

Restaurant Week Menu

Choose 3

hummus bi tahini hummus (garbanzo) beans blended with tahini, garlic, lemon, olive oil.

salatat batinjaan roasted eggplants and peppers cooked in a rich tomato sauce. The original ratatouille

salatat Julia NW beauty pears and parsley with pomegranates in tahini sauce

tahini bil jazar roasted carrots blended with tahini, lemon and spices

salatat al khareef roasted kabocha pumpkin ground with caramelized onions. Pine nuts and crispy onions

baba ghanouj fire smoked eggplants, tahini, lemon... classic Arajjjbic food!

Choose 1

mudardara classic Lebanese rice and lentils with crispy onions, spicy tomato sauce and yogurt

grilled cauliflower sandwich crispy hummus beans, pickled red onions, tahini

shish taouk grilled lemon/olive oil chicken breast with garlic sauce

lamb kifta spiced ground lamb with herbs, spicy tomato sauce, yogurt

Choose 1

kol wa ushkor Lebanese style baklawa Café Munir style!

muhallabiyeh milk pudding with orange flour water

\$35