

## Desserts

Baklava.....\$2.85  
*Made fresh from our finest filo dough, stuffed with fresh crushed walnuts, pistachios and a few secret ingredients.*

Warbat.....\$2.85  
*A filo dough pastry filled with a creamy cheese, filled and topped with a dusting of pistachio nuts. Yummy!*



## Beverages

Soft Drinks.....\$1.45  
*Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Fruit Punch*

Yogurt Soda (Aa'Yran).....\$1.45

Turkish Coffee.....\$2.45  
*A rich, lightly sweetened coffee made from the finest Arabic roast coffee beans.*

Coffee (Regular or Decaf).....\$1.75

## Hummos Are Our Specialty

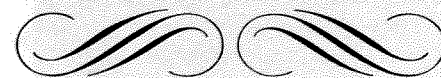
Classic Hummos.....\$3.85  
*We know the classics, and we believe this is the best.*

Mosabaha.....\$3.85  
*A mixture of hummos, warm whole chickpeas, tahineh.*

Makhlota.....\$3.85  
*Hummos covered with a combination of fava bean, paste and warm chickpeas.*

Hummos Bayrouy.....\$3.85  
*Hummos with hot pepper, garlic, parsley, tahineh and lemon juice.*

Ful Mudammas.....\$3.85  
*The rich man's breakfast, the shopkeeper's lunch, the poor man's supper. (Fava beans simmered over very low heat all night.)*



Topping.....\$1.45  
*Sun dried tomato salad or salsa, Harees (hot sauce).*

## History In Brief

Hummos is actually the Arabic word for chickpea, but the name has become synonymous with the dip, not just the one ingredient. Purists would refer to the dip (as we know it) as hummus bitahini. Hummus has existed for thousands of years, so it's virtually impossible to pinpoint its origin. It's used throughout the Middle East and is popular around the Mediterranean and in many parts of India. There are lots of versions, 'invented' in lots of places, which explains why you'll find many different spellings:

(hoummos, hommos, hommus, humos)

# Mr. Hummos

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