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CATERING MENU

Vegan

Salads

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

Tabouli 80
Parsley, Burghul, Onion, Tomato, Scallion, Mint, Lemon Juice and Olive Oil

Yara 80
Tomatoes, Cucumber, Red Onion, Parsley, Mint, Pomegranate Molasses, Lemon Juice and Olive Oil

Fattoush 75
Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Balsamic vinaigrette, Pomegranate Molasses and Olive Oil

Eggplant 75
Grilled Eggplant, Tomato, Parsley, Pomegranate Molasses, Garlic, Lemon Juice and Olive Oil

Mezze

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

Hummus 60
Chickpea Puree, Tahini, Garlic and Lemon Juice

Babaghanouj 68
Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice

Mouhamara 68
Sundried Red Pepper, Walnut, Pomegranate Molasses and Spices

Labneh 68
Strained Yogurt and Olive Oil

Vegan Warak Einab 24 *per dozen*
Grape Leaves Stuffed with Tomato, Parsley, Onion, Dried Mint, Rice, Lemon Juice and Olive Oil

Mudardara 55
Lentils with Rice, Onion, Spices and Caramelized Onions








Moussakaa 60
Fried Eggplant, Tomato, Onion, Garlic and Chick Pea

Yara Tzaziki 55
Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon

Falafel 20 *per dozen*
Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro

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

319 East 53rd Street New York, NY 10022

Beet Falafel	22 <i>per dozen</i>	
<i>Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro</i>		
Sojouk	70	
<i>Lamb and Beef Mix, Garlic, Tomato and Spices</i>		
Cauliflower	65	
<i>Fried Cauliflower and yara Tahini</i>		
Beef Hummus	85	
<i>Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts</i>		
Sfiha	24 <i>per dozen</i>	
<i>Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts</i>		
Fatayir	24 <i>per dozen</i>	
<i>Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice</i>		
Kibbe Mukleyi	26 <i>per dozen</i>	
<i>Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices</i>		
Vegan Kibbe	26 <i>per dozen</i>	
<i>Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices</i>		
Sambosik Meat	26 <i>per dozen</i>	
<i>Deep Fried Pastry Filled with Ground Lamb, Onions and Spices</i>		
Sambosik Cheese	26 <i>per dozen</i>	
<i>Deep Fried Pastry Filled with Feta Cheese, Parsley and Spices</i>		
Foul Moudamas	50	
<i>Fava Beans, Garlic, Lemon Juice and Cumin.</i>		
<i>Served with Turnips, Onion, Tomato and Fresh Mint</i>		
Shankleesh	80	
<i>Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil</i>		
Riz	33	
<i>Rice and Vermicelli</i>		
Fries	45	
<i>Hand cut Fries</i>		
Spicy Potatoes	50	
<i>Deep Fried Potatoes with Cilantro, Garlic and Cayenne Pepper</i>		
Yara Fries	50	
<i>Fries with Zaatar and Spices</i>		

Platters

(Served in half shaven dish trays with pita bread up to 10 ppl.)

Shish Tawook 215

Grilled Seasoned Chicken Tender.

Served with Grilled Vegetables, Rice and Garlic Aioli.

Lamb Kefta 215

Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices.

Served with Grilled Vegetables and Rice

Filet Mignon 305

Grilled Seasoned Filet Mignon Skewers.

Served with Grilled Vegetables and Rice

Lamb Chops 145 *per dozen*

Grilled Lamb Chops.

Served with Grilled Vegetables and Rice

Mixed Grill 320

Grilled Chicken, Filet Mignon and Kefta Skewers.

Served with Grilled Vegetables and Garlic Aioli

Kibbe B Saynieh 145

Baked Lean Beef and Cracked Wheat Filled with Ground Beef, Onions, Pine Nuts and Spices.

Served with Choice of Cabbage Salad or Laban b Khiar

Kefta B Sayniyeh 140

Baked Kefta with Potato Slices, Tomato and Onions in Tomato Sauce

Lamb Okra 145

Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices.

Served with Rice

Lamb Fassolia 145

Sautéed white bean, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices.

Served with Rice

Vegan Okra 130

Sautéed Okra, Sautéed Onions, Cilantro, Garlic, Tomato Paste and Spices.

Served with Rice

Mulukhia 145

Mallow Stew with Chicken, Onions, Garlic and Cilantro.

Served with Rice

Kibbe B Laban 145

Meat Kibbe with Hot Yogurt Sauce, Garlic and Mint.

Served with Rice

Koussa 145

Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce

Warak Einab 145

Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice



Shawarma Beef 155
Seasoned Shredded Beef
Served with Onions, Parsley, Tomatoes, Pickles and Tahini

Shawarma Chicken 148
Seasoned Shredded Chicken
Served with Garlic, Pickles and Fries

Grilled Salmon 225
Grilled Wild Salmon with yara Seasoning
Served with Grilled Vegetables and Tahini sauce

Prawns 305
Grilled Prawns with yara Seasoning.
Served with Rice and Grilled Mix Vegetables

Lemon Sole 280
Sautéed Lemon Sole with Butter , Lemon and Flour
Served with Grilled Vegetables and Rice

Sultan Ibrahim 280
Deep Fried Red Mullet
Served with Tahini Sauce, Fried eggplant and Fried Pita

Sautéed Shrimp 305
Garlic, butter, cilantro and yara seasoning.
Served with Grilled Vegetables and Rice.

whiting Fish 220
Deep Fried whiting fish
Served with Tahini Sauce, Fried eggplant and Fried Pita.

Stuffed Lamb (Ouzi) 700
Baked Whole Lamb
Served with Rice & Meat (Riz Sharqi) Topped with Nuts. (on request).
Comes with Hummus and Fattoush

Dessert

(Served in Half Shaven Dish Trays/Dozens)

Baklava 95
Pastries with Nuts, Pistachios and yara syrup

Kenafa 125
Baked Cheese Topped with Bread Crumbs, Crushed Pistachio and yara Syrup

Milk Pudding 80
Topped with Ground Pistachio, Cotton Candy and Yara Syrup

Namoura 60
Baked Semolina, Farina, Rose water, Orange Blossom and Butter, topped with Yara Syrup and Pistachio.

Maamoul 95
Date, Walnuts or Pistachio

BOOZA 60
Lebanese Ice Cream

Sfouf, Tumeric cake 80
Baked Semolina, flour, tumeric powder, vegetable oil and Anise

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