



2025 - 2026

Exquisite Global Cuisine for Every Occasion
Middle Eastern (Lebanese, Syrian, Egyptian, Moroccan)



Appetizers

Syrian, Moroccan, and Middle Eastern Appetizers (Mezze)

Hummus

Puree of chickpeas blended with tahini, garlic, lemon juice, and olive oil

Labneh

Strained yogurt served with olive oil and za'atar

Tabbouleh

Fresh salad made with bulgur wheat, parsley, mint, onion, tomatoes, lemon juice, and olive oil

Fattoush

Vibrant salad with toasted pita bread, fresh vegetables, and a tangy sumac dressing

Muhammara

Spicy dip made from roasted red peppers, walnuts, breadcrumbs, and pomegranate molasses

Falafel

Deep-fried patties made from ground chickpeas, parsley, and spices

Stuffed Grape Leaves (Dolma / Warak Enab / Yalanji)

Grape leaves stuffed with rice, herbs, and sometimes meat. Yalanji refers to vegetarian versions

Baba Ghanoush (Mutabbal)

Roasted eggplant puree blended with tahini, garlic, and lemon juice. Mutabbal is a smoother variation with a lighter flavor

Makdous (Pickled Vegetables)

Pickled baby eggplants stuffed with walnuts, garlic, and red pepper

Olives

A variety of marinated olives seasoned with herbs and olive oil

Shanklish

Fermented cheese ball served crumbled with tomatoes, onions, and olive oil

Fatteh

Layers of toasted bread, chickpeas, yogurt, and tahini, often garnished with nuts

Fatayer

Small pies filled with spinach, cheese, or minced meat

Harra Bisbaaneh

Spinach stew with lentils, garlic, and lemon, sometimes served as a dip



Sambousek

Fried or baked pastry filled with spiced meat, cheese, or spinach

Manakish Za'atar

Mini flatbreads topped with za'atar, olive oil, and sometimes cheese

Kibbeh (Maklieh / Nayeh)

Bulgur croquettes with spiced meat. Variations include Maklieh (fried) and Nayeh (raw, served with olive oil and fresh vegetables)

Arayes

Grilled pita bread filled with spiced minced meat

Batata Harra

Spicy sautéed potatoes with garlic, coriander, and chili

Moroccan Appetizers

Zaalouk

Smoky eggplant and tomato dip flavored with garlic, olive oil, paprika, and cumin

Maakouda

Fried potato patties flavored with garlic, cilantro, and Moroccan spices

Taktouka

Tomato and green pepper salad seasoned with garlic, paprika, cumin, and olive oil

Harira Soup

Traditional tomato-based soup with lentils, chickpeas, and fresh herbs, often served as an appetizer

Chakchouka

Refreshing salad made with tomatoes, cucumbers, green peppers, onions, and a lemon vinaigrette

Kefta Kebabs

Minced meat (usually beef or lamb) mixed with Moroccan spices and grilled on skewers

Bakoula

Salad of sautéed mallow leaves with garlic, preserved lemons, and olives

Batbout

Mini Moroccan flatbreads served warm with fillings like spiced meat or vegetables

Carrot Salad with Orange and Cinnamon

Thinly sliced carrots dressed in orange juice, cinnamon, and a touch of honey

Khobz (Moroccan Bread)

Traditional bread served alongside dips, salads, or spreads

Moroccan Potato Salad

Boiled potatoes tossed with olive oil, parsley, lemon juice, and Moroccan spices

Bissara

Creamy fava bean soup or dip, topped with olive oil and paprika

Briouats

Crispy pastry triangles stuffed with spiced minced meat, chicken, or cheese, then fried or baked

Msemmen (Moroccan Pancakes)

Flaky, buttery flatbreads often served with savory fillings like spiced meat



Main Course

Rice and Grain-Based Dishes

Koshari

A national dish of Egypt made with layers of rice, lentils, macaroni, chickpeas, and crispy fried onions, topped with tangy tomato sauce and optional garlic vinegar.

Fattah

A festive dish featuring toasted bread layered with rice, slow-cooked meat, and a tangy garlic-tomato sauce.

Roz Meamar (Baked Rice)

Creamy baked rice cooked with milk, butter, and optionally chicken or beef for added richness.

Couscous Royale

Fluffy couscous topped with a variety of meats (chicken, lamb, and merguez sausage), vegetables, and chickpeas.

Freekeh with Chicken or Lamb

Smoky green wheat cooked with onions, spices, and served with roasted chicken or lamb.

Sweet Couscous (Seffa)

Couscous sweetened with powdered sugar, cinnamon, and almonds, served as a main course or dessert.

Saffron Rice

Aromatic rice cooked with saffron, turmeric, and cinnamon.

Mujadara

A vegetarian dish of lentils, rice, and caramelized onions, often served with yogurt or salad.

Meat-Based Dishes

Shish Tawook

Marinated chicken skewers flavored with garlic, lemon, and yogurt, then grilled.

Bastilla (Pastilla)

A savory-sweet Moroccan pastry filled with spiced chicken or pigeon, almonds, and cinnamon, wrapped in phyllo dough.

Kofta Kebabs

Minced lamb or beef mixed with onions, parsley, and spices, shaped into skewers, and grilled.

Rfissa

Shredded msemen (flatbread) topped with chicken, lentils, and a spiced fenugreek sauce.

Tagine Lahma (Meat Tagine)

Slow-cooked beef or lamb with vegetables and Moroccan spices, baked in an earthenware dish.

Seafood Dishes

Sayadiyah Fish

White fish cooked with spiced rice, caramelized onions, and rich fish stock.

Seafood Bastilla

A variation of bastilla filled with shrimp, calamari, and fish, flavored with saffron and spices.

Shrimp Konafa

Shrimp wrapped in crispy konafa dough and fried, served with a tangy dipping sauce.

Chermoula Fish

Fish marinated in a zesty chermoula sauce of cilantro, garlic, and lemon, then grilled or baked.

Vegetarian and Vegan Dishes

Taro Stew (Qulqas)

Taro root cooked in a garlicky, lemony soup with fresh herbs, served with rice.

Malfouf (Stuffed Cabbage Rolls)

Cabbage leaves filled with spiced rice and sometimes meat, cooked in a tomato-lemon broth.

Vegetable Tagine

A medley of seasonal vegetables slow-cooked with tomatoes, garlic, olive oil, and Moroccan spices.

Lentil and Chickpea Stew

A hearty dish of lentils and chickpeas cooked with tomatoes, garlic, and spices.

Fatteh

Layers of crispy pita, chickpeas, yogurt, and a garlic-tahini sauce, topped with pine nuts.

Taktouka

A warm salad of roasted bell peppers and tomatoes, often served as a light main course with bread.

Stews and Specialty Tagines

Molokhia

A green stew made from finely chopped jute leaves, cooked with garlic and coriander, served with rice and chicken or lamb.

Kousa Mahshi (Stuffed Zucchini)

Zucchini stuffed with spiced rice and meat, cooked in a tomato sauce.

Tangia Marrakchia

A slow-cooked Marrakesh specialty made with lamb, preserved lemons, garlic, and spices, cooked in a traditional clay pot.

Beef Tagine with Prunes and Almonds

Tender beef stewed with prunes, cinnamon, honey, and almonds, served with couscous or bread.

Fish Tagine

White fish marinated in chermoula and cooked with tomatoes, bell peppers, and potatoes.

Adds _ On:

1. Stuffed Lamb (Kharroof Mahshi): Whole lamb stuffed with spiced rice, nuts, and minced meat, Suitable for 30 – 60 guests, \$600
2. Lamb Shoulder or Lamb Leg: \$150



Side

Rice and Grains

Couscous

A fluffy staple made from steamed semolina, often served plain or with raisins, nuts, and spices

Freekeh Pilaf

Smoked green wheat cooked with onions, garlic, and spices

Herbed Couscous

Couscous mixed with fresh parsley, mint, and a hint of lemon

Saffron Rice

Aromatic rice cooked with saffron, turmeric, and cinnamon

Vegetables and Sides

Bamieh Bil Zeit (Okra in Tomato Sauce)

Okra simmered in a flavorful tomato and garlic sauce

Cucumber and Yogurt Salad (Salatet Khyar Bil Laban)

A cooling side made with yogurt, cucumber, garlic, and mint

Preserved Lemons

A staple in Moroccan cuisine, often served as a condiment

Ratatouille (Moroccan Style)

A slow-cooked mix of eggplant, zucchini, peppers, and tomatoes, seasoned with Moroccan spices

Pickled Vegetables

Carrots, turnips, and cucumbers pickled with garlic, vinegar, and spices

Breads

Khobz

Traditional Moroccan bread served alongside meals

Harcha

A semolina-based bread with a crispy crust, served warm

Batbout

Mini fluffy Moroccan flatbreads, perfect for dipping or stuffing

Pita Bread

A staple in Syrian cuisine, served warm with dips or main dishes

Msemmen

Flaky layered flatbread, often served with savory dips or fillings



Desserts

Pastries

Chebakia

Sesame-coated pastries shaped into flowers, fried, and dipped in honey, traditionally served during Ramadan.

Briouats (Sweet Version)

Flaky phyllo pastries filled with almond paste, fried or baked, and coated in honey.

Ghriba

Crumbly cookies made with semolina, almonds, or coconut, lightly flavored with orange blossom water.

Kaab El Ghazal (Gazelle Horns)

Crescent-shaped pastries filled with almond paste and scented with orange blossom water.

Sellou (Sfouf)

A no-bake dessert made with roasted flour, almonds, sesame seeds, honey, and spices like cinnamon.

Shaibiyat

Flaky pastries filled with cream or custard, baked to golden perfection, and drizzled with syrup.

Puddings and Custards

Mhalabia (Milk Pudding)

A creamy milk pudding flavored with orange blossom or rose water and topped with nuts.

Halawat Al-Jibn

Sweet rolls made of semolina and cheese dough, filled with cream, and drizzled with sugar syrup.

Roz Bel Laban (Rice Pudding)

Creamy rice pudding spiced with cinnamon and garnished with raisins or nuts.

Muhallebi

A silky milk pudding lightly flavored with rose or orange blossom water, topped with nuts.

Cakes and Baked Goods

Meskouta (Moroccan Orange Cake)

A moist, fragrant cake made with fresh orange juice and zest, sometimes topped with powdered sugar.

Mamounieh

A semolina-based dessert cooked with butter, sugar, and water, topped with nuts, and served warm.

Baghrir (Moroccan Pancakes)

Spongy, honeycomb-like semolina pancakes served with honey and butter.

Harisseh Bil Joz

A semolina cake topped with walnuts and soaked in syrup.

Basbousa (Hareeseh / Semolina Cake)

A sweet semolina cake soaked in orange blossom syrup, often topped with almonds or coconut.

Sweet Couscous Dishes

Seffa Medfouna

Sweetened couscous or vermicelli layered with powdered sugar, cinnamon, and almonds, often served as a dessert or festive dish.

Sweet Couscous with Dried Fruits

Steamed couscous sweetened with honey, mixed with raisins, dates, apricots, and nuts.

Fried Desserts

Zulbia (Jalebi)

Fried spirals of dough soaked in syrup, crispy and sweet.

Awameh

Deep-fried dough balls soaked in sugar syrup, crispy on the outside and soft inside.

Asabe' Zainab

Sweet fried dough fingers soaked in syrup, lightly flavored with rose water.

Fruit-Based Desserts

Orange with Cinnamon

A refreshing dessert made with sliced oranges sprinkled with cinnamon and drizzled with orange blossom water.

Date and Nut Rolls

Rolled dates filled with nuts like walnuts or almonds, often flavored with orange blossom water.

Date Truffles

Rolled date balls mixed with nuts, sesame seeds, and a touch of orange blossom water.

Apricot Marmalade (Qamar Al-Din)

A dessert or drink made from dried apricot paste, sweetened, and served as a refreshing treat.

Fig and Almond Tart

A flaky tart filled with figs, almonds, and honey.

Unique Syrian and Middle Eastern Sweets

Baklava (Baklawā)

Layers of thin phyllo dough filled with chopped nuts, flavored with cinnamon and orange blossom water, and soaked in sweet syrup.

Karabij Halab

Semolina cookies filled with pistachios, served with Natef, a fluffy meringue-like cream made from soapwort.

Ma'amoul

Shortbread-like cookies stuffed with dates, pistachios, or walnuts, often dusted with powdered sugar.

Feteer Meshaltet with Honey

Flaky layered pastry served with honey or powdered sugar.

Knefeh Nabulsieh

A warm dessert made with shredded phyllo dough or semolina, layered with cheese or cream, soaked in syrup, and topped with crushed pistachios.

Bakdash Ice Cream (Booza)

Famous stretchy Syrian ice cream made with mastic and rose water, coated with crushed pistachios.

