



Mamouns Falafel is a legendary spot in New York City that offers one of the best falafel experiences in the country. Known for its crispy, perfectly seasoned falafel, Mamoun's has been a staple of NYC's Middle Eastern cuisine scene for decades. The **Mamoun's falafel recipe** is revered for its unique blend of herbs, spices, and high-quality ingredients that combine to create an unforgettable flavor. Whether you're a long-time resident of NYC or a first-time visitor, Mamoun's falafel is an essential part of the city's food culture.

What Makes Mamoun's Falafel Famous in NYC?

Since its founding, **Mamoun's falafel** has become synonymous with authentic Middle Eastern street food. The restaurant's dedication to creating a flavorful, crispy falafel has helped it stand out in a city filled with great food options. The combination of fresh ingredients and the skillful preparation method gives Mamoun's falafel a texture that's perfectly crispy on the outside while remaining light and fluffy on the inside. It's this commitment to quality that has made **Mamoun's falafel NYC** one of the most sought-after dining experiences in the city.

Exploring Mamoun's Falafel Menu

While the falafel takes center stage at Mamoun's, the **Mamoun's falafel menu** also includes a variety of other Middle Eastern staples that complement the falafel perfectly. From hummus and baba ganoush to shawarma and falafel wraps, the menu offers a variety of options for those looking to enjoy a complete Mediterranean meal. Whether you're craving a classic falafel sandwich or something a little different, Mamoun's has something for everyone.

Mamoun's Falafel Price: A Great Value

One of the key reasons why Mamoun's has remained so popular over the years is its **Mamoun's falafel price**. Despite being located in one of the most expensive cities in the world, the prices at Mamoun's remain very affordable. A falafel sandwich or platter is reasonably priced, ensuring that anyone can experience the [delicious flavors](#) without breaking the bank. For such a high-quality product, **Mamoun's falafel price** makes it one of the best values in New York City.



The Secret Behind Mamoun's Falafel Recipe

The core of **Mamoun's falafel recipe** lies in its simple yet effective ingredients. Chickpeas (or fava beans, depending on the specific version) are mixed with a blend of fresh herbs, such as parsley and cilantro, along with garlic, cumin, coriander, and other spices. The mixture is then shaped into small balls and deep-fried until golden brown. The crispy exterior is perfectly balanced by the light, fluffy interior, which has a soft, herbaceous flavor.

Mamoun's Falafel Recipe:

1. Ingredients:

- 2 cups of chickpeas (soaked overnight)
- 1 small onion, chopped
- 3-4 garlic cloves
- 1 bunch of parsley, chopped
- 1 bunch of cilantro, chopped
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon baking powder
- Salt and pepper to taste
- 1/4 cup flour
- Vegetable oil for frying

2. Instructions:

- Soak the chickpeas in water for 8-12 hours, then drain and rinse.
- In a food processor, combine the chickpeas, onion, garlic, parsley, cilantro, cumin, coriander, baking powder, salt, and pepper. Pulse until the mixture is coarse but well-combined.
- Gradually add flour until the mixture holds together when formed into balls.
- Shape the mixture into small balls or patties.
- Heat oil in a deep fryer or large pan over medium-high heat. Fry the falafel until golden brown, about 4-5 minutes.
- Serve with pita bread, tahini sauce, and your favorite accompaniments like pickles and vegetables.



Is Mamoun's Falafel Halal?

Yes, **Mamoun's falafel is halal**. Since falafel is a plant-based food, it is naturally suitable for vegetarians and those who follow halal dietary guidelines. The restaurant has always been committed to providing food that adheres to the highest standards, so you can enjoy Mamoun's falafel with peace of mind, knowing it fits within halal food practices.

Mamoun's Falafel Locations: From NYC to NJ

Mamoun's falafel has become such an iconic part of New York City's culinary landscape that it has expanded to several locations. While the original restaurant in Greenwich Village remains a favorite, Mamoun's now has several outposts in the surrounding area, including **Mamoun's falafel NJ**. This expansion ensures that more people can enjoy the delicious falafel, no matter where they are located in the tri-state area.

Who Owns Mamoun's Falafel?

The **Mamoun's falafel owner** is Mamoun Assad, a Syrian immigrant who founded the restaurant in 1971. He brought with him the traditional recipes and flavors of his homeland, creating a restaurant that was focused on serving authentic Middle Eastern dishes. Today, the restaurant is still family-owned and operated, with the Assad family continuing to uphold the legacy of the original recipe. Over the years, Mamoun's has remained a family business, preserving the same standards of quality and authenticity that made it famous.

Mamoun's Falafel: A New York City Institution

Over the past five decades, **Mamoun's falafel NYC** has become a quintessential part of the city's food culture. The restaurant has garnered a loyal following of customers, many of whom return time and again for their falafel fix. It's not just a place to grab a quick meal; it's an institution that represents the diversity and culinary richness of New York City. Whether you're a local or a visitor, **Mamoun's falafel NYC** is a must-try spot that continues to define the city's love for Middle Eastern cuisine.

Conclusion

Mamoun's Falafel has earned its place as a must-try spot in New York City, offering authentic, flavorful falafel at affordable prices. With its crispy texture, light interior, and



rich blend of spices, Mamoun's falafel delivers an unforgettable experience. Whether you're visiting NYC or trying the [falafel](#) at one of their expanded locations in New Jersey, Mamoun's remains a beloved destination for Middle Eastern cuisine lovers.

FAQs

- 1. What is the Mamoun's falafel recipe?** Mamoun's falafel combines chickpeas, fresh herbs, garlic, cumin, coriander, and other spices. The mixture is deep-fried to a crispy golden brown.
- 2. Is Mamoun's falafel halal?** Yes, Mamoun's falafel is halal as it is made from plant-based ingredients.
- 3. What are the prices at Mamoun's falafel?** The prices at Mamoun's falafel range from \$5 to \$10, offering great value for quality food in NYC.
- 4. Where is Mamoun's falafel located?** Mamoun's falafel has locations in NYC and New Jersey.
- 5. Who owns Mamoun's falafel?** Mamoun's falafel was founded by Mamoun Assad in 1971 and is still family-owned.
- 6. Can I make Mamoun's falafel at home?** Yes, you can follow the recipe to make Mamoun's falafel at home using fresh ingredients and proper frying techniques.
- 7. Is Mamoun's falafel only served in New York?** Mamoun's falafel is also available in New Jersey, expanding its reach beyond NYC.
- 8. What is the best way to enjoy Mamoun's falafel?** It's best enjoyed in a pita with tahini sauce, fresh vegetables, and pickles.
- 9. Is Mamoun's falafel suitable for vegetarians?** Yes, it's a vegetarian dish made from chickpeas, herbs, and spices.
- 10. Why is Mamoun's falafel so popular?** Its authentic flavor, affordable prices, and consistent quality have made Mamoun's falafel a favorite in NYC.