

# NEWS & RECORD

## » DINING

### Tasty food, excellent service at Chef Samir's

BY JENNIFER BRINGLE  
Special to Go Triad

**GREENSBORO** — When you eat out as much as I do, sometimes dining experiences have a tendency to run together. The food and service are good, but none of it is outstanding enough to separate it from the rest. But every now and then, a restaurant really stands out. That's the case with Chef Samir Shaltout's Egyptian Treasures.

The small Egyptian and Mediterranean eatery is tucked into the corner of a shopping center on West Wendover Avenue in the space that recently housed Cheleto's Mexican restaurant.

Chef Samir's offers a large selection of dishes featuring broiled seafood and traditional Egyptian items, such as kushari (a vegetable and pasta dish).

Appetizers are categorized as hot or cold and include two varieties of creamy, tangy hummus (one with ground beef, one without), mousakka and falafel, among others. Although those are all tempting options, it's hard for me to stray from the delicious stuffed grape leaves. The tender leaves encase a warm, slightly spicy mixture of rice, ground meat, tomatoes and onions that were so tasty, I was ready to fight my husband to eat the last one.

The entrees were just as flavorful and served in portions generous enough to ensure leftovers.

Roasted on a revolving skewer, the chicken shawarma (beef also is available) has a subtle spiciness with a hint of sweet. It's

#### CASUAL DINING



MARGARET BAXTER  
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#### Chef Samir Shaltout's Egyptian Treasures

**Where:** 4212-A W. Wendover Ave., Greensboro

**Information:** 852-9707 or <http://chef.samirshaltout.com>

**Hours:** 6:30 a.m.-10 p.m. Monday through Thursday, 6:30 a.m.-11 p.m. Friday and Saturday, 7 a.m.-9 p.m. Sunday

**Breakfast:** \$1.99-\$10.99

**Appetizers:** \$2.99-\$9.99

**Salads and soups:** \$3.49-\$5.99

**Entrees:** \$4.99-\$22.99

**Desserts:** \$2.99-\$3.99

**Beverages:** \$1.45-\$3.59

served atop herb rice that is lighter and fluffier than any I've ever tasted. The shish kebab — cubes of tender, grilled marinated filet mignon — also is served with the airy rice. Entrees are served with a side salad of crisp, fresh veggies (no

iceberg or paltry tomatoes here) drizzled with a light balsamic dressing.

Plating seems to be a specialty of Chef Samir, as the entree presentation was quite impressive with the eye-popping reds and greens of the salad juxtaposed with the more muted hues of the meat and rice.

Though it may be difficult, save room for dessert. Chef Samir offers several options, but the best are the baklava — buttery rolls of flaky dough stuffed with minced nuts, brown sugar and spices (they also come in a chocolate flavor) — and the creamy rice pudding, so smooth it almost tastes like ice cream.

Perhaps most stellar is the level of service at Chef Samir. Our waiter immediately greeted us and offered menu suggestions and answered any questions we had about the dishes. He returned to our table frequently to refill glasses and check on us, and when he boxed the leftovers, he took the care to label and date the containers so they could be easily identified. In addition to the waiter, Chef Samir himself visited our table, first to explain and apologize for a dish being unavailable, and then to check that the replacement order was satisfactory.

That level of attentive service coupled with delicious food ensures that I'll be a return customer.

*Casual Dining features local restaurants for diners on a budget. It runs every first and third Thursday of the month. Contact Jennifer Bringle at [jenniferbringle@gmail.com](mailto:jenniferbringle@gmail.com).*

**Chef Samir Shaltout's Egyptian Treasures**

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