

Restaurant week menu

Choose 3

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

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

muhamarra fire roasted peppers and walnuts with pomegranate, A classic from Aleppo Syria

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

Choose 1

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

kifta bil rumman spiced lamb meatballs in a tomato pomegranate sauce

shish tawook skewered and grilled chicken breast pieces with garlic sauce

mussakhan sumac roasted half chicken with sweet onions, Palestinian national dish!

yakhnet alkhareef seasonal stew with black eyed peas, wild mushrooms and tomato

Choose 1

kol wa ushkor Lebanese style baklawa Cafe Munir style!

muhallabiyeh milk pudding with orange flower water

\$50