

SKEWERS



MID EASTERN RESTAURANT

"Imagination sparks everything from the décor to the drinks... The food at Skewers has a fresh, light character and taste of pure simplicity... A ground meat Kabob that oozes juices... The lamb Kabob and swordfish special were bursting with juice and flavor."

Phyllis Richman, Washington Post

Appetizers

All Appetizers served with pita bread

Hummus	A smooth blend of homemade pureed chickpeas, tahini, lemon juice and extra virgin olive oil	\$7.00	Sautéed Mushrooms	Tender mushrooms sautéed in butter and lemon juice	\$5.95
Foole	An Egyptian favorite. Slow cooked fava beans with fresh tomato and scallions	\$7.00	Cucumber Salad	Fresh-diced cucumbers dressed with a refreshingly cool yogurt dill sauce	\$7.50
Hummus with Foole	Tangy chickpea hummus topped with warm fava beans	\$7.50	Eggplant Salad	Deep fried eggplant tossed with tomatoes, onions and blended with pomegranate molasses dressing	\$7.95
Hummus with Ground Lamb and Pine Nuts	Spiced ground lamb ladled over smooth hummus and finished with a pine nut topping	\$8.50	Eggplant and Yogurt	Grilled eggplant smothered with yogurt dill sauce	\$7.00
Mezza Special	A sampler of hummus, baba gannouj and tabouleh	\$8.50	Skewers House Salad	Greens topped with cherry tomatoes, black olives, raisins, almonds with pita croutons and lemon Dijon dressing	\$7.00
Kibbeh	A spicy blend of ground lamb and pine nuts in a crisp bulgur shell, fried and served with garlic carrots and a side of warm yogurt	\$8.50	Falafel	Crisp patties of chickpeas and fava beans fried to a golden brown and served with tahini sauce	\$7.50
Veggie Kibbeh	A vegetarian treat, a spiced blend of spinach and feta cheese stuffed inside a golden brown bulgur shell, and served with a side of cucumber yogurt mint sauce dipping	\$7.95	Mergaz	Spiced homemade beef and lamb sausage, sautéed in lemon butter	\$7.95
Tabbouleh	Traditional chopped parsley salad with bulgur, fresh tomatoes and onions served on a bed of red cabbage	\$7.00	Dolma	Stuffed rolled grape leaves with rice	\$7.50
Baba Gannouj	Oven roasted eggplant puree flavored with a mixture of tahini, garlic and lemon juice	\$7.95	Hurria	A smooth blend of pureed carrots with harissa spice	\$6.50
			Tajin	A hearty Tunisian quiche made of potatoes, spinach and Parmesan cheese	\$6.50
			Libn B Zayt	Creamy homemade yogurt cheese	\$6.50

Appetizer Special for Two \$16
Hummus, Tabouleh, Baba Gannouj, Tajin and Stuffed Grape Leaves

Appetizer Special for Four \$26
Extra large portions of "Appetizer Special for Two" with additional sides of Eggplant Salad, Cucumber Salad and Hurria

Our Famous Kabob

Our famous kabobs marinated in a blend of mid eastern spices served with your choice of following options:

ORIGINAL ENTREE: Served with your choice of rice or pasta topped with grilled vegetables and a side of garlic carrots and beets.

LIGHT COMBINATION: Served with pita and your choice of two(lunch) or three(dinner) sides: Hummus, Baba Gannouj, Tabouleh or Eggplant Salad

		LUNCH	DINNER
Chicken breast kabob	Tender marinated chicken breast in a tangy blend of mid eastern spices	\$11.50	\$15.50
Leg of lamb kabob	Fall off the bone tender leg of lamb marinated in our special spice mix	\$12.95	\$17.50
Tenderloin Beef kabob	Juicy marinated choice cut beef tenderloin cubes	\$12.50	\$18.50
Lamb Kufta kabob	Skewered spiced ground lamb kabobs	\$12.50	\$17.50
Veggie Kufta kabob	Skewered spiced ground veggie kabobs	\$10.50	\$15.50
Shrimp kabob	Succulent grilled jumbo shrimp	\$13.50	\$18.50
BBQ shrimp kabob	Grilled jumbo shrimp basted with tangy BBQ Sauce	\$13.95	\$19.50
Veggie kabob	Grilled broccoli, cauliflower, cherry tomato	\$10.50	\$12.50
Sword fish kabob	Sword fish kabobs grilled to perfection served with roasted red pepper sauce and served with a side of black bean corn salsa	\$15.50	\$19.95

"One of the best ethnic restaurants."

Capital Hill Paper

Kabob Salads

All Kabob salads are served with lettuce, kalamata olives, cherry tomato, almonds, raisins, cucumber, pita croutons and a side of Lemon Dijon dressing.

Add Feta and grapes for \$2.00

Chicken Kabob Salad	Our signature item. Tender chicken breast marinated in a blend of mid eastern spices	\$10.50
Lamb Kabob Salad	Fall off the bone tender leg of lamb	\$12.95
Beef Kabob Salad	Choice cut beef tenderloin cubes marinated with mid eastern spices	\$12.50
Lamb Kufta Kabob Salad	Skewered ground lamb kabob.	\$12.50
Veggie Kufta Kabob Salad	Skewered ground veggie kabob.	\$10.50
Shrimp Kabob Salad	Succulent grilled jumbo shrimp served on a bed of mixed greens.	\$13.50
Veggie Kabob Salad	Grilled seasonal vegetables.	\$9.50
Falafael Salad	Homemade falafel served with tahini sauce	\$10.50
Salmon Salad	Grilled filet of salmon served with spinach salad, topped with mango, fresh tomatoes, cucumber and walnuts tossed in a honey and lime vinaigrette dressing	\$15.00
Mixed Grill Caesar Salad	Served with your choice of mixed grill (a combination Chicken, Beef and Shrimp kabob) or blackened salmon	\$15.00
Roasted Red Pepper & Portabella Mushroom Salad	A flavor explosion of sweet roasted red peppers and succulent portabella mushrooms mounded high over field greens tossed in olive oil and vinegrate dressing	\$10.00

Biryani

A mouth watering medley of spiced rice mixed with seasonal sautéed vegetables.

Served with your choice of:	LUNCH	DINNER
Leg of Lamb Kabob	\$12.95	\$15.50
Grilled Jumbo Shrimp	\$14.50	\$18.50
Tenderloin Beef Cube Kabob	\$12.50	\$17.50
Marinated Chicken breast Kabob	\$11.50	\$15.50
Seasoned Mixed Vegetables	\$10.50	\$12.50

"Skewers aims to please whether you eat in or take out... Well Executed kabobs..."

Zagat Survey"

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"The food at Skewers is fresh and immaculate and above all light"

John Rosson, Washington Times

Yogurt Fetta Entrees

A Lebanese favorite! Kabobs served on a mounded high pile of crisp pita croutons, chickpeas smothered with a warm yogurt dressing and sprinkled with toasted pine nuts.

Pick your Yogurt Fetta Entrée with:

Chicken Kabob - Tender chicken breast	\$12.50
Beef Kabob - Choice cut beef tenderloin cubes	\$12.95
Lamb Kabob - Tender leg of lamb	\$13.50
Fresh Eggplant - Fresh grilled spiced Eggplant slices	\$11.50

Pasta Entrees

Voted "One of the best in the city"

Zagat Survey

Vegetarian Saffron Fettuccine	Al dente fettuccine tossed with a curry cream sauce and topped with sautéed seasonal vegetables	\$12.50
Penne Cream Arabita:	Penne pasta covered with a creamy spicy arabita sauce, topped with your choice of Kabob.	
Chicken breast		\$12.00
Tenderloin Beef		\$12.50
Shrimp		\$14.50
Leg of Lamb		\$13.50
Seafood Saffron Fettuccine	Fettuccine tossed with a garlic olive oil sauce and topped with savory shrimp, scallops and mixed bell peppers.	\$16.50
Angel Hair Pancake	Seated in a sun-dried tomato pesto cream sauce, topped with roasted red peppers, grilled portabella mushrooms, sautéed spinach and tomatoes and garnished with fresh mozzarella cheese	\$13.50
Angel Chicken	Marinated chicken breast in rosemary garlic vinaigrette, grilled and served with grilled portabella mushrooms, red onions over angel hair pasta tossed in butter arugula sauce	\$15.50

Today's Pasta Special Priced Daily

Chef's Recommendations

Filet Mignon Medallion	8 oz. Grilled Filet Mignon served with ginger mushroom sauce, a side of yellow rice and a side of steamed spinach	\$22.00
Honey Almond Salmon	Grilled salmon tossed in a flavorful honey almond crunch served with a roasted red pepper yogurt dill sauce, side of mango salsa and rice	\$20.00
Rack of Lamb	Pan seared rack of lamb served with saffron onion sauce, a side of roasted shallots and green bean salsa over yellow rice	\$22.00
Cous Cous	Steamed Moroccan semolina topped with your choice of:	
Chicken Breast		\$15.50
Lamb w/Veggies		\$16.50
Vegetables		\$14.50
Kabkabou	The word kabkabou means Simmering. A Tunisian fish fiesta with Mahi-Mahi simmered in sauce made with onion, garlic, saffron, tomato, Tunisian spices served with Jasmine rice with a grand presentation of mild peppers and lemon and lime wedges.	\$20.00
Lamb Ragout with lemon	This great Dish comes from the magnificent landscapes of the Tunis region. This everyday soul food prepared with Leg of lamb, onion, garlic, saffron, tomato, lime, lemon, special spices, and mild chilies. Garnished with fresh parsley, pickled lemon and served with rice.	\$22.00
Kibbi Balls in cilantro yogurt sauce	-A Lebanese duet flavors created by the cilantro- laces garlic yogurt and the enticing onion, red bell pepper, sumak and walnut filling in the kibbi balls, served with Jasmine rice or Pita bread.	\$14.00

"An exotic kabob special of alternating morsels of shrimp and lamb was very good"
Robert Shoffner, Washington Magazine

Side Orders

Grilled Mixed Veggie, Steamed Asparagus	\$4.50 each
Mango Salsa, Steamed Spinach	\$4.25 each
Black Bean Corn Salsa	\$4.25 each
Roasted Shallot & Green Bean Salad, Cous Cous	\$4.75 each
Yellow Rice, Feta, Carrots, Black Olives, Beets, Turnips	\$2.50 each
Grilled Veggie Kabob	\$4.50

Drinks

Soda, Iced Tea, Coffee, Tea	\$2.75
Juice (Orange, Cranberry, Pineapple)	\$3.00
Cappuccino, Espresso, Turkish coffee,	\$3.00
Cool Passion	\$3.00

Lunch Specials - Sandwiches

- Served daily (11:30am - 3:00pm)

All sandwiches served with tahini sauce, lettuce, tomato and a side of garlic carrots.

Choice Cut Beef Tenderloin Kabob Pita	\$9.5
Chicken	\$8.5
Shawarma (Chicken or Beef)	\$9.5
Grilled Eggplant	\$8.5
Falafel	\$7.5
Grilled Mixed Veggies	\$8.5