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Platters

Vegan

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

Shish Tawook 199	Mulukhia 170
<i>Grilled Seasoned Chicken Tender.</i>	<i>Mallow Stew with Chicken, Onions, Garlic and Cilantro.</i>
Served with Grilled Vegetables, Rice and Garlic Aioli.	Served with Rice
Lamb Kefta 199	Kibbe B Laban 170
<i>Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices.</i>	<i>Meat Kibbe with Hot Yogurt Sauce, Garlic and Mint.</i>
Served with Grilled Vegetables and Rice	Served with Rice
Filet Mignon 330	Koussa 199
<i>Grilled Seasoned Filet Mignon Skewers.</i>	<i>Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce</i>
Served with Grilled Vegetables and Rice	Warak Einab 199
Lamb Chops 125 ^{per dozen}	<i>Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice</i>
<i>Grilled Lamb Chops.</i>	Shawarma Beef 199
Served with Grilled Vegetables and Rice	<i>Seasoned Shredded Beef</i>
Mixed Grill 330	Served with Onions, Parsley, Tomatoes, Pickles and Tahini
<i>Grilled Chicken, Filet Mignon and Kefta Skewers.</i>	Shawarma Chicken 199
Served with Grilled Vegetables and Garlic Aioli	<i>Seasoned Shredded Chicken</i>
Kibbe B Saynieh 180	Served with Garlic, Pickles and Fries
<i>Baked Lean Beef and Cracked Wheat Filled with Ground Beef, Onions, Pine Nuts and Spices.</i>	Grilled Salmon 240
Served with Choice of Cabbage Salad or Laban b Khiair	<i>Grilled Wild Salmon with yara Seasoning</i>
Kefta B Sayniyeh 150	Served with Grilled Vegetables and Tahini sauce
<i>Baked Kefta with Potato Slices, Tomato and Onions in Tomato Sauce</i>	Prawns 320
Lamb Okra 170	<i>Grilled Prawns with yara Seasoning.</i>
<i>Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices.</i>	Served with Rice and Grilled Mix Vegetables
Served with Rice	Lemon Sole 240
Lamb Fassolia 170	<i>Sautéed Lemon Sole with Butter , Lemon and Flour</i>
<i>Sautéed white bean, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices.</i>	Served with Grilled Vegetables and Rice
Served with Rice	Sultan Ibrahim 240
Vegan Okra 145	<i>Deep Fried Red Mullet</i>
<i>Sautéed Okra, Sautéed Onions, Cilantro, Garlic, Tomato Paste and Spices.</i>	Served with Tahini Sauce, Fried eggplant and Fried Pita
Served with Rice	Sautéed Shrimp 295
Vegan Fassolia 145	<i>Garlic, butter, cilantro and yara seasoning.</i>
<i>Sautéed beans, Sautéed onions, Cilantro, Garlic, Tomato paste and spices.</i>	Served with Grilled Vegetables and Rice.
	Stuffed Lamb (Ouzi) 750
	<i>Baked Whole Lamb</i>
	Served with Rice & Meat (Riz Sharqi) Topped with Nuts. (on request).
	Comes with Hummus and Fattoush

Dessert

(Served in Half Shaven Dish Trays/Dozens)

Baklawa 95	Namoura 65
<i>Pastries with Nuts, Pistachios and yara syrup</i>	<i>Baked Semolina, Farina, Rose water, Orange Blossom and Butter, topped with Yara Syrup and Pistachio.</i>
Kenafa 125	Maamoul 95
<i>Baked Cheese Topped with Bread Crumbs, Crushed Pistachio and yara Syrup</i>	<i>Date, Walnuts or Pistachio</i>
Milk Pudding 80	BOOZA 60
<i>Topped with Ground Pistachio, Cotton Candy and Yara Syrup</i>	<i>Lebanese Ice Cream</i>
	Sfouf, Tumeric cake 80
	<i>Baked Semolina, flour, tumeric powder, vegetable oil and Anise</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.*

319 East 53rd Street New York, NY 10022







CATERING MENU

 Vegan

















Salads

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

Tabouli  85	Yara  80
<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>
Fattoush  75	Eggplant  80
<i>Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Apple cider vinegar, 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)

Hummus  70	Sfiha 26 _{per dozen}
<i>Chickpea Puree, Tahini, Garlic and Lemon Juice</i>	<i>Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts</i>
Babaghanouj  75	Fatayir  26 _{per dozen}
<i>Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice</i>	<i>Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice</i>
Mouhamara  75	Kibbe Mukleyi 29 _{per dozen}
<i>Sundried Red Pepper, Walnut, Pomegranate Molasses and Spices</i>	<i>Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices</i>
Labneh 75	Vegan Kibbe  29 _{per dozen}
<i>Strained Yogurt and Olive Oil</i>	<i>Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices</i>
Vegan Warak Einab  28 _{per dozen}	Samboisik Meat 28 _{per dozen}
<i>Grape Leaves Stuffed with Tomato, Parsley, Onion, Dried Mint, Rice, Lemon Juice and Olive Oil</i>	<i>Deep Fried Pastry Filled with Ground Lamb, Onions and Spices</i>
Mudardara  70	Samboisik Cheese 28 _{per dozen}
<i>Lentils with Rice, Onion, Spices and Caramelized Onions</i>	<i>Deep Fried Pastry Filled with Feta Cheese, Parsley and Spices</i>
Moussakaa  75	Foul Moudamas  68
<i>Fried Eggplant, Tomato, Onion, Garlic and Chick Pea</i>	<i>Fava Beans, Garlic, Lemon Juice and Cumin. Served with Turnips, Onion, Tomato and Fresh Mint</i>
Yara Tzaziki 70	Fassolia Mutabal 68
<i>Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon</i>	<i>White Beans, Garlic, Olive Oil and Lemon Juice</i>
Falafel  24 _{per dozen}	Fatteh, Either Eggplant, Meat or Shrimp 100
<i>Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro</i>	<i>with Chickpeas, Pita and Yogurt</i>
Beet Falafel  26 _{per dozen}	Shankleesh 80
<i>Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro</i>	<i>Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil</i>
Sojouk 90	Riz  45
<i>Lamb and Beef Mix, Garlic, Tomato and Spices</i>	<i>Rice and Vermicelli</i>
Cauliflower  85	Fries  50
<i>Fried Cauliflower and yara Tahini</i>	<i>Hand cut Fries</i>
Beef Hummus 100	Spicy Potatoes  55
<i>Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts</i>	<i>Deep Fried Potatoes with Cilantro, Garlic and Cayenne Pepper</i>
	Yara Fries  55
	<i>Fries with Zaatar and Spices</i>

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