KURAH PRESENTS:
4-6pm EVERYDAY!
$5 Sangria
$5 Wines
$5 Draft
$5 Hummus
$5 Falafel
AND MUCH MORE...
(OFFER VALID IN BAR AREA ONLY)

Kurah Catering:
For assistance with catering orders or reserving for large parties, please call and speak to a manager, or email us.
312-624-8611
catering@kurahchicago.com

WE ARE NOW OPEN FOR BRUNCH!
Saturday and Sunday
9am-3pm
www.kurahchicago.com for details
SOUPS
- gf RED LENTIL 5 A light olive oil based soup with fresh carrots, parsley and a hint of zest
- gf SPINACH AND MUSHROOM 5 A cream based soup with blended carrots, potatoes, onions and garlic. Garnished with a crouton
- gf BUTTERNUT SQUASH 5 A rich, creamy soup seasoned with fresh onions and carrots

SALADS
- TABOULI 6 Parsley, bulgur wheat salad with tomatoes, Persian cucumbers, green onion and fresh mint mixed with a lemon dressing. Served with crispy pita bread
- POMEGRANATE TABOULI 7 gf JERUSALEM SALAD 7 Diced cucumbers, tomatoes, parsley and lemon tossed in our homemade tahini sauce
- gf TRADITIONAL FATTOUSH 7 Diced romaine, Persian cucumbers, tomatoes, radish slices, red onions, fried pita chips, and fresh mint with a lemon sumac vinaigrette
- gf ADD CHICKEN SHAWARMA 12
- gf BLACKENED TUNA OR SALMON SALAD 16 Covered in Cajun spices; your choice of a tuna or salmon steak covered in Cajun spices; your choice of a tuna or salmon steak

SEAFOOD
- gf SEAFOOD CEVICHE 9 Tilapia, shrimp and scallops broiled fresh and topped with lime juice, cilantro, jalapenos and red onions. Served with pita chips
- gf MUSSELS 12 Steamed in a combination of white wine, garlic, roasted tomato puree and onions then topped with crispy pita strips
- FRIED CALAMARI 14 Lightly breaded with a side cilantro jalapeno aioli and cocktail sauce
- gf SEAFOOD PLATTER 18 Fresh combination of mussels, calamari and shrimp sautéed in a butter white wine sauce with garlic, cilantro, red onions and a sprinkle of red pepper on a bed of arugula.

FLATBREADS
- FIVE CHEESE 8 Fresh made pita topped with mozzarella, feta, provolone, asiago and Romano cheeses
- ROASTED EGGPLANT AND FETA 8 Fresh made pita topped with eggplant and tomato confit and sprinkled with feta cheese
- WITH KIFTA (ground beef and lamb) 10
- TRADITIONAL MEAT FLATBREAD 10 Fresh made pita topped with a traditional kifta and tahini spread mixed with pine nuts

APPETIZERS
- TRIPLE Z 3 Dipping tray with olive oil, olives and a traditional zatar seasoning. Served with fresh pita bread
- gf HUMMUS 7 Topped with Persian cucumbers, tomatoes and a homemade cilantro pine nut dressing and served with fresh pita bread
- gf SPICY HUMMUS 7
- gf HUMMUS WITH CHICKEN/BEEF 12
- gf GARLIC SMASH 6 Pureed garlic potato dip mixed with yogurt and lemon. Topped with a drizzle of olive oil and served with fresh pita bread
- gf FAVA BEAN DIP 7 Pureed fava beans mixed with garlic, jalapenos and served with warm pita bread.
- gf FALAFEL 6 Chickpea croquettes served over tahini sauce
- gf BACON WRAPPED DATES 9 Stuffed with goat cheese, pecans, and wrapped in applewood smoked bacon. Drizzled with a pomegranate syrup
- KUBBE TRIPOLI 12 Deep fried dumplings stuffed with beef and pine nuts, topped with a yogurt dill dressing
- gf KURAH SAMPLER 12 A tasting portion of our three most popular dips: Hummus, Garlic Smash, and Baba Gannoush. Served with warm pita
- LEBANESE SAMPLER 14 Pairs of our tastiest appetizers including two each: Bacon dates, falafel, and kubbeh
- VEGAN SAMPLER 13 A trio of appetizers including hummus, falafel, and your choice of pomegranate of traditional tabouli. Served with fresh pita bread
- SPINACH AND ONION PIES 6 Made with our homemade pita and served with a roasted eggplant and tomato confit WITH FETA CHEESE 7
- gf MEDITERRANEAN SPAGHETTI SQUASH 8 Tossed in a lemon oregano vinaigrette with roasted red peppers, olives, and feta cheese
- gf CAYENNE WEDGE POTATOES 7 Hand cut potato wedges tossed with cayenne pepper and served with our Kalamaai aioli sauce.
- gf BRIE POTATOES 8 Home-style potatoes topped with melted brie cheese and red pepper flakes
- gf STUFFED GRAPE LEAVE COMBO 12 Six vegetarian and six meat hand rolled grape leaves stuffed with rice and beef, or vegetables served cold with a side of yogurt dill sauce
- OLIVE BRUSCHETTA 10 Diced tomatoes, olives, fresh basil and our homemade balsamic vinaigrette plated over five thick slices of crispy French baguette, and sprinkled with feta cheese.

ENTREES
- gf SHAWARMA PLATTER Served with saffron basmati rice and your choice of grilled vegetables or Jerusalem salad
- CHICKEN 14
- BEEF 16
- LAMB 20
- COMBINATION OF TWO 18
- gf GRILLED KABOB PLATTER Served with your choice of meat or falafel, saffron basmati rice and your choice of grilled vegetables or Jerusalem salad
- FALAFEL 15
- CHICKEN 16
- BLACK ANGUS BEEF RIB-EYE 19
- KIFTA (ground beef and lamb) 20
- COMBINATION OF ANY TWO SELECTIONS 18
- COMBO ANY SELECTION AND LAMB KABOB 25
- THE KURAH LAMB BURGER 16 A juicy lamb burger topped with feta, caramelized onions and a rosemary garlic aioli and served on a pretzel bun with a side of hand cut steak fries and our Kalamata aioli
- gf BANYAN KABOB 18 Baked eggplant, zucchini, potato, ground lamb and beef served over saffron basmati rice
- gf VEGAN BANYAN KABOB 15
- gf KURAH PLATTER 75 Two types of different rice, topped with a center of chicken and beef shawarma, layered with chicken, beef and kifta kabob and encrusted with a selection of grilled vegetables

(ONLY AVAILABLE AFTER 4 P.M.)
- ROASTED QUAIL 17 Stuffed with figs, pistachios, raisins, bulgar wheat and served with basmati rice and grilled vegetables
- SPAGHETTI SQUASH ALFREDO 18 Squash sautéed with onions, garlic, white wine, cream, diced tomatoes, peas and chicken shawarma
- gf BRYANI 18 Basmati rice with brown butter toasted raisins, almonds, and pine nuts. Tossed with roasted chicken and braised lamb
- gf BRAISED LAMB SHANK 29 Braised for hours, this tender shank is marinated with fresh rosemary, thyme, oregano, apricots, raisins, almonds, figs, and fingerling potatoes
- gf RACK OF LAMB 36 Marinated and grilled to order. Served with a side of garlic-roasted fingerling potatoes, and topped with a red wine reduction
- gf GRILLED SHRIMP 18 Served on a bed of butter cilantro rice, red peppers and grilled asparagus
- gf HERB CRUSTED BAKED SALMON 26 Served on a bed of spinach, mushrooms and onions and a side tomato and red onion wedge. Topped with fried leeks
- gf SEAFOOD PAELLA 26 Fresh shrimp, mussels, and safflows mixed with saffron infused rice, red pepper, black olives, garlic, peas, and tossed in a white wine sauce