



## MIDDLE EASTERN MENU

### APPETIZERS

HUMMUS - slow cooked chickpeas paste, tahini sauce, extra virgin olive oil and lemon juice

FALAFEL - a mix of ground chickpeas and sesame seeds, golden fried with tahini sauce

LENTIL SOUP - A hearty delicious Middle Eastern soup!

MOUTABBAL - a mixture of roasted and grilled eggplants, tahini sauce and olive oil

### SALAD

HOUSE SALAD - freshly chopped lettuce and spring mix with cucumbers, tomatoes and shredded carrots. Served with two salad dressings of your choice.

GREEK SALAD - freshly chopped lettuce, Kalamata olives, feta cheese, cucumbers and tomatoes

FATTOUSH SALAD - freshly chopped salad with zesty lime vinaigrette, pita croutons, red radish, tomatoes and cucumbers

### MAIN DISHES

SHISH TAWOUK - chicken breast skewer, spiced and marinated with garlic yogurt and lime juice

KAFTA SKEWER - mix of ground beef and lamb skewers, fresh parsley, garlic and Middle Eastern spices

LAMB SKEWER - tender pieces of lamb skewers, marinated in lime juice, spices and olive oil

BBQ BEEF SKEWER - beef tenderloin skewer, marinated in spices, onion and lemon juice

LEBANESE MOUSSAKA (magmaour) - eggplant, sweet red and green peppers and chickpeas cooked fresh tomato sauce and spices

PERSIAN GHEYMEH - slow cooked beef tenderloin pieces and yellow lentil in a tomato saffron sauce

SALMON SKEWER - skewered fresh salmon marinated with lime juice, saffron and spices

### RICE PLATES

WHITE BASMATI RICE - Fluffy basmati rice garnished with sumac and fresh parsley

PERSIAN DILL PILAF - Fluffy basmati rice, fresh dill garnished with lima beans

*Customized dishes may be available upon special request.*