

MIDDLE EASTERN FLAVOR

Prices available upon Request

Shish Kabobs (Lahum Mishwee)

Season lamb squares on skewers, alternating with onion, pepper slices and tomato slices. Broil slowly over hot charcoal.

Shish Taouk (Chicken Kabobs)

Marinated Chicken seasoned with Garlic, Cinnamon, Allspice, Lemon juice and Olive Oil.

Mihshi Malfuf (Cabbage Rolls)

Cabbage Leaves Stuffed with Rice, Lamb or Beef and Spices Served with Pita Bread and Salad.

Domales

Grape Leaves Stuffed with Rice, Lamb or Beef and Spices Served with Pita Bread and Salad.

Lubyi

Green Beans Served in a Tomato Sauce Flavored with Lamb Meat and Served over a Bed of Traditional Rice.

Baba Ghanouzh

Roasted over an open flame for that smoky flavor mixed with Tahini or Sesame paste, Lemon Juice and Olive Oil Served with Pita Bread

Tabbouli

Cracked Wheat Salad, Tossed with Parsley, Fresh Mint, Tomatoes, Cucumber, Green Onions with a Middle Eastern Dressing, Served with Pita Bread

Salata

Traditional Tossed Salad with Special Middle Eastern Dressing of Lemon Juice, Olive Oil, Fresh Ground Garlic, Salt and Pepper, Served With Pita Bread

Traditional Greek Salad

Our Own Recipe of a Bed of Tossed Bibb & Romaine Lettuce, Spinach with Artichoke Hearts, Pickled Beets, Vegetable Marinade Topped with Feta Cheese and Garden Fresh Scallions

Hummus

Chick Peas, Tahini (Sesame Seed Paste), Garlic and Lemon Juice Served with Fresh Pita Bread.

Baklava

Flaky Layers Of Phyllo Dough, Brushed with Fresh Butter And Filled With Walnuts & Sugar, Baked To A Golden Brown and Soaked with Our Own Special Flavored Syrup.