

Valentine's Menu

P R I X F I X E M E N U

1 2 5 \$ / P E R S O N (W I N E P A I R I N G)

SALAD //choose 1

TABOULE

Authentic parsley salad with burghul* mixed with chopped onions, tomatoes, olive oil, and fresh lemon juice

FATTOUSH

Mixture of greens with cucumber, tomatoes, onions, mint, bell peppers, sumac* and extra virgin olive oil, served with toasted pita chips

MEZZE //choose 1

HUMMUS

Delightful dip of chickpea puree with tahini & lemon juice

BABA GHANDOUJ

Chargrilled eggplant puree with tahini & fresh lemon juice.

LABNE

Homemade cream cheese infused with zaatar and crushed garlic.

MOUHAMARA

Spicy fresh red peppers, walnuts & pomegranate.

WARAK EINAB

Homemade style grape leaves stuffed with chickpeas, tomatoes, parsley and rice.

FALAFEL

Made with chickpeas, onions, cumin, and parsley served with tahini sauce.

KEBBE KRAS

A mixture of lean beef and crack wheat, filled with a Mixture of ground beef, diced onions & pine nuts. Served with a yogurt cucumber dip.

MAKANEK

Spiced beef sausages flambeed with fresh lemon juice.

SFIHA

Miniature Squares of Pastry Filled with our Traditional Mouth-Watering Combination of Meats.

CHICKEN LIVER

Tender chicken livers delicately seasoned and pan-seared with pomegranate molasses to perfection

MAIN //choose 1

OUZI

Spiced rice, slow-cooked lamb, and a medley of roasted nuts, all wrapped in delicate phyllo pastry complemented by a side of cooling yogurt sauce

MIXED GRILL

Beef kافتا, Lamb kabab & Chicken tawook served with french fries & chargrilled veg

MOUDARDRA

Cooked lentils & rice. Topped with caramelized onions, served with a side Salad

SALMON

Baked Salmon served with potatoes and side of balade rice.

BATENJEN

Eggplants with tomatoes, onion chickpeas, spices, scallions and a side of balade rice.

DESSERT //choose 1

BAKLAVA

Assortment of pastries with nuts and pistachios.

MOUHALABIE

Milk pudding Topped ground pistachios and home made syrup.

ASHTA

Homemade White pudding with honey, pistachio, and fresh fruits.

