

Platters*Served in half shoven 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 Steaks.

*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 Steaks.

*Served with Grilled Vegetables and Garlic Aioli***Kibbe B Saynieh** 145

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

*Served with Choice of Cabbage Salad or Laban b Khior***Kefta B Sayniyeh** 140

Boiled 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

New: Kibbe with Hot Yogurt Sauce, Garlic and Mint.

*Served with Rice***Koussa** 145

Gny 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 Fried 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

Boiled Whole Lamb

*Served with Rice & Meat (fir Shargil) Topped with Nuts. (on request).**Comes with Hummus and Fattoush***Dessert***Served in Half Shoven Dish Trays/Dozens***Baklava** 95

Pastries with Nuts, Pistachios and yara syrup

Kenafa 125

Soaked Cheese Topped with Bread Crumbs, Crushed Pistachio and yara Syrup

Milk Pudding 80

Topped with Ground Pistachio, Cotton Candy and Yara Syrup

Namoura 60

Boiled Semolina, Fenina, Rose water, Orange Blossom and Butter, topped with Yara Syrup and Pistachio.

Maamoul 95

Dose, Halbuts or Pistachio

BOOZA 60

Lebanese Ice Cream

Sfouf, Tumeric cake 80

Boiled Semolina, flour, turmeric powder, vegetable oil and Anise







CATERING MENU

 Vegan




Salads

(Served In Half Shoven Dish Troys 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 Shoven Dish Troys/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 | Fatayr |  | 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, Zootar 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 Zootar and Spices</i> | | |