



Virginia Beach  
**RESTAURANT WEEK**  
JANUARY 20-26, 2025

## Two-Course Lunch Menu

\$20

---

### APPETIZER

---

#### STUFFED FALAFEL

Vegan. Stuffed with pine nuts, red onion, & summac. Flash-fried, & served with Tahini.

OR

#### LENTIL SOUP

Vegan. Our famous split red lentil & shredded carrots flavored with cumin & lemon juice. Served with freshly baked pita bread.

OR

#### CHICKEN & POTATO SOUP

A broth-based chicken & red skin potato soup with cilantro & roasted garlic. Served over Basmati rice without bread.

OR

#### KALE & LAMB SOUP

Broth-based. With kale, baby spinach, chickpeas, ground lamb, & cardamom. Served with freshly baked pita bread.

---

### MAIN COURSE

---

#### WINTER SALAD

Vegetarian. Kale, roasted beets, shredded cabbage, Maqdoose (roasted baby eggplant stuffed with walnuts) & french creamy feta. Tossed in honey vinaigrette dressing.

OR

#### CHICKEN SHAWERMAH HOSEH

Slices of chicken shawermah sautéed in olive oil, diced onions, minced garlic, diced tomatoes, nutmeg & other spices then spread over a layer of your choice

**Spicy Hummus or Signature Hummus.**

Served with pita bread. Garnished with toasted pine nuts, pickled turnips & olives.



Virginia Beach

**RESTAURANT WEEK**

JANUARY 20-26, 2025

## Three-Course Dinner Menu

\$35

---

### APPETIZER

---

#### FAJAFEL FISH BITES

Flash fried falafel-encrusted catch of the day, shepherd salad & jalapeño mayo, served in a freshly baked mini pita.



OR



#### SOUP OF THE DAY

Lentil Soup (Vegan), or  
Chicken & Potato Soup, or  
Kale & Lamb Soup

---

### MAIN COURSE

---

#### MANSAF

Traditional Jordanian dish of tender lamb chunks cooked in Jameed (fermented dried yogurt) with various spices.

Served over basmati rice & pita bread. Garnished with toasted pine nuts.

OR

#### GROUPEL IN TAHINI SAUCE

Pan-seared fillet of grouper topped with spicy Tahini sauce (diced tomatoes, shredded carrots, garlic, julienne bell peppers & onions, cilantro & tahini).

Served over a bed of basmati rice & garnished with toasted pine nuts.

OR

#### MOROCCAN VEGETABLE TAGINE

Vegan. Succulent, slowly simmered stew of potatoes, carrots, sweet potatoes, chickpeas, apricots, tomatoes, garlic, onions & various spices. Served over Cous-cous & topped with toasted pine nuts.

---

### DESSERT

---

#### CHOCOLATE DATE PIE

Vegan. Creamy chocolate pudding with warm spices, whole dates, walnuts, cacao, coconut cream, ginger, cinnamon, & tahini.



OR



#### DATE & PISTACHIO PIE

Decadent Phyllo dough pastry baked with butter, dates & pistachios.



**Basadi**  
Mediterranean Cafe

**Drink Specials**

---

COCKTAIL

**BAKALAVA-TINI**

Brugal Añejo Rum, Fragelico & Disarono liqueurs,  
honey, cinnamon & toasted almonds  
on the rim. \$15

---

WINE FLIGHT

\$18

**MAKMËL – CUVÉE FRANCESCA**

DIER EL AHMAR, LEBANON 2020

Fresh roses aromas, pink grapefruit hints & minerality on the nose with  
balanced acidity on the palate.

**LE GRAND CAILLOU**

PINOT NOIR, CENTRAL LOIRE FRANCE 2021

Scent of sweet strawberry & dried honey with subtle black pepper notes.  
Cranberry & red currant flavors on the palate.

**NICHOLAS CATENA LA MARCHIGIANA**

MALBEC, MEDOZA ARGENTINA 2023

Ancestral-style, fermented with native yeast in clay pots.  
Aromas of dark cherries & balackberries.



*Virginia Beach*  
**RESTAURANT WEEK**  
JANUARY 20-26, 2025