





### *Tabbouleh*

The authentic Levantine tabbouleh salad with fresh nice combination of parsley, tomatoes, soft bulgur, mint, scallions, lemon and olive oil.

### *Fattoush*

The real Levantine salad with daily fresh combination of lettuce, cucumber, tomatoes, onion, mint topped with roasted Arabic bread.

### *Sweet Potatoes Salad*

Amazing taste with roasted chickpeas with mozzarella, mixed with corn and sweet potatoes.

### *Itchy*

Salad with soft bulgur and rich of many vegetables dipped with olive oil and pomegranate sauce.

### *Beetroot Salad*

A Fresh mix of green vegetables ,apple and orange with red beetroot topped with feta and nuts.

### *Cucumber with Yoghurt*





## *Cold Mezza*

### *Hummus*

Mashed chickpeas with tahini ,garlic and olive oil.

### *Hummus with Diced Meat*

Mashed chickpeas with tahini, topped with delicious mixed of chopped beef and pine nuts.

### *Hummus with Fava Beans*

Whole hummus with fava beans and cumin topped with freshly diced tomatoes, parsley and garlic and tahini with olive oil.

### *Hummus & Crackers*

Our vision of a national hummus is mashed chickpeas blended with tahini ,served with grilled vegetables &toasted multicereal crackers.

### *Moutabbal Batenjen*

Smoked eggplant, tahini, yoghurt, garlic, olive oil.

### *Baba Ghanouj*

Smoked eggplant with garlic ,pomegranate sauce and vegetables .

### *Bateresh*

Smoked eggplant with tahini ,garlic and lemon topped with ,ketch up , minced meat and parsley.

### *Stuffed Vine Leaves (Yalanji)*

Shiny green rolled vine leaves stuffed with rice and vegetables with olive oil.

### *Mouhammara*

Our spicy walnut plate with roasted red pepper, crumbs, garlic and olive oil.

### *Bulgur & Tomatoes*

Our new bulgur plate cooked with tomatoes, potatoes, zucchini and olive oil.





## *Hot Mezza*

### *Kebba*

Our dear and traditional kebba is soft bulgur stuffed with minced beef and fried in vegetables oil / vegetarian kebba stuffed with vegetables and fried in vegetable oil.

### *Samosa Cheese*

Baked sambousek stuffed with cheese .

### *Samosa Meat*

Baked sambousek stuffed with minced meat.

### *Sujuk*

Dry, spicy and fermented minced meat .

### *French Fries*

### *Chickpeas Fatteh*

Boiled chickpeas topped with yoghurt, tahini, garlic, roasted Arabic bread and pomegranate.

### *Eggplant Fatteh*

Roasted eggplant (or rolls of eggplant stuffed with minced meat), topped with yoghurt, tahini, garlic, roasted Arabic bread, parsley and pomegranate.

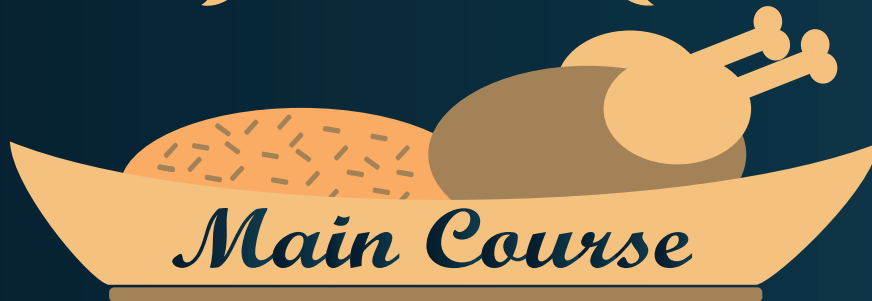
### *Meat Pies*

### *Cheese Pies*

### *Spinach Pies*

### *Musakhan Rolls*





## Main Course

### *Biryani (Shrimp/Chicken/Meat)*

Our tasty Indian dish cooked with chicken / meat /shrimp and topped with nuts and raisin /our tasty vegetarian Biryani without chicken or meat or shrimp .

### *Kapsa*

Boneless boiled chicken topped with kapsa rice and nuts.

### *Sayadya*

Grilled fish cooked with rice.

### *Ouzi*

Our traditional and imaginary puff pastry filled with rice, peas, meat and nuts.

### *Freekeh*

A traditional Levantine recipe made from green durum roasted wheat ,rubbed to create its flavour and cooked with meat or chicken/can be served as a vegetarian dish.

### *Maqlouba*

Layers of tasty eggplant , meat /chicken and rice.

### *Dawood Basha*

Juicy red kebab and rice with vermicelli.

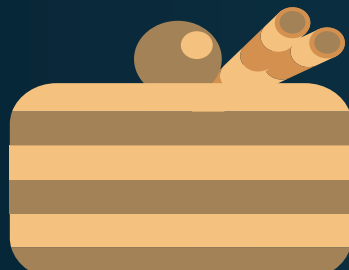
### *Sheshbarak*

Enjoy the famous dish in Levantine cuisine with pieces of thin dough stuffed with minced meat and cooked in yoghurt .

### *Kebba with Yoghurt*

Mini kebsa cooked with Yoghurt and crème sauce.





## *Dessert*

*Hallawet Aljuben*  
*Muhalabya with Rice*  
*Date Bracelet*  
*Baklawa*  
*Bee Hives*  
*Apple Cake*  
*Date Cake*





# Drinks

*Cold Karkadeh*  
Tasty and cold hibiscus.

*Lemonade & Mint*

*Qamr Aldeen*  
A delicious drink made from dry apricot.

*Almond Drink*

*Mocktails*

*Sharbat*  
A refreshing drink made from roses.

