### LUNCH SERVED MONDAY - FRIDAY 11:00 am - 3:00 pm



# House Specialties

All plates served with feta cheese salad, hommus, rice and pita bread (Excluding half pounds and pounds of chicken and gyro)

Chicken Shawarma Plate	11.50		
Gyro Plate	11.50		
Chicken and Gyro Plate	14.00		
Chicken Delight	16.00		
Broiled chicken breast topped with mushrooms, sundried tomatoes, and artichokes in a cream sauce			
Mediterranean Chicken	16.00		
Marinated chicken strips broiled in wine sauce at topped with feta cheese	nd vegetables		

Spicy Med. Chicken Shawarma	17.00
Vegetarian Plate	14.00
Hommus, Falafel, Musaka, Tabbouleh and Feta	Salad
Meat Stuffed Plate	16.00
Grape leaves (3), Cabbage rolls (3), and Tabbo	uleh
Lamb Shank	25.00
Kamal's Eggplant Special	21.00



Beef Kabob Plate	17.00
Tender chunks of beef	15.00
Kafta Kabob Plate  Ground beef with chopped parsley and onions	15.00
Chicken Kabob Plate	16.00
Marinated cubes of chicken breast	47.00
Lamb Kabob Plate	17.00



17 00

Shrimp Kabob Plate	17.00
Shrimp Scampi	17.00
Shrimp broiled in butter, garlic and lemon juic mushrooms	e topped with

**Broiled Fish** 16.00 Grilled tilapia with sautéed green onions, mushrooms,

and garlic in a cream sauce



All plates served with feta cheese salad and pita bread

Your choice of:

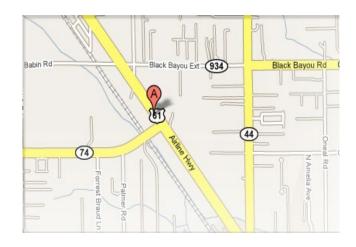
Chicken Shawarma, Gyro, or Shrimp 17.00 Combo Pasta Your choice of two (2): Chicken Shawarma, Gyro, and Shrimp

Ultimate Pasta



Come See Us Monday – Saturday 11:00 am - 9:00 pm Sunday Closed

# See Us for Your Special Event Menu Catering Available



13091 Airline Highway, Suite A Gonzales, LA 70737 (225) 644-1400 (Phone) (225) 644-5080 (FAX)

kamal@kamalskafe.com

# Kamal's Kafé

### LEBANESE CUISINE

Lebanese cuisine can be found throughout the Middle East and Mediterranean having been spread by Lebanese sailor merchants and adventurers over the years. Lebanese dishes across the region can be uniquely prepared or seasoned but share in the same traditions that have made Lebanese cuisine famous.



While the cuisine of Lebanon doesn't boast a vast repertoire of sauces, it focuses on herbs, spices, and freshness of ingredients; the variety of dishes and combinations are almost limitless.

The food of Lebanon is a celebration of life; it is fresh, flavorful, diverse and invigorating. The genius of it is in its complex simplicity. The food is a product of both the earth and sea.

At Kamal's Kafé, we invite you to experience the timeless dishes of Lebanon prepared with ageless tradition in a setting that is sure to inspire.

"Sahtain"

# Appetizers

Kamal's Kafé Meza (serves 2) 37.00 A taste of Hommus, Baba Ghannoui, (serves 4) 52.00 Kibbeh, Cabbage Rolls, Grape Leaves, Grecian Dip, Mujadarah, and a combination of Chicken and Gyro Baba Ghannoui 8.00 Eggplant dip made with garlic, lemon, and tahini Hommus 7.00 Chick pea dip with tahini lemon sauce Falafel (5) 6.00 Fried vegetable patty, chick peas, and onions served with Grecian dip Fried Kibbeh (1) 4.00 Shells of cracked wheat stuffed with ground beef, onions, and pine nuts Spinach Pies (2) 9.00 Cup 4.00 Lentil Soup Subject to availability Bowl 7.00 Meat Pie 7.00 Grilled ground beef served with Grecian dip Grape Leaves (5) 10.00 Grape leaves stuffed with ground beef, rice, parsley, tomatoes and onions Cabbage Rolls (4) 10.00 Cabbage leaves stuffed with ground beef, rice, parsley, tomatoes and onions Vegetarian Musaka Eggplant, tomatoes, and onions cooked in tomato sauce with garlic and peppers Fried Cheese (5) 12.00 Slices of haloom cheese sautéed in olive oil and fresh garlic Mujadarah 6.00 Lentil beans and rice topped with sautéed onions Spinach and Artichoke Dip 12.00 Spinach and artichoke dip topped with mozzarella cheese and served with crispy pita strips Lebanese Pizza 9.00 ead

Your choice of chicken shawarma, gyro, or shrimp on toasted pita bread			
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Salad	as		
Feta Salad	8.00		
Fresh Romaine lettuce tossed with house dres	ssing and feta cheese		
Fattoush	9.00		
Lettuce, tomatoes, onions, cucumbers and pa mixed with house dressing	rsley with toasted pita bread		
Malak Fattoush Special	11.00		
Tabbouleh	9.00		
Parsley, onions, tomatoes and cracked wheat	in lemon and olive oil		
dressing			
Chicken Shawarma Salad	12.00		
Marinated chicken breast on top of Romaine lettuce and house dressing			
Gyro Salad	12.00		
Marinated gyro on top of Romaine lettuce and house dressing			
Combo Salad	14.00		
Chicken Shawarma and Gyro			
The Ultimate Salad	18.00		
Marinated chicken breast, grilled shrimp and sautéed crawfish on a bed of			
lettuce with toasted pita bread			

## House Specialties

All plates served with feta cheese salad, hommus, rice and pita bread (Excluding half nounds and pounds of chicken and gyro)

(Excluding half pound	is ana pounas of cnicken ana gyro)
Meat Stuffed Plate	18.00
Grape leaves (3), Cabbage rolls (3	3), and Tabbouleh
Chicken Delight	19.00
Broiled chicken breast topped wit	h mushrooms, sundried tomatoes, and
artichokes in a cream sauce	
Vegetarian Plate	16.00

Vegetarian Plate Hommus, Falafel, Musaka, Tabbouleh and feta salad Chicken Shawarma Plate 17.00 Gyro Plate 17.00 Chicken and Gyro Plate 19.00 19.00 Mediterranean Chicken

Marinated chicken strips broiled in wine sauce and vegetables topped with feta cheese

21.00

Baked eggplant, potatoes, ground beef an	d mozzarella cheese
Spicy Med. Chicken Shawarma	20.00
Half Pound Chicken or Gyro	9.00
One Pound Chicken or Gyro	18.00
Kamal's Eggplant Special	23.00

Meat Musaka

Fried slices of eggplant topped with grilled chicken breast, covered with shrimp in a white cream sauce, with sundried tomatoes and mushrooms

Beef Kabob Plate	19.00	
Tender chunks of beef		
Kafta Kabob Plate	17.00	
Ground beef with chopped parsley and	onions	
Chicken Kabob Plate	18.00	
Marinated cubes of chicken breast		
Combo Kabob Plate	21.00	
Lamb Shank	23.00	
Bed of rice topped with broiled lamb		
Lamb Kabob	19.00	
200		

Shrimp Kabob Plate	19.00		
Shrimp Scampi	19.00		
Shrimp broiled in butter, garlic and lemon juice topped with mushrooms			
Broiled Fish	18.00		
Grilled tilapia with sautéed green onions, mushrooms,			
and garlic in a cream sauce			

All plates served with feta cheese salad and pita bread Chicken Shawarma Pasta 19.00 Gyro Pasta 19.00 Combo Pasta 20.00 Gyro and chicken 22.00 Ultimate Pasta Marinated chicken breast, grilled shrimp, and sautéed crawfish

All sandwiches are on pita bread with your choice of French fries or hommus and salad

	Falafel Sandwich	10.95
	Pita bread stuffed with homemade fried vegetable with tahini sauce and lettuce	patty served
	Chicken Shawarma Sandwich	11.95
	Pita bread stuffed with marinated chicken breast	and lettuce
	Gyro Sandwich	11.95
Pita bread stuffed with lean blend of ground beef and lamb with Grecian sa lettuce		
	Souvlaki Pita	12.95
	Pita bread stuffed with grilled sliced beef and lettuce with Grecian sauce	
	Combo Sandwich	12.00

### Kids' Plates

13.00

Served with fries or rice pilaf; must be under the age of 12

Hamburger	7.00
Chicken Strips	7.00
Gyro Plate	7.00
Chicken Plate	7.00
Gyro or Chicken Pita Sandwich	7.00

Malak Sandwich

	<pre>Side</pre>	Orders
Bag of Pita		5.00
Rice Pilaf		2.00
Pita Bread		.50
French Fries		3.00
Extra Black Olives (5)		.50
Feta Cheese		.75
Grecian Sauce		1.75
Extra Meat, Chicken, or	Gyro	6.00
Extra Pasta Sauce		6.00

	Desserts
Baklava	4.00
<i>As</i> hta	5.00
Tiramisu	6.00
Turtle Cheesecake	6.00

### Beverages

Soft Drinks (Free Refills) Iced Tea or Hot Tea Lebanese Iced Tea Coffee (Community™) Lebanese Coffee	3.00 3.00 3.50 3.00 3.00
Lebanese Cottee Lebanese Lemonade	3.00