

CATERING MENU

Vegan

Salads

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

Tabouli 85
Parsley, Burghul, Onion, Tomato, Scallion,
Mint, Lemon Juice and Olive
Oil

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

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

Eggplant 80
Grilled Eggplant, Tomato, Parsley, Pomegran-
ate Molasses, Garlic, Lemon Juice and Olive Oil

Mezze

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

Hummus 70
Chickpea Puree, Tahini, Garlic and Lemon
Juice

Babaghanouj 75
Grilled Eggplant Puree, Tahini, Garlic and
Lemon Juice

Mouhamara 75
Sundried Red Pepper, Walnut, Pomegranate
Molasses and Spices

Labneh 75
Strained Yogurt and Olive Oil

Vegan Warak Einab 28 per dozen
Grape Leaves Stuffed with Tomato, Parsley,
Onion, Dried Mint, Rice, Lemon Juice and
Olive Oil

Mudardara 70
Lentils with Rice, Onion, Spices and
Caramelized Onions

Moussakaa 75
Fried Eggplant, Tomato, Onion, Garlic and
Chick Pea

Yara Tzaziki 70
Yogurt, Cucumber, dill, Garlic, Dried Mint and
Lemon

Falafel 24 per dozen
Chickpea Patties Mixed with Parsley, Onion,
Garlic and Cilantro

Beet Falafel 26 per dozen
Chickpea Patties Mixed with Beets, Parsley,
Onion, Garlic and Cilantro

Sojouk 90
Lamb and Beef Mix, Garlic, Tomato and
Spices

Cauliflower 85
Fried Cauliflower and yara Tahini

Beef Hummus 100
Chickpea Puree, Tahini, Garlic, Lemon Juice,
topped with Sautéed Beef and Pine Nuts

Sfiha 26 per dozen
Pie Stuffed with Lamb, Onion, Tomato,
Pomegranate Molasses and Pine Nuts

Fatayir 26 per dozen
Pie Stuffed with Spinach, Onion, Sumac and
Lemon Juice

Kibbe Mukleyi 29 per dozen
Deep Fried Lean Beef and Cracked Wheat
Filled with Ground Beef, Onion, Pine Nuts and
Spices

Vegan Kibbe 29 per dozen
Deep Fried pumpkin and cracked wheat filled
with spinach, Onion, Walnuts, Golden Raisin,
Sumac and Spices

Sambosik Meat 28 per dozen
Deep Fried Pastry Filled with Ground Lamb,
Onions and Spices

Sambosik Cheese 28 per dozen
Deep Fried Pastry Filled with Feta Cheese,
Parsley and Spices

Foul Moudamas 68
Fava Beans, Garlic, Lemon Juice and Cumin.
Served with Turnips, Onion, Tomato and Fresh
Mint

Fassolia Mutabal 68
White Beans, Garlic, Olive Oil and Lemon Juice

Fatteh, Either Eggplant, Meat or Shrimp 100
with Chickpeas, Pita and Yogurt

Shankleesh 80
Yara Feta Cheese, with Tomato, Scallions,
Zaatar and Olive oil

Riz 45
Rice and Vermicelli

Fries 50
Hand cut Fries

Spicy Potatoes 55
Deep Fried Potatoes with Cilantro, Garlic and
Cayenne Pepper

Yara Fries 55
Fries with Zaatar and Spices

Platters

 **vegan**

(Served in half) Shaven dish trays with your bread up to 10 ppl.)

Shish Tawook 199	Mulukhia 170
Grilled Seasoned Chicken Tender Served with Grilled Vegetables, Rice and Garlic Aioli.	Milkew Stew with Chicken, Onions, Garlic and Cilantro Served with Rice
Lamb Kefta 199	Kibbe B Laban 170
Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices. Served with Grilled Vegetables and Rice.	Meat kibbe with Hot Yogurt Sauce, Garlic and Mint Served with Rice
Filet Mignon 330	Koussa 199
Grilled Seasoned Filet Mignon Steaks Served with Grilled Vegetables and Rice.	Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce
Lamb Chops 125 <small>per chop</small>	Warak Einab 199
Grilled Lamb Chops Served with Grilled Vegetables and Rice	Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice
Mixed Grill 330	Shawarma Beef 199
Grilled Chicken, Filet Mignon and Kefta Steaks Served with Grilled vegetables and Garlic Aioli	Seasoned Shredded Beef Served with Onions, Parsley, Tomatoes, Pickles and Tahini
Kibbe B Sayneh 180	Shawarma Chicken 199
Baked Lean Beef and Cracked Wheat Filled with Ground Beef, Onions, Pine Nuts and Spices. Served with Choice of Cabbage Salad or Laban B Khar	Seasoned Shredded Chicken Served with Garlic, Pickles and Fries
Kefta B Sayneh 150	Grilled Salmon 240
Baked Kefta with Potatoes, Onions, Tomatoes and Onions in Tomato Sauce	Grilled Wild Salmon with your Seasoning Served with Grilled Vegetables and Tahini sauce
Lamb Okra 170	Prawns 320
Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. Served with Rice	Grilled Prawns with your Seasoning Served with Rice and Grilled Mix Vegetables
Lamb Fassolia 170	Lemon Sole 240
Sautéed white bean, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. Served with Rice	Sautéed Lemon Sole with Butter, Lemon and Flour Served with Grilled Vegetables and Rice
Vegan Okra  145	Sultan Ibrahim 240
Sautéed Okra, Sautéed Onions, Cilantro, Garlic, Tomato Paste and Spices Served with Rice	Deep Fried Red Mullet Served with Tahini Sauce, Fried eggplant and Fried Peas
Vegan Fassolia  145	Sautéed Shrimp 295
Sautéed Onions, Sautéed onions, Cilantro, Garlic, Tomato paste and spices	Garlic, butter, cilantro and your seasoning Served with Grilled Vegetables and Rice
	Stuffed Lamb (Chut) 750
	Baked Whole Lamb Served with Rice & Meat (Biz Shorij) Topped with Nuts. (on request) Comes with Hummus and Falafel

Dessert

(Served in Half) Shaven Dish Trays/Dessert

Baklava 95	Namoura 65
Nuts with Nuts, Pistachio and your syrup	Baked Semolina, Raisins, Rose water, Orange Blossom and Butter, topped with your Syrup and Pistachio
Kenafa 125	Maamoul 95
Baked Cheese Topped with Bread Crumbs, Crushed Pistachio and your Syrup.	Onion, Walnuts or Pistachio
Milk Pudding 80	BOOZA 60
Topped with Ground Pistachio, Cotton Candy and your Syrup	Lemonade Ice Cream
	Sfouf, Turmeric cake 80
	Baked Semolina, Raisin, turmeric powder, vegetable oil and Anise