

Soft Opening Menu

Thank you for joining us for Malooga Narberth's soft opening! This is our first full-scale restaurant, and we're excited to share this milestone with you as we continue to grow. We appreciate your patience and understanding as we fine-tune our operations in preparation for our grand opening and full menu launch.

If you enjoyed your visit, a 5-star review on Google Maps would help us tremendously, thank you for supporting us!

Thank You!

Mohammed Aqlan
Executive Chef/Owner

Appetizers

Malooga Salad

6.99

Fresh lettuce, tomatoes, pita chips, homemade dressing.

Sambosa

7.99

3 deep-fried Sambosah with ground beef, onions, & dill.

Gluten Milk

French Fries

5.99

A safe space for ketchup lovers. Served hot and fresh.

Classic Hummus

7.99

Creamy Hummus served with tandoor bread.

Gluten Sesame Nuts

Hummus Falafel

9.99

Creamy hummus topped with falafel and olive oil. Served with tandoor bread

Gluten Nuts Sesame

Stuffed Grape Leaves

8.99

Five hand-rolled grape leaves, filled with seasoned rice and herbs

Baba Ghanouj

8.99

Roasted eggplant, tahini, and yogurt dip. Served with tandoor bread.

Sesame Milk

Lentil Soup

5.99

Comforting soup of earthy lentils & spices.

Gluten

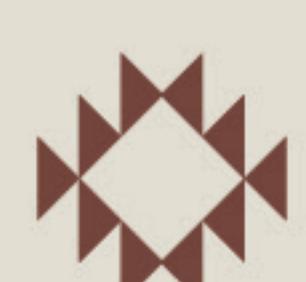
Flat Bread

2.99

Fresh, soft tandoor bread.

Gluten

 Vegetarian



House Special



Sizzling

Maloogatm
Middle Eastern Cuisine

Taste of Yemen

(Served with Tandoor bread)

Fool

Creamy fava beans with sautéed onions and tomatoes.

Gluten Sesame

12.99

Lamb Fahsah

Shredded lamb, potatoes, okra, fenugreek in stone pot.

Gluten

23.99

Saltah

Hearty potato & okra medley with whipped fenugreek.

Gluten

15.99

Sana's Sizzling Fajitas

Yemeni-style chicken in madara skillet sautéed with seasoned vegetables.

Gluten

19.99

Shakshuka

13.99

4 sunny-side-up eggs in a flavorful tomato sauce infused with garlic.

Gluten

Bowls

Malooga Veggie Bowl

Hummus, rice, veg, potatoes, and falafel.

Gluten Sesame

16.99

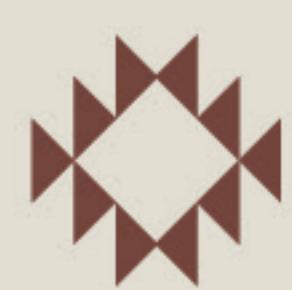
Malooga Protein Bowl

17.99

Hummus, rice, veg, potatoes, & choice of protein.

Milk

 Vegetarian



House Special

Main Course

Chicken Mandi

23.99

Slow-roasted half chicken on fragrant mandi rice.

Nuts

Lamb Haneeth

31.99

20oz slow-roasted lamb on mandi rice, nuts & Sahawig.

Nuts

Shish Taouk Platter

20.99

Yogurt-marinated grilled chicken skewers & salad.

Milk

Falafel Platter

15.99

Middle Eastern-inspired falafel plate with salad.

Nuts Sesame

Desserts

Umm Ali (Ali's Mom)

8.99

Layers of crisp puff pastry, baked in sweetened milk and cream, and garnished with coconut.

Milk Gluten

Sizzling Areka

12.99

Mashed dates, crumbled bread, cream, honey, black seeds.

Gluten Sesame Milk

Baklava

3.99

Flaky pastry sheets layered with pistachio and soaked honey.

Gluten Sesame Milk

 Sizzling

Maloogatm
Middle Eastern Cuisine