

STARTERS

Mediterranean Maza for 6 30.00

A combination appetizer platter featuring the following cold dips and salads. Served with fresh Pita Bread.

Hummus

A creamy Garbanzo Bean Dip

Grape Leaves

Stuffed with Rice, Parsley and Tomatoes

Rihan

Tomatoes, Feta Cheese and grilled Eggplant with a Basil Sauce

Khyar B'laban

A Cucumber, Dill, Yogurt Dip

Babaghanouge

A Creamy Smoked blend of Eggplant and Tahini

Tabouli

A zesty Parsley, Tomato, and Burghul Salad

M'nazaleh

A ratatouille of Eggplant, Walnuts, and Red Peppers

SPANAKOPITA

(Great way to start a party)

Spanakopita for 6 42.00

Sambusak Dajaj

Filo Dough pockets stuffed with seasoned Chicken, Mushrooms, and Roasted Almonds

Sambusak Vegetarian

Filo dough pockets stuffed with Spinach, Mushrooms, Almonds and Feta Cheese

WRAP AROUNDS

Wraps for 6 60.00

Each of our grilled Wraps is stuffed with Tomatoes, Cucumbers, seasoned Onions, Greens, and Tahini grilled in Lavash Bread. Served with Fattoush Salad.

Shawarma or Chicken Shawarma

Thinly sliced marinated Lamb, or Chicken dressed with a Garlic Yogurt Sauce

Kufta Kebab

Seasoned minced Lamb and Beef, charbroiled to delicious perfection

Falafel Wrap

Falafel, an authentic combination with Tahini Sauce

Vegetarian Wrap

Marinated Eggplant, Zucchini, Red Peppers, and Cauliflower with a roasted Tomato-Basil Sauce

Fish Wrap

Alaskan Halibut marinated in Lemon Juice, Cumin, and Olive Oil

HERBAVACATIONS

Vegetarian Dishes for 6 60.00

Choose from an assortment of our fresh vegetarian specialities. Served with Saffron-infused Rice.

Tabsi

A thick saucy dish of Eggplant, Onions, Peppers, and Tomatoes. Seasoned with Garlic and Curry

Zahra

Grilled Cauliflower, Onions, and Garlic simmered in a Yogurt Sauce

Sabanech

Sautéed Spinach, Black Eyed Beans, Onions, and Garlic

Bamieh

Tender Okra simmered in a special Tomato Sauce

MEDITERRANEAN GRILL

Kebabs for 6 72.00

Charbroiled flavors from the grill.

These delicately marinated and spiced dishes are a perfect entrée! Served with Saffron-infused Rice and seasoned Vegetables.

Shish Taouk

Charbroiled tender cubes of marinated juicy breast of Chicken

Tika Kebab

Charbroiled tender cubes of marinated Beef

Shish Kebab

Charbroiled tender cubes of tender Lamb

Kufta Kebab

Charbroiled seasoned minced Lamb and Beef

Combination

Please choose any Two from the choices above

SALADS

Salad for 6 30.00

Refreshing salads to accompany a great meal.

Fattoush

Mix of Tomatoes, Green Onions, and grilled Eggplant coated with Sumac and a special Pomegranate Lemon Vinaigrette, tossed with Pita Croutons

Mediterranean

A Spring mix of Cucumbers, Tomatoes, Olives, Red Onions, and grilled Eggplant in a Sumac Wine Vinegar, topped with creamy Valbreso Feta Cheese

FINALÉ

Dessert for 6 15.00

The Fattoush way to end a meal.

Baklava

Multiple layers of paper-thin Filo dough with a delicious filling of ground nuts, baked and drenched with date syrup