuffed vegetables including zucchini, bell peppers, eggplants, cabbage, and grape leaves, stuffed with rice, and minced meat.



Macarona Bechamel:

Baked pasta layered with a spiced minced meat mixture and topped with creamy béchamel sauce. A comforting and hearty dish.



Chicken Kabob:

Grilled marinated chicken skewers, served with a garlic yogurt sauce.



Beef and/or lamb Kabob:

Grilled marinated beef and lamb skewers, accompanied by a tangy tahini sauce.



Hawawshi:

Spiced minced meat stuffed inside Egyptian flatbread and baked or grilled until crispy.



Chicken Pane: (Breaded chicken):
Breaded, crispy, juicy chicken fillets served



Musaka:
Layers of eggplant, (minced meat), and tomatoes, baked with a bechamel topping.



Goulash Be El Gebna:
Cheese goulash, a savory dish featuring cheese and a flavorful sauce.



Goulash Be El Lahma:
Meat goulash, a hearty stew with tender meat in a rich sauce.



Banya Be El Lahma:
Okra stew with meat, tomatoes, and spices.



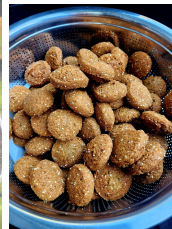
Mombar:

Cow guts stuffed with rice or meat

Vegetarian

Betengan Makli (Fried Eggplant):

Sliced and fried eggplant served with tahini sauce and garlic.



Falafel:



Deep-fried balls made from ground chickpeas or fava beans, herbs, and spices.

Served with tahini sauce.



Besara:

A traditional Egyptian dish made with fava beans, garlic, and coriander.

Served as a dip or side dish.

Kebda (cow liver):





Koshari:

A popular Egyptian street food consisting of lentils, rice, pasta, and chickpeas topped with a spiced tomato sauce and crispy onions.



Roz Be El Khalta:

Rice with vegetables, herbs, nuts and spices.



Roz Asfar:

Yellow rice, often flavored with turmeric or saffron.

Side Dishes:



Fateer Meshaltet:

Flaky Egyptian pastry with layers of dough, butter, and oil. Served with honey or as desired.

Bedengan Mekhalil:

Pickled eggplant, usually served as a side dish.



Lift Mekhalil:

Pickled turnips, a tangy and crunchy side dish.

Egyptian Salad:

Mixed greens, tomatoes, cucumbers, dressed in a zesty sumac and olive oil vinaigrette.



Tahini Sauce:

A creamy sauce made from sesame paste, garlic, lemon, and olive oil, perfect for dipping kofta or drizzling over stuffed dishes.



Baba Ganoush:

Smoky roasted eggplant dip blended with tahini, garlic, and lemon juice.
Served with pita bread or fresh vegetables.



Hummus:

A creamy dip made from blended chickpeas, tahini, lemon juice, and garlic.
Garnished with olive oil and parsley.



Yogurt Sauce:

Yogurt mixed with dried mint and other spices; used as a dipping sauce.



Tabbouleh Salad:

A refreshing salad made with finely chopped parsley, tomatoes, mint, onion, and soaked bulgur.
Dressed with olive oil and lemon juice.

Dessert:



Baklava:

Layers of phyllo dough filled with chopped nuts and sweetened with honey or sugar syrup.

Konafa Be El Eshta:





A sweet pastry made from thin noodle-like pastry soaked in simple syrup and filled with clotted cream (eshta).



Basbousa:

This menu offers a wide variety of flavors and textures, showcasing the diverse and delicious cuisine of Egypt. If there is something you don't see, please ask, Enjoy!