

Welcome To

Ranoush

Middle Eastern Cuisine and Hookah Bar

*Bringing you the Syrian Experience from the Heart
of the Middle East to the Heart of the Loop*

*6501 Delmar in The Loop
St. Louis, MO 63130
314-RANOUSH*

Cold Mezza

Hummus

Chickpease and tahini dip blended with olive oil, lemon juice and garlic, garnished with sumac (V) 5.25*

Moutabal

Grilled aubergines combined with garlic, green and red peppers (V) 5.50*

Baba Ganoush

Grilled aubergines pureed with tahini, garlic, and lemon juice (V) 5.50



(V) indicated Vegetarian, and
(V*) indicates Vegan - friendly dishes

Cold Mezza

Labneh

Thick, Arabic Yogurt dip drizzled with olive oil and mint (V) 4.75

Warnek Inab (Vine Leaves)

Grape leaves stuffed with rice, pine nuts, currants, and Syrian spices (V)..... 5.50*

Makdous

Stuffed baby aubergine with spicy walnuts, garlic, olive oil (V) 4.75*

Tabbouleh

Fusion of fresh parsley, tomatoes and burghul, tossed with lemon juice and olive oil. Light and traditional Arabic salad (V) 4.75*

Mouhamara

Mixed oriental nuts, crushed in a spicy sauce, served with olive oil (V) 5.75*

Hot Mezza

Falafel

Lightly fried balls of spiced chickpeas with a hint of coriander (V) 4.50*

Kibbeh

Traditional Syrian dish of fried balls of spiced meat and burghal 6.25

Foul Moudames

Traditional Syrian dish of fava beans, tomatoes, garlic, and spices (V) 4.50*

Batata Harra

*Spicy potato cubes tossed with coriander, garlic and red peppers.
Chef's favorite! (V*) 5.25*

Fatayer

*Your choice of stuffed pies! Cheese fatayer - feta, fresh parsley and onion,
or Meat fatayer - ground beef, pine nuts, and onions 5.25*

Hot Mezza

Kalaj

Grilled halloumi cheese tucked inside an Arabic pita (V) 6.25

Arayes

Arabic pita stuffed with spicy ground beef and roasted pine nuts 6

Main Courses

Shish Tawuk

Grilled chicken kebab marinated in garlic, lemon juice, and spices 14.50

Chicken Kafta

Minced grilled chicken with herbs and spices 14.50

Chicken Shawarma

Grilled chopped chicken wrapped in pita with garlic sauce, onions and tomatoes 13.50

Lamb Shish Kebab

Lamb cubes marinated in lemon juice, olive oil and spices 16.50

Beef Kafta

Minced beef with herbs, onions, spices, grilled on a skewer 13.50

Beef Shawarma

Grilled chopped beef wrapped in pita bread with garlic sauce, onions, and tomatoes 16.50

Ranoush Mixed Grill

Shish Tawuk, beef kebab, and grilled shrip 16.50



Batenjaan bil Foren

Baked aubergines, onions, green and red peppers in a seasoned tomato sauce (V) 12.50*

Vegetarian Platter

Chef's combination of five hot and cold mezza 12.50

Suggested Menus

Ranoush Menu

Your choice of three cold OR hot mezza, mixed charcoal grill or Batenjaan bil Foren. Topped off with mint tea and baklawa 22

Traditional Mezza for Two

Falafel, kibbeh, tabbouleh, fatayer, hummus, baba ganoush, warak inab 28

Traditional Mezza for Two

Hummus, baba ganoush, mutabal, tabbouleh, falafel, batata harra, and labneh 26

Side Dishes

Arabic Fries (V) 2.50*

Kabis (V) mix of Arabic olives and pickles) 2*

Zattar Bread (V) pita topped with thyme and sesame 2*

Salads

Syrian Salad (V*)

Lettuce, tomatoes and fresh mint lightly tossed in olive oil and lemon juice 5.25

Fatoush (V*)

Lettuce, tomatoes, onions, and radish tossed with toasted pita bread pieces in a sumac dressing 6

Desserts

Baklava

Arabic pastry of phyllo dough and nuts in a sweet rosewater syrup 3.75

Knafeh

Ranoush's signature dessert and Syrian delight. A hybrid of baklava and cheesecake - sweet soft cheese sandwiched between layers of bird's nest phyllo. Chef's favorite! 5.25

Hookahs

We offer hookahs (water pipes with aromatic, flavored tobacco, or shisha) for outside enjoyment anytime, or inside the restaurant after 10pm.

Ask our server's for today's flavors of shisha. Enjoy!

Hookah 12

Drinks

Kahwa (Arabic Coffee) 2

Cinnamon Kahwa 2.50

Cardamom Kahwa 2.50

Rosewater kahwa 2.50

Mint Tea 2.50

Pepsi Products 1.25