

Cold Mezzah

Kharshouf mahshi
fried artichoke hearts with taratur sauce
Hummus
chick pea and sesame paste
Baba Ghanouj
dip made from roasted or grilled eggplant, tahini, olive oil,
lemon juice, garlic
Labaneh
strained yoghurt drizzled with olive oil and za'atar spices
Dolma
rice stuffed vine leaves
Tabbouleh
fresh herb and bulgar salad
Shirazi salad
persian cucumber and tomato salad
Salata adas
garlic and lentil salad
Fattoush
bread and vegetable salad
Muhammara
walnut and roasted red pepper dip
Tomato Kibbeh
blend of bulgur wheat, sweet onion, tomato and herbs

Hot Mezzah

Arayes
grilled pita pockets stuffed with lamb and beef
Sambusek
fried cheese rolls
Falafel
fried chickpea balls
Jawaneh
Chicken wings with chili, lemon, orange and spices
Samar Bezri Bi Loz
Whitebait fish with a spicy pepper coating, garlic sauce

Soup

Shorbat adas
lebanese lentil soup



Breads

Manakish Za'atar
lebanese variety of pita bread spiced with Za'atar
Lahmacun
baked flat dough topped with minced meat
Pita
traditional flat bread
Pide
flatbread with cheese and bell peppers

Main Dishes

Chicken shawarma
grilled stacked pieces of chicken on a large skewer
Kebab Karaz
beef and herb meatballs with a sour cherry sauce
Lamb ouzi
traditional baked lamb and spiced rice
Samak bi tahini
baked fish with tahini sauce
Foul meddames
stewed fava beans with cumin, olive oil and chopped tomatoes
Batata harra
lebanese spicy potatoes
Arnabeet
fried cauliflower with levantine spices
Maghmour
eggplant stew with chickpeas, garlic, onions, tomatoes and dried mint

Desserts

Baklava (layered thin pastry with nuts and honey)
Kunafeh (sweet dish with cheese, kataifi dough and syrup)
Umm ali (baked soaked bread, nuts and coconuts)
Halva (traditional sweet made from sesame paste)
Awamat (middle eastern fried dough with syrup)
Namoura (semolina and almond cake)
Maamoul (famous middle eastern shortbread pastries filled with dates)