





## CATERING MENU

 Vegan


















### Salads

*(Served in Half Shaven Dish Trays for 10-13 ppl)*

<b>Tabouli</b>  75	<b>Yara</b>  70
<i>Parsley, Burghul, Onion, Tomato, Scallion, Mint, Lemon Juice and Olive Oil</i>	<i>Tomatoes, Cucumber, Red Onion, Parsley, Mint, Pomegranate Molasses, Lemon Juice and Olive Oil</i>
<b>Fattoush</b>  70	<b>Eggplant</b>  70
<i>Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Balsamic vinaigrette, Pomegranate Molasses and Olive Oil</i>	<i>Grilled Eggplant, Tomato, Parsley, Pomegranate Molasses, Garlic, Lemon Juice and Olive Oil</i>

### Mezze

*(Served in Half Shaven Dish Trays/Dozens, with Pita Bread for 10-13 ppl)*

<b>Hummus</b>  50	<b>Grilled Halloumi</b> \$14
<i>Chickpea Puree, Tahini, Garlic and Lemon Juice</i>	<i>Grilled Cypriot Cheese, arugula, Cherry Tomato and Olive Oil.</i>
<b>Babaghanouj</b>  55	<b>Beef Hummus</b> 70
<i>Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice</i>	<i>Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts</i>
<b>Mouhamara</b>  55	<b>Sfiha</b> 20 <i>per dozen</i>
<i>Sundried Red Pepper, Walnut, Pomegranate Molasses and Spices</i>	<i>Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts</i>
<b>Labneh</b> 60	<b>Fatayir</b>  20 <i>per dozen</i>
<i>Strained Yogurt and Olive Oil</i>	<i>Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice</i>
<b>Vegan Warak Einab</b>  20 <i>per dozen</i>	<b>Kibbe Mukleyi</b> 22 <i>per dozen</i>
<i>Grape Leaves Stuffed with Tomato, Parsley, Onion, Dried Mint, Rice, Lemon Juice and Olive Oil</i>	<i>Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices</i>
<b>Mudardara</b>  45	<b>Vegan Kibbe</b>  22 <i>per dozen</i>
<i>Lentils with Rice, Onion, Spices and Caramelized Onions</i>	<i>Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices</i>
<b>Moussakaa</b>  52	<b>Sambosik Meat</b> 22 <i>per dozen</i>
<i>Fried Eggplant, Tomato, Onion, Garlic and Chick Pea</i>	<i>Deep Fried Pastry Filled with Ground Lamb, Onions and Spices</i>
<b>Loubyeh Bzeit</b>  50	<b>Sambosik Cheese</b> 22 <i>per dozen</i>
<i>Green Beans, Onion, Tomato, Garlic and Spices</i>	<i>Deep Fried Pastry Filled with Feta Cheese, Parsley and Spices</i>
<b>Yara Tzaziki</b> 50	<b>Foul Moudamas</b>  40
<i>Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon</i>	<i>Fava Beans, Garlic, Lemon Juice and Cumin. Served with Turnips, Onion, Tomato and Fresh Mint</i>
<b>Falafel</b>  18 <i>per dozen</i>	<b>Shankleesh</b> 70
<i>Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro</i>	<i>Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil</i>
<b>Beet Falafel</b>  20 <i>per dozen</i>	<b>Riz</b>  27
<i>Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro</i>	<i>Rice and Vermicelli</i>
<b>Sojouk</b> 60	<b>Fries</b>  40
<i>Lamb and Beef Mix, Garlic, Tomato and Spices</i>	<i>Hand cut Fries</i>
<b>Cauliflower</b>  50	<b>Spicy Potatoes</b>  45
<i>Fried Cauliflower and yara Tahini</i>	<i>Deep Fried Potatoes with Cilantro, Garlic and Cayenne Pepper</i>
	<b>Yara Fries</b>  45
	<i>Fries with Zaatar and Spices</i>

*we cater sandwiches on your request  
Please notify us of any food allergies. consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness*

