

# PHARAOHS KITCHEN



## PHARAOHS DIPS

Served with Pita Bread

#### PHARADHS HUMMUS

Velvety purée of chickpeas blended with tahini and our signature house spices, drizzled with extra virgin olive oil.

#### PHARADHS SPICY HUMMUS

A bold twist on tradition—creamy chickpeas infused with green serrano peppers, fresh garlic, lime juice, cilantro, and exotic spices, crowned with a splash of extra virgin olive oil.

#### RED RORSTED PEPPER HUMMUS

Smoky roasted red peppers and jalapeños blended with chickpeas fresh garlic, lime juice, and cilantro—finished with a luxurious pour of extra virgin olive oil.

#### BABA GHADOUJ

Char-grilled eggplant whipped with tahini, garlic, and lemon juice. enriched with extra virgin olive oil and garnished with jewel-like pomegranate seeds.

#### TZATZIHI SAUCE

Creamy Greek yogurt blended with grated cucumber, fresh garlic. zesty lemon juice, and a touch of our refined house spice blend.

## PHARADHS TURMERIC

GARLIC SAUCE

A smooth and aromatic garlic sauce, delicately seasoned with house spices, extra virgin olive oil, and a dusting of sumac.

#### LABUEH

Rich, creamy strained yogurt topped with a drizzle of extra virgin olive oil and a sprinkle of mint.

## 

Delicate grape leaves hand-rolled with seasoned rice, fresh herbs, and a touch of lemon-served chilled for a refreshing bite. (7 Rolls)

#### HIBBEH

Crisp shells of burghul and spiced minced meat, stuffed with ground beef, caramelized onions, pine nuts, and fragrant herbs—golden on the outside, tender within.

#### PICHLE FRIES

Crispy fries tossed with house-pickled spices and herbs. delivering a bold, tangy crunch in every bite.

#### SHRIMP TEMPURA

Lightly battered jumbo shrimp, fried until golden and crisp, served with a citrusy Mediterranean dipping sauce. (6 Pcs)

#### MO22ARELLA CHEESE STICHS

Golden-crusted sticks filled with creamy, melted mozzarella, served with a warm marinara. (6 Pcs)

#### ONION RINGS

Thick-cut sweet onions, hand-dipped in seasoned batter and fried to a crisp, offering a perfect balance of crunch and

#### SPICY CAULIFLOWER

Crispy cauliflower florets lightly battered and tossed in a fiery house-made harissa glaze-bold, smoky, and irresistible.

# APPETIZERS

PHARACHS SEASONED FRIES

Crispy, golden fries tossed in our signature Mediterranean spice blend and finished with a touch of sea salt and herbs.

#### GARLIC CHEESE CURDS

Wisconsin-style cheese curds lightly fried and infused with garlic served hot and melty with a side of garlic aioli.

SPICY CHEESE CURDS Crispy fried cheese bites with a hint of chili, delivering a rich,

#### molten center and a bold, spicy finish. CHICHEN WINGS

Crispy, tender wings tossed in our rich, house-made buffalo sauce-balanced [72] \$16.49 with bold heat and buttery smoothness. Served with a side of creamy ranch for the perfect finish.

JALAPENOS POPPERS Fresh jalapeños filled with cheddar cheese, lightly battered and

## fried to golden perfection-spicy, melty, and addictive.

FALAFEL Crisp on the outside, soft on the inside—our signature falafel is crafted from chickpeas, fava beans, fresh herbs, and warm spic fried to a perfect golden brown.

#### TURNIP PICHLES

A vibrant medley of house-pickled vegetables-crisp, tangy, and spiced with Mediterranean aromatics. Mixed Pickles

#### MIXED PICHELS

Bright pink turnips pickled in our traditional brine, adding a tangy crunch and a pop of color to any dish.

## BEVERAGES

SOFT DRINKS & SPARKLING WATER

(Pepsi, Pepsi Zero, Starry, Dr Pepper, crush, Ginger Ale).

ILED MINT TER (Sweet or Unsweet)

Freez Mint& Lime Jarritos(Ask for flavor).

Laziza (Ask for flavor).

Barbarican (Ask for flavor).

Moussy (Ask for flavor).

Sparkling Water (Ask for flavor).

DRIES 6 SMOOTHES

Lemonade & Fruit Punch).

. Minute Maid (Orange, Apple). Rani (Peach, mango).

Mira(Mango, Guava). Pharaohs Mint Lemonade . coming soon

Mango Pineapple Smoothy. coming soon \$6 49

Mixed Berries Smoothy. coming soon \$6.49 \$6.49

Strawberry Banana Smoothy coming soon

SAUCES CUP

\$1.49 (Garlic, spicy, tzatziki, tahini)

\$7 49

\$7.99

\$2 49

\$2.49

\$7 49

\$2.49

\$5 29

\$2.49

\$2 49

\$2.49

\$2.49

\$2 49

\$1.99

YOGURT DRINK

(Mint, Original). HOT DRINKES

· Turkish Coffee \$5 49

· Hot Mint Tea Pot WATER

· Fiji Water \$2 49

 Dasani \$1.49

PITHS (2 pcs).

Arabic Pita Bread

\$199

\$8.49

\$1.99 Lebanese Pita Bread

PHARAOHS SALADS

Enhance Your Salad (Add your choice of protein for a complete

\$11.99

(Lamb OR, Chicken) Gyros, Chicken Shawarma OR Falafel 6.29. 2 Skewers of (Lamb OR, Chicken) OR Mixed Kofta for 7.49. 2 Skewers (Beef OR, Shish)

GREEH SALAD (customer favorite with protein)

[6] \$9.49

Crisp romaine and mixed lettuce tossed with tomatoes, cucumbers, red onions, Kalamata olives, pepperoncini, and crumbled feta. Finished with our rich Greek house dressing and a touch of extra

#### CRUNCHY MEDITERRANEAN FATTOUSH

A fresh and vibrant Levantine salad featuring crisp mixed greens, ripe tomatoes, cucumbers, and radishes topped with crunchy toasted Lebanese pita chips. Finished with our house-made lemon-pomegranate vinaigrette and a drizzle of premium extra virgin olive oil.

#### TABBOULEH SALAD

A timeless Mediterranean favorite made with finely chopped parsley, bulgur wheat, diced tomatoes, and onions. Lightly seasoned with our signature spice blend and brightened with lime juice and extra virgin olive

#### CAIRD SALAD

Our take on the Greek classic—juicy tomatoes, crisp cucumbers, red onions, and Kalamata olives, topped with creamy feta and finished with a dash of our house spices and a drizzle of golden extra virgin olive oil

#### GARDEN SALAD

A fresh medley of lettuce, tomatoes, bill pepper, and red onions, topped with shredded cheddar cheese. Served with your choice of Ranch, Balsamic Vinaigrette, or Italian dressing.

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18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE



# SANDWICHES & BURGERS

Served with French Fries. Replace Fries with (Garden, Greek, Tabbouleh, Cairo salad, Hummus, Cheese Stick, Onion Rings OR, jalapeno poppers )For 3.99

\$12.29

\$13.49

\$14.69

\$15.69

\$15.69

\$14.69



#### LAMB GURD PITA

Shaved lamb cooked into perfection, wrapped in pour soft warm Greek pita bread, served with red onions. tomatoes, lettuce, fetta cheese and tzatziki,

#### FALAFEL GURD PITA

Fresh falafel (ground fava beans) cooked to perfection, wrapped in our soft warm Greek pita, served with red onions, omatoes, lettuce, fet<mark>a cheese and</mark> of co<mark>urse</mark>, tzatziki sauc<mark>e</mark>

#### BEEF HEBRB PITA

Grilled beef cubes cooked with sumac red onions, served with tomatoes, cilantro, showered with tahini sauce.

#### LAMB HOFTA PITA

Charbroiled ground lamb grilled with sumac onions and comatoes, showered with our house made tahini sauce

#### CHICHER GURD PITA

Fresh chicken gyro cooked to perfection, wrapped in our soft warm Greek pita bread, served with red onions, tomatoes, lettuce, feta cheese and of course, tzatziki sauce.

#### FALAFEL PITA

Our healthy from scratch falafel (ground shelled fava beans, fresh garlic, green onions, green leek) deep fried, served with shredded lettuce, tomatoes, cucumbers, and cucumber pickles, drizzled with tahini sauce.

#### SHISH TROUP PITA

Our charbroiled chicken kebab, grilled red onions and green peppers, served with tomatoes, cilantro, and tahini sauce.

#### CHIHEN HOFTH PITH

Our charbroiled chicken kebab, grilled red onions and green peppers, served with tomatoes, cilantro, and tahini sauce.

\$12.29

Thinly sliced grilled chicken, topped with tzatziki sauce,

Charbroiled ground chicken accompanied with grilled

Our rich seasoned chicken shawarma thinly shaved and cooked

with sumac onions, finished with diced cucumber pickles and

A family platter served with 2 beef kebabs, 2 shish kebabs and

lamb kofta kebabs, over basmati saffron rice with arilled

onions, tomatoes and green peppers, served with hummus,

onions, tomatoes and green peppers, drizzled with

PHARADHS HEBABS FEAST

Our marinade chicken cubes accompanied with

grilled onion, pepper and tomato & Drizzle with

#### SHAWARMA PITA

\$12.29

\$1349

\$12.99

Marinated chicken slowly cooked to perfection with sumac, red onions, and served in our Lebanese pita bread with turmeric garlic sauce, lettuce & diced cumber pickles

## PLATTERS

\$16.99

815 69

Served with Rice, A Side of Cairo Salad, Tabbouleh Salad Or French Fries. Replace side with (Greek Salad \$1.99 Or Hummus and Pita \$2.99)

tahini sauce

tahini sauce

turmeric aarlic sauce.

CHICHED GURD

SHISH TROUP

feta cheese, red onions and tomato.

CHICHEN HOFTH

pita bread and Greek salad, \$43.99

CHICKEN SHAMARMA

#### LAMB GABO

\$14.69 Shaved marinade lamb gyro, topped with tzatziki sauce, feta cheese, red onion and tomatoes.

#### BEEF HABAB

our marinade beef cubes accompanied with grilled onion, pepper and tomato & Drizzle with tahini sauce.

### LAMB HOFTA

Ground seasoned lamb, charbroiled accompanied with grilled onions, tomatoes and green peppers, drizzled with tahini sauce.

#### MIXED HOFTA

A combination of our chicken kofta and lamb accompanied with grilled onions, tomatoes and green peppers, drizzled with tahini sauce

#### 

Pharaohs assortment of charbroiled beef kebob, chicken kebab and kofta kebo<mark>b, served with hum</mark>mus, pita bread, grilled onions, tomato<mark>es</mark> and green peppers, drizzled with tahini sauce

## THE PHARAOHS FAMILY TABL

#### PHARADHS TRID HUMMUS \$16.99

A vibrant medley of our signature hummus styles—classic, spicy serrano, and roasted red pepper-perfectly balanced and beautifully presented.

#### PHARADHS TRID DIP

\$16.99 A luxurious tasting experience featuring a curated trio of our

#### finest dips: classic hummus, refreshing tzatziki, and smoky baba ahanoui. PHARACHS TRADITIONAL \$19.99 SAMPLER

A curated tasting of our finest: creamy hummus, smoky baba Ghanouj, refreshing Tzatziki, hand-rolled stuffed grape leaves, golden falafel, and house-pickled turnips and olives

#### PHARADH'S FAMILY

pita, 7pcs of our dolmades with Athenas Fries.

Pick any pharaohs feast with lamb gyro pita and chicken gyro

#### HOSHARRI

(add your choice of any meat \$6.49 or beef for \$7.49)

A must dish in pharaohs land, served with rice, pasta, housemade tomato pasta & hot sauce, green lentils, garbanzo beans, garlic sauce, topped with fried onion.

#### PURAMIDS HUMMUS

Pharaohs delicious hummus accompanied with pita bread and toped with your choice of lamb gyro, chicken shawarma

#### MULDHHIR SOUP

(add your choice of any meat \$6.49 or beef for \$7.49) Our delicious soup accompanied with rice and pita

GREEN LAMB BURGER

Our charbroiled marinated lamb served with tzatziki sauce, lettuce, tomatoes, onions and feta cheese.

## **VEGETARIAN FALAFEL** BURGER

Our healthy from scratch falafel served with tzatziki sauce, lettuce, tomatoes, onions and feta cheese.

#### SINGLE PHARADHS BURGER

Double \$16.29 Triple \$19.49

\$12.99

87399

\$14.69

House seasoned ground beef charbroiled served with mayo, lettuce, tomatoes, red onions, pickles, ketchup, mustard and American

## RIGULAR PHARADHS

Large \$17.29 Our Philly style sirloin steak served with grilled onion

green peppers, topped with melted provolone cheese on a hoagie roll, with mayo, lettuce and tomatoes.

#### RIGULAR PHARADHS \$12.99 CHICHEN Large \$17.29

Our Philly style chicken served with grilled onions, green peppers, topped with melted Swiss cheese or a hoagie roll, with mayo, lettuce and tomatoes.

#### LAMB SHADH

Our whole lamb shank marinated and served with our egyptian baby okra stew accompanied with pita bread

#### \$14.69 FALBEEL GUPO

Our Egyptian style falafel, over basmati saffron rice, topped with tzatziki sauce, feta cheese, red onions and tomatoes.

### VEGETARIAN

Healthy and tasty hummus, stuffed grape leaves dipped in tzatziki sauce, falafel with tahini sauce, and pita bread. (Served With no Rice)

# PHARAOHS FOR COUPLE

#### PHARADHS SHAWARMA FERST

Shaved chicken shawarma cooked to perfection with sumac red onions, over basmati saffron rice, with turmeric garlic sauce and diced cucumber pickles served with hummus, pita bread and Greek salad. \$41.99

## PHARADHS MIXED GURD FEAST

A family platter served with our shaved lamb, beef and chicken gyro, over basmati saffron rice, topped with tzatziki sauce, feta cheese, red onions and tomatoes, served with hummus, pita bread and Greek salad. \$41.99

## PHARAOHS KITCHFN GO

## \$10.49

\$13.49

\$9.49

## FOUL MUDRAMAS

#### Egyptian fava beans boiled and mashed with garlic, sumac, onions, tomato accompanied with falafel and pita bread

#### \$13.49 ATHENAS FRIES

Our Seasoned fries accompanied with our shaved tender lamb gyro & topped with tzataziki sauce and

## LENTIL SOUP BOWL \$4.49

Creamy Egyptian-style lentil soup with house spices and fresh lemon.

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## BAHLAUAS

\$4.99

Pistachio, Walnut, Mini Rose or lady finger.

DAMOURA

\$4.99

(Basbousah)

RICE PUDDING

\$6.49

CHEESE CAHE

\$6.49

Chocolate, lemon, Nutella, or Orio

GLUTEN FREE CHEESE

CHHE

\$6.49

TIRRMISH CAHE

\$7.49

HUNRER

\$8.99



PHARAOHS KITCHEN

12341 FM 1960 RD W, SUITE D HOUSTON, TX 77065

(281) 653-9293



# AVAILABLE FOR OUR GUEST UNDER 12 YEARS OF AGE AND YOUNGER

**LAMB GYRO**Our tender sliced lamb served over rice with our house tzatziki.

**CHICKEN SHAWARMA** 

Thinly sliced chicken shawarma over rice with our tumeric garlic sauce.

**KOFTA KEBOB** 

\$7.49

Our ground lamb or chicken served over rice with grilled onions, green pepper tomatoes and tahini sauce.

**BEEF KEBOB** 

Tender charbroiled beef pieces served over rice with grilled onions, green pepper, tomatoes and tahini sauce.

SHISH TAOUK (CHICKEN KEBOB)

\$8.49

Tender charbroiled chicken pieces served over rice with grilled onion, green pepper, tomato, and tahini sauce.

### **CHICKEN DINO NUGGETS**

\$6.49

Served with french fries

**GRILLEDCHEESE SANDWICH\$6.49** 

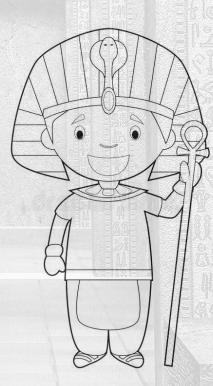
Served with french fries



**Drinks** 

Lemonade Fruit punch Starry Dr Pepper

Canada Dry Water



Juice \$1.99 **Bottle Water** \$1.49

