








# APPETIZERS


## COLD MAZZA

- 1-Classic Hummus**  **7.80**  
Smooth blend of chickpeas, tahini, lemon, and olive oil
- 2-Hummus Shawarma**  **10.99**  
Indulge in our creamy hummus delicately adorned with tender chicken slices a sprinkle of paprika, and a drizzle of exquisite olive oil  
Served with flatbread, this dish promises a harmonious blend of flavors and textures that's simply irresistible
- 3-Hummus Laham** **NEW** **11.99**  
Delight in our creamy hummus adorned with savory ground beef, a sprinkle of paprika, and a touch of olive oil. Served with warm flatbread for a delectable culinary journey.
- 4-Hummus Falafel**  **NEW** **9.99**  
Indulge in our creamy hummus complemented by flavorful smashed falafel, seasoned with paprika and a drizzle of olive oil. Served with warm flatbread for a delightful dining experience
- 5-Stuffed Grape Leaves**  **6.99**  
Hand-rolled grape leaves, filled with seasoned rice and herbs.
- 6-Baba Ghanouj**  **8.99**  
A luscious blend of roasted eggplant, tahini, yogurt and spices.  
Served with warm flat bread, a delightful Middle Eastern dip.
- 7-Yogurt Cucumber Fusion**  **5.99**  
Classic Middle Eastern Yogurt and Cucumber salad elevated by the vibrant essence of fresh mint leaves
- 8-Adventure Platter**  **NEW** **19.99**  
A delightful mix of Hummus, Baba Ghanouj, 3 Grape Leaves, and 3 Falafel. Savor the rich flavors of the Middle Eastern appetizers in one tempting platter.



**ADD FLATBREAD +1.99**



## SOUP & SAMBOSA

- 11-Lentil Soup**  **NEW** **5.99**  
Savor our comforting lentil soup, a wholesome blend of earthy lentils and aromatic spices, crafted to warm your soul with every spoonful
- 12-Sambosa** **5.99**  
Deep fried sambosa made with ground beef, onions, and dill.

**Maloooga** TM **MIDDLE EASTERN CUISINE**



## SALADS

- 9-House Salad**  **5.99**  
Fresh lettuce, tomatoes, and onions topped with homemade dressing
- 10-Falafel Salad**  **8.49**  
Falafel served with fresh lettuce, tomatoes, onions, and tahini sauce

# GET A FREE DRINK!

Leave us a  **Google Maps** or **yelp**  review and show it to the server for a free tea or Chai



VEGETARIAN



HOUSE SPECIAL



SIZZLING

Please inform your server of any allergies; we cannot guarantee the complete absence of allergens in our dishes.

# MAIN COURSE

## TASTE OF YEMEN

### 13-Sana'a Sizzling Fajitas **NEW** 16.99

A Yemeni-inspired delight featuring marinated chicken in madara skillet, sautéed with seasoned vegetables, and served sizzling hot with warm flatbread for a unique and flavorful fusion with a spicy kick

### 14-Saltah 14.99

Experience our hearty medley of assorted potatoes and okra, elevated with a dollop of whipped fenugreek (Hulba). Served alongside warm flatbread for a comforting and flavorful meal

### 15-Lamb Fahsah 21.99

Savor our shredded lamb paired with assorted potatoes and okra, crowned with whipped fenugreek (Hulba), presented sizzling in a traditional Madra stone pot. Accompanied by warm flatbread for a delightful dining affair.

### 16-Shrimp Fahsah 21.99

Sauteed shrimp with assorted potatoes and okra presented sizzling in a stone pot called (Madra). Served with flatbread

### 17-Fool 11.99

Experience our Yemeni-style creamy fava beans with sautéed onions and tomatoes, served sizzling in a traditional stone pot (Madra). Accompanied by warm flatbread for a delightful culinary delight

### 18-Salmon Mutafaya\* **NEW** 23.99

Dive into the tastes of Aden with our spiced salmon fillets, potatoes, and peppers sizzling on a hot Madara, all coated in our tantalizing red sauce (Idam) that ignites your palate with each mouthful. Served with rice.

### 19-Fassolia 11.99

Relish our vegetarian sauté of white kidney beans with onions and tomatoes. Accompanied by warm flatbread for a delightful dining experience

### 20-Kibdah (Lamb Liver)\* 16.49

Indulge in our sautéed cubes of lamb liver, seasoned with Malooga's special spices, onions, and tomatoes. Served with flatbread.

### 21-Shakshuka\* 13.50

Four sunny-side-up eggs nestled on a flavorful base of tomato sauce infused with garlic. Served with flatbread.

### 22-Yemeni Egg & Cheese (Lahsah) **NEW** 14.99

Flavorful scrambled eggs paired with sautéed vegetables and a tangy tomato sauce, crowned with a layer of creamy melted cheese.



ASK FOR THE SPICY VERSION IF YOU'RE LOOKING FOR AN EXTRA KICK



ADD FLATBREAD +1.99

## BOWLS

### 23-Protein Bowl 16.99

Enjoy a base of hummus and rice, paired with fresh lettuce, tomatoes, and sautéed potatoes, accompanied by your choice of (Chicken Shawarma, Shish Taouk, or Lamb Kebab). Topped with our special sauce for a burst of flavor in every bowl



ADD SHRIMP +3.99

### 24-Vegan Bowl 14.99

Featuring a base of hummus and rice, accompanied by fresh lettuce, tomatoes, sautéed potatoes, and crowned with flavorful falafel. Topped with our special tahini sauce



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# MAIN COURSE

**Maloooga**™ MIDDLE EASTERN CUISINE

## FALL OFF THE BONE

### 25-Lamb Haneethi

29.99

Savor the succulent slow-roasted farm-to-table lamb, exquisitely seasoned and served atop fragrant long-grain rice. Adorned with a delightful mix of nuts and raisins. Accompanied by Malooga's signature sauce (Sahawig) for a truly memorable dining experience that tantalizes the taste buds.

### 26-Chicken Mandi

19.49

Experience our slow oven-roasted chicken resting on a bed of fragrant long-grain mandi rice, adorned with a delightful medley of nuts and raisins. Paired with Malooga's signature sauce (Sahawig), this dish invites you to savor a harmonious blend of flavors

## SEASONAL SPECIAL

### 27-Chicken Kabsah

23.99

A national dish of Saudi Arabia, embodies the rich culinary heritage of the region. It features tender chicken and spiced rice cooked with unique local spice blends, topped with spaghetti pasta infused with a savory red sauce, representing an essential aspect of the local cuisine.



## RECOMMENDED SIDES +5.99

- Veggie Idam
- Yogurt Cucumber Fusion



## PLATTERS

### 28-Shish Taouk Platter

18.99

Indulge in our traditional Middle Eastern skewered chicken, marinated in a yogurt-based blend, then expertly grilled for a tender and juicy finish. Served over rice alongside a fresh salad

### 29-Kebabs Platter

20.99

Enjoy our perfectly seasoned blend of grilled ground lamb and beef, served over rice and accompanied by a fresh salad for a delightful dining experience

### 30-Falafel Platter

15.50

Discover our Middle Eastern-inspired falafel special plate, a flavorful delight. Served with rice and a side salad

### 31-Grilled Fish (Limited Availability)

31.99

Whole fish seasoned with dill, tomato paste, fresh garlic, onion and tomato and Yemeni spices, served with your choice of flatbread, rice or fries and side of Malooga's signature sauce (Sahawig).



ADD HUMMUS +0.99

## SANDWICHES

### 32-Kebabs Sandwich

12.99

Grilled ground lamb mixed with beef seasoned to perfection wrapped in pita bread with lettuce, tomatoes hummus and tahini sauce

### 33-Shish Taouk Sandwich

12.99

Marinated chicken skewers with lettuce tomatoes and garlic sauce wrapped in pita bread

### 34-Chicken Shawarma

10.99

Thinly sliced chicken with tomatoes lettuce & garlic sauce wrapped in pita bread

### 35-Falafel Sandwich

9.99

Falafel patties wrapped in pita bread with lettuce, tomatoes, pickles, hummus and tahini sauce



ADD FRIES & SODA +5.49



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# DESSERTS

## DESSERTS

### 36-Sizzling Areka 13.49

Discover our generous Yemeni dessert featuring a fusion of mashed dates and crumbled bread, lavishly topped with cream and honey and sprinkled black seeds.

Designed for sharing among 2-3 people

### 37-Masooab 9.99

Delight in our generous Yemeni dessert crafted from mashed bananas, ground flatbread, cream, and drizzled with honey.

Perfect for sharing among 2-3 people

### 38-Rice Pudding 5.99

Our special rice pudding with rose water topped with pistachio and rose petals.

### 39-Kunafa 8.99

Phyllo dough stuffed with cream and cheese, cooked on stovetop and soaked with homemade syrup topped with pistachio crumbs.

### 40-Baklava 3.99

Delicious, flaky dessert made with thin sheets of dough soaked in honey and layered with pistachios.

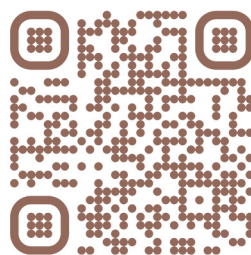
### 41-Umm Ali (Ali's Mom) **NEW** 6.99

A Medieval Egyptian dessert resembling bread pudding, featuring layers of crisp puff pastry baked in sweetened milk and cream, then garnished with nuts and coconut. Served Hot

**Malooga** TM MIDDLE EASTERN CUISINE

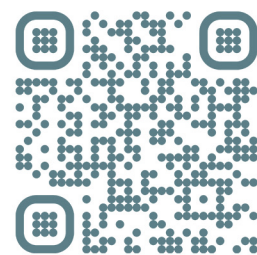


DELIVERY  
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(267) 822-2327

## SIDES

### 42-Flatbread 2.99

Leavened oven-baked flatbread. It has milk and butter which makes it softer than pita bread.

### 43-French Fries 5.99

### 44-Side of falafel 4.99

### 45-Shish Touk pieces 6.49

### 46-Skewer of Kebab 8.99



\* 18% gratuity will be automatically added for parties of 5 or more.

\*\* Prices subject to change.



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