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# APPETIZERS

<b>Tashkeelit Salatat</b> <i>(ta-sh-ki-let sa-la-tat)</i>	<b>\$35</b> <b>(Per Tray)</b>
A delicious variety of classic Egyptian starters: creamy hummus, smoky baba ghanoug, and refreshing salatit zabadi (yogurt cucumber salad). Served with crispy bread chips and warm, fluffy Egyptian baladi bread for dipping.	
<b>Tashkeelit Mahashi</b> <i>(ta-sh-ki-let ma-ha-shi)</i>	<b>\$25</b> <b>(Per Tray)</b>
A traditional medley of Egypt's beloved stuffed vegetables: tender Warak Enab (grape leaves) and soft Koromb (stuffed cabbage rolls), both filled with a savoury mixture of rice and herbs.	
<b>Baba Ghanoug</b> <i>(ba-ba gha-noog)</i>	<b>\$15</b> <b>(Per Tray)</b>
Velvety roasted eggplant blended with tahini, garlic, lemon juice, and olive oil, finished with a touch of salt and cumin. Smoky, creamy, and packed with flavour, this dip is served with fresh Egyptian bread for the perfect bite.	
<b>Hummus</b> <i>(hum-mus)</i>	<b>\$15</b> <b>(Per Tray)</b>
Smooth and creamy chickpeas blended with tahini, garlic, lemon juice, and olive oil to create a rich, velvety dip full of flavor. Finished with a drizzle of olive oil and a sprinkle of cumin or paprika.	
<b>Taboula</b> <i>(ta-boo-la)</i>	<b>\$20</b> <b>(Per Tray)</b>
A refreshing Levantine salad made with finely chopped parsley, bulgur wheat, diced tomatoes, green onions, mint, and a vibrant lemon-olive oil dressing. Light, zesty, and herb-forward, it's the perfect side or starter for any meal.	
<b>Salatit Zabadi</b> <i>(sa-la-tet za-ba-di)</i>	<b>\$20</b> <b>(Per Tray)</b>
A cool and creamy mix of thick Egyptian-style yogurt blended with finely chopped cucumber, garlic, and a touch of mint. Lightly seasoned and refreshing, it's the perfect side to balance spicy or grilled dishes.	
<b>Kobeiba</b> <i>(ko-bei-ba)</i>	<b>\$24</b> <b>(Per Dozen)</b>
Golden-fried shells made from cracked bulgur wheat, filled with a perfectly spiced mixture of minced meat, onions, and herbs. Crispy on the outside, tender and juicy on the inside.	
<b>Shorbit Ades</b> <i>(sh-or-bit ad-s)</i>	<b>\$20</b> <b>(Per Tray)</b>
A hearty, silky soup made from yellow lentils simmered with garlic, onions, carrots, and warm spices like cumin and coriander. Blended to perfection and finished with a drizzle of olive oil and a squeeze of lemon.	

# MAINS

## Warak Enab

(*wa-rak en-nab*)

**\$35**  
(*Per Kg*)

Tender grape leaves hand-rolled with a savory filling of seasoned rice, minced meat, herbs, and spices. Slow-cooked in a lemony broth until perfectly soft and infused with rich, zesty flavour.

## Kofta

(*kof-ta*)

**\$30**  
(*20 Pieces*)

Juicy, flame-grilled kofta made with finely minced beef or lamb, blended with onions, fresh herbs, and warm Egyptian spices. Grilled to smoky perfection.

## Ferakh Tikka

(*fe-ra-kh ti-ka*)

**\$30**  
(*12 Skewers*)

Tender chicken pieces marinated in a rich blend of yogurt, garlic, lemon juice, and Egyptian spices, then flame-grilled to juicy perfection. Smoky, succulent, and full of vibrant flavour in every bite.

## Ferakh Panne

(*fe-ra-kh pa-ney*)

**\$35**  
(*14 Pieces*)

Tender chicken breast cutlets marinated in garlic, lemon, and warm spices, then breaded and fried to golden perfection. Crispy on the outside, juicy on the inside.

## Macarona Bel Bechamel

(*ma-ca-ro-na be-al ba-cha-mel*)

**\$30**  
(*Per Tray*)

Layered Egyptian classic made with penne pasta, savory minced meat cooked in tomato sauce, and topped with a thick, golden béchamel. Baked until perfectly set and slightly crisp on top, creamy, hearty, and full of home-cooked flavour.

## Gambari Makli

(*gam-ba-ri ma-li*)

**\$35**  
(*Per Kg*)

Crispy, golden shrimp seasoned with garlic, lemon, and warm spices, then lightly coated and fried to perfection. A coastal favourite that's crunchy, tender, and bursting with bold, zesty flavor.

## Gambari Mashwi

(*gam-ba-ri ma-sh-wi*)

**\$35**  
(*Per Kg*)

Juicy whole shrimp marinated in garlic, lemon, olive oil, and Egyptian spices, then grilled over open flames until tender and lightly charred. Light, smoky, and perfectly seasoned, this dish brings the taste of the sea to your plate.

## Koshari

(*ko-sha-ri*)

**\$30**  
(*Per Tray*)

A satisfying layered dish of lentils, rice, and macaroni topped with spiced tomato sauce, crispy fried onions, and a splash of tangy garlic-vinegar chili. Bold in flavour and full of texture, this vegan street-food staple is loved by all.

# MORE MAINS

<b>Goulash</b> <i>(go-la-sh)</i>	<b>\$30</b> <i>(Per Tray)</i>
Layers of crispy, buttery phyllo pastry filled with a savoury mixture of spiced minced meat and onions, then baked until golden and flaky. This traditional dish offers the perfect balance of crunch and rich flavour in every bite.	
<b>Batatis Puree Belahma</b> <i>(ba-ta-tis pu-rey bel-lah-ma)</i>	<b>\$30</b> <i>(Per Tray)</i>
Creamy mashed potatoes layered with seasoned minced meat, sautéed onions, and warm Egyptian spices, then baked until golden and bubbling. Rich, hearty, and full of homemade flavor, this dish is comfort food at its finest.	
<b>Tashkeelit Fatayer</b> <i>(ta-sh-kee-lit fa-ta-yer)</i>	<b>\$15</b> <i>(Per Dozen)</i>
A trio of traditional baked pastries with golden, flaky dough and delicious fillings: tangy white cheese with herbs, spiced minced meat with onions, and aromatic zaatar blended with olive oil.	
<b>Roz Bel Mokasarat</b> <i>(rose be-al mo-ka-sa-rat)</i>	<b>\$30</b> <i>(Per Tray)</i>
A fragrant oven-baked rice dish layered with tender spiced potatoes and roasted nuts, including almonds and cashews, all infused with warm Egyptian spices and a hint of clarified butter.	
<b>Batatis Mahshiya</b> <i>(ba-ta-tis mah-shi-ya)</i>	<b>\$30</b> <i>(Per 15 Pieces)</i>
Hollowed-out potato halves stuffed with a savoury mixture of spiced minced meat, onions, and herbs, then baked in a rich tomato sauce until tender and golden. Each bite is hearty, aromatic, and filled with home-cooked flavour.	
<b>Hawawshi</b> <i>(ha-waw-shi)</i>	<b>\$15</b> <i>(Per Piece)</i>
Crispy baladi bread stuffed with a flavourful mix of minced beef, onions, peppers, and warm Egyptian spices, then baked or grilled until golden and juicy. A perfect balance of spice, crunch, and hearty satisfaction in every bite.	
<b>Bisara</b> <i>(bi-sa-ra)</i>	<b>\$30</b> <i>(Per Tray)</i>
A thick, rustic dip made from slow-cooked fava beans blended with fresh herbs like parsley, dill, and coriander, along with garlic, onions, and a dash of cumin. Served warm or at room temperature and drizzled with olive oil.	

# DESSERTS

**Basbousa Bel Mokasarat** \$25  
(Per Tray)  
*(bas-boo-sa be-al mo-ka-sa-rat)*

A moist and tender semolina cake, sweetened with rose or orange blossom syrup and topped with a generous sprinkle of roasted nuts like almonds, pistachios, or cashews and baked to golden perfection.

**Konafa Bel Mokasarat** \$25  
(Per Tray)  
*(ko-na-fah be-al mo-ka-sa-rat)*

Delicate layers of golden, crispy konafa (shredded phyllo dough) filled with a rich mixture of roasted nuts like walnuts, pistachios, and cashews, then baked and soaked in a fragrant sugar syrup.

**Roz Bel Laban** \$25  
(Per Tray)  
*(roz be-al la-ba-n)*

Creamy short-grain rice slow-cooked in milk and lightly sweetened, then flavored with vanilla, a touch of orange blossom or rose water, and topped with cinnamon or roasted nuts. Served chilled or warm.

**Baklawa Bel Mokasarat** \$25  
(Per Tray)  
*(bak-la-wa be-al mo-ka-sa-rat)*

Delicate layers of flaky phyllo pastry filled with a generous mix of crushed nuts like pistachios, walnuts, and cashews, then baked to golden perfection and soaked in a fragrant sugar syrup infused with rose or orange blossom water.

**Aish El Saraya Bel Crema Wel Mokasarat** \$30  
(Per Tray)  
*(ay-sh el sa-ra-ya be-al cre-ma we-al mo-ka-sa-rat)*

Golden toasted bread slices soaked in a fragrant syrup made with rose or orange blossom water, topped generously with a thick layer of silky cream (ashta) and sprinkled with crushed roasted nuts.

**Pasta Flora Be Morabit Meshmesh** \$30  
(Per Tray)  
*(pa-sta flo-ra be mo-ra-bit me-sh-me-sh)*

A buttery shortbread-style tart with a soft, crumbly crust, filled with thick, fragrant apricot jam (morabit meshmesh) and topped with a delicate lattice of golden pastry. Lightly baked for the perfect balance of sweetness and texture.

**Feteerit Tofah** \$30  
(Per Tray)  
*(fe-tee-rit to-fah)*

Flaky layers of puff pastry filled with tender apple slices caramelized in cinnamon, sugar, and butter, then baked until golden and aromatic. Often dusted with powdered sugar or topped with a light syrup glaze.

**Cake Bel Baskot** 30  
(Per Tray)  
*(cay-ke be-al bas-kot)*

A rich and fudgy no-bake dessert made with roasted semolina, cocoa powder, butter, sugar, and milk, often layered or topped with crushed biscuits or coconut. Chilled until firm and sliced into squares or bars.

# THE STORY



At MamT, every dish tells a story—one rooted in generations of Egyptian tradition, family gatherings, and the unmistakable aroma of home. Founded by Dr. Mervat, a physician with a lifelong passion for cooking, MamT brings the heart of Egypt to your plate.

After decades in the medical field, Dr. Mervat decided to follow her true calling: sharing the flavors she grew up with. With recipes perfected over the years and infused with love, MamT is more than a food boutique—it's a taste of nostalgia, heritage, and homemade comfort.

From the tangy zest of Warak Ennab to the rich layers of Bechamel, every item on the menu reflects Mervat's deep knowledge of authentic Egyptian cuisine. Her decades of culinary experience—sharpened through tradition—are now ready to be shared with the world.

Whether you're Egyptian or just discovering its food for the first time, MamT offers a soulful journey into the kitchen of a woman who turned her lifelong passion into a warm, welcoming bite of home.

The name MamT comes from the Egyptian word *mamty*—meaning "my mom"—because here, everything is cooked the way her mom did, and her mom before that.