

Food Festival Menu 2008

ENTREES (Inside--Food Line)

Roasted Lamb Dinner \$12.50

Roasted lamb, seasoned to perfection, served with Hashweh (fluffy rice cooked with ground lamb, onions, aromatic spices and pine nuts). Sides include garden salad, yogurt sauce, and pita bread.
*Served: Sat 7-9pm & Sun 2-6pm.

Kibbeh Platter \$9.00

Baked ground beef and cracked wheat mixed with spices and stuffed with ground lamb, onions, and pine nuts. Served with fluffy white rice with vermicelli, garden salad, yogurt, and pita bread.

M'nezeleh Platter \$8.50

Baked eggplant stuffed with ground lamb, onions, aromatic spices, and pine nuts. Served with fluffy white rice with vermicelli, garden salad, and pita bread.

Loobyeh (Arabic-style beans) with Rice \$5.50

Tender green beans cooked with tomato sauce, spices, and onions, and sautéed in olive oil. Served with steamed white rice and pita bread.

Vegetable Platter \$10.00

Green beans, spinach pie, hummos, and tabbouleh served with steamed white rice and pita bread.

A LA CARTE (Inside--Food Line)

Kibbeh \$5.50

Baked ground beef and cracked wheat mixed with aromatic spices and stuffed with ground lamb, onions, and pine nuts.

M'Nezeleh \$5.00

Baked eggplant stuffed with ground lamb, onions aromatic spices, and pine nuts

Stuffed Grape Leaves (4) \$3.00

Tender leaves of the grape vine, stuffed with rice, seasoned with spices and lemon juice.

Spinach Pie \$2.50

Chopped spinach, seasoned with oil, lemon juice, spices, and onions, baked in a yeast dough.

Meat Pie \$2.50

Ground beef, onions, tomato, and pine nuts, baked in a yeast dough.

Hummos \$2.50

Chick peas blended with tahini (sesame paste), salt, garlic and lemon juice, served with pita bread.

Baba Ghannouj \$2.50

Baked eggplant blended with tahini (sesame paste), salt, garlic, and lemon juice, served with pita bread.

Tabbouleh \$3.00

Cracked wheat salad with diced tomatoes, green onions, parsley, olive oil, and lemon juice, seasoned to perfection

SANDWICHES (Outside-- Back Grill)

Chicken Shish Kebab \$7.50

Grilled chicken breast chunks marinated in olive oil, white wine, and spices. Served with grilled vegetables and hummos wrapped in pita bread.

Shawerma (Gyro—beef and lamb) \$7.50

Top round beef and leg of lamb marinated in lemon juice, vinegar, oil, and 13 spices, then roasted, served in pita bread with parsley, onions, sumac, pickles, and tahini sauce.

Shawerma (Chicken) \$7.50

Fresh boneless, skinless chicken marinated in yogurt, garlic, sumac, oil, salt and pepper, then roasted and served in pita bread with garlic paste and pickles.

Kafta (Beef and lamb) \$7.50

A mixture of ground beef and lamb, and a variety of spices, grilled and served in pita bread on a bed of hummos, parsley, onion, sumac, pickles and grilled tomato.

Falafel (Vegetable burger) \$6.50

A classic Arabic vegetable burger made with chick peas, fava beans, garlic, onions, and spices. Served in a pita with tahini (sesame paste) sauce and tomatoes.

KIDS CORNER (Outside --Back Grill)

Hot dog & potato chips \$3.00

DESSERTS & COFFEE Prices Vary

Sweets & Coffee Shoppe

Arabic pastries, including Baklawa, Maamoul (date or nut-filled), Namoura, Ghraybeh, Macaroon & other varieties.

Arabic & American coffee.

Atayef

Nut or cheese-filled small pancakes dipped in syrup.

Awameh

Dough balls fried, then dipped in Arabic rosewater syrup.

BEVERAGES

Bottled Spring Water \$1.00

Soft Drinks \$1.00

Lebanese Beer \$3.00

Lebanese Wine (Red or White) \$3.00