



## (Mezze)Appetizers

### Falafel

Mixed garbanzo beans, parsley and rich spices fried in vegetable oil.

### Hummus

Garbanzo beans, lemon, tahini sauce, garlic and olive oil.

### Dolmas

Stuffed grape leaves with garlic and lemon.

### Baba Ghanouj

Grilled eggplant blended with tahini, lemon juice, garlic and olive oil.

### Eggplant plate

Fried eggplant, garlic, lemon juice, parsley and olive oil.

### Fatet Batinjan

Fried eggplant, garlic, lemon, tomato sauce, tahini sauce topped with yogurt and fried pita bread. ( you can add meat if you wish).

### Kibbeh

Beef, onions, bulgur (crushed wheat grain) and pine nuts mixed with special spices.(pine nuts upon request).

## Fatayer (Bakery)

### Fatayer Sabanekh (spinach)

Dough stuffed with fresh spinach mixed with onion & sumac.

### Manakeesh Zaatar

The best of both worlds! Thyme & sesame mixed with virgin olive oil cooked on dough.

### Fatayer Jebneh (Cheese)

Feta cheese with thyme cooked inside dough.

### Fatayer Aljoz (Walnuts)

Walnuts and spices cooked inside dough.

### Cheese balls

Baked dough and stuffed with cream cheese.

# Entrees

Whole lamb roast stuffed with rice

Marinated whole lamb, garlic, onions, roasted almond, special spices and ground beef with. (Ground beef with the rice is optional)

Whole goat roast stuffed with rice

Marinated whole goat, garlic, onions, roasted almond, special spices and ground beef with rice.(Ground beef with the rice is optional)

Leg of lamb roast

Marinated leg of lamb, garlic, onions, roasted almond, special spices and ground beef with (Ground beef with the rice is optional)

Chicken Roast

Marinated whole chicken, garlic, onions, roasted almond, ground beef and rice and special spices.(Ground beef with the rice is optional)

Lamb Mansaf

A traditional dish made of lamb cooked in a yogurt sauce and served with rice.

Lamb Mandi

A traditional dish made of roasted lamb cooked with special spices and served with rice.

Baked Zaatar Chicken

Whole chicken marinated in garlic, onions, jalapeno, lemon juice and special spices. (Pieces of chicken available instead of the whole chicken)

Grilled chicken

Chicken marinated in garlic, lemon juice and special spices. (Choice of bone-less chicken breast, thighs or drumsticks)

Musakhan(Baked chicken over bread)

Marinated chicken, onions, sumac and special spices cooked over bread.

Alfredo Stuffed Chicken

Chicken breast stuffed with spinach, mushrooms, onions and cheddar cheese topped with Alfredo sauce.

Kabsah

Your choice of meat (Chicken, Lamb or Goat) with onion, garlic, tomatoes and special spices cooked with basmati rice.

Beryani

Your choice of meat (Chicken, Lamb or Goat) with onion, garlic, tomatoes, ginger, mint, yogurt, cilantro, jalapeño and special spices cooked with basmati rice.

Keftah bil tahinyeh

Ground beef marinated with parsley, tahini sauce, potatoes and onions.

Keftah bil Batinjal

Marinated ground beef wrapped with eggplant and cooked with a garlic and tomato sauce.

Dawood Basha

Marinated meatballs made with onions, pine nuts, parsley and spices then cooked in a bell pepper and tomato sauce.

Beef stew

Beef cubes, zucchini, carrots, potatoes, garlic and onions served with rice.

Kabab hallah

Marinated Beef cubes sautéed with garlic, onions and bell pepper.

Makloubah

Your choice of meat (chicken, lamb or goat) cooked with onions, special spices and your choice of vegetables (eggplant, Cauliflower or potatoes) and served with basmati rice.

Moussaka

Eggplant made with tomato sauce, garlic, cilantro and onions.:

Bamyeh

Okra, onions, garlic, cilantro cooked with tomato sauce, spices and served over rice. (You can add meat if you wish).

Fasoulyeh

Green beans, onions, garlic and cilantro cooked with tomato sauce and spices and served over rice. (You can add meat if you wish)

Bazella

Green Peas, onions, garlic, cilantro cooked with tomato sauce, spices and served over rice. (You can add meat if you wish)

Mix vegetables stew

Carrots, broccoli, green beans, cauliflower, potatoes, onion and garlic cooked with tomato sauce.

#### Mroukhieh Stew

Jute leaves, garlic, onion and spices served over rice. (You can add meat if you wish)

#### Mujaddara

Mixed lentils and rice topped with sautéed onions and sumac.

#### Warak Enab

Stuffed grape leaves, garlic, onions, rice and your choice of meat (chicken, lamb or goat)

#### Warak Malfoof

Cabbage stuffed with rice and ground beef.

#### Sayadieh

Baked Tilapia fish fillet seasoned with special house spices and served with rice.

#### Salmon Fillet

Baked Salmon fillet seasoned with special house spices served with garlic lemon sauce and rice.

## Desserts:

#### Baklava

Layers of filo pastry filled with chopped nuts and sweetened with sweet syrup and topped with pistachio.

#### Warbat

Layers of filo pastry stuffed with cream cheese and sweetened with sweet syrup and topped with pistachio.

#### Basbooseh

Semolina mix sweetened with sweet syrup topped with nuts.

#### Kenafeh

Shredded filo dough with sweetened cheese topped with rose water and pistachio.

#### Katayef

Sweet stuffed pancakes filled with your choice of (cream cheese, walnuts, sweetened cheese) topped with pistachio.

#### Awameh

Deep fried batter dipped in sweet syrup.