


# CATERING MENU


 Vegan

## Salads

*(Served In Half Shoven Dish Troys 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 Shoven Dish Troys/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

**Fataylr**  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***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

