



Set MENU

\$89 per Person

Served Family Style

Appetizers

Hummus

a delicate mixture of garbanzo beans blended with sesame oil and lemon juice

Mutabel (Boba Ghanouj)

roasted eggplant mixture w/ sesame seed oil, tahini, lemon juice, garlic

Spicy Labneh

yogurt cheese cream mixture w/ small dices of cucumber, tomatoes, pickles, red pepper, mint, olive oil

Tzatziki

yogurt mixture w/small dices of cucumber, dry mint, garlic

Warak Enab Dolma (Sarma)

grape leaves stuffed with rice, onion, tomato, parsley cooked in olive oil and lemon juice

Itch

fine wheat bulgur mixed w/sautéed tomato, herbs and onions

Mousakka

oven baked diced eggplant w/tomato, bell pepper, onion, potato, and garlic. Added w/garbanzo, red pepper paste, lemon juice and olive oil

House Cheese Platter

California cheese served w/slices of tomatoes, cucumbers, fresh mint and olives

Olive & Pickles

assorted olives and turnip pickles

Salads

Fattoush Salad

iceberg lettuce, tomato, cucumber, sliced onion, fresh mint, minced parsley, radish, tri-color mini sweet pepper, red wine vinegar, pomegranate molasses, garlic, and olive oil topped with house-made toasted pita crackers

Armenian Salad

tomato, cucumber, onions, Armenian pepper, parsley, basil, lemon juice, dressed with olive oil or sour cream (of your choice)

Tabbouleh Salad

traditional Mediterranean Lebanese salad w/a mixture of minced fresh parsley, fresh mint, tomato, onion, crushed bulgur wheat, lemon juice and olive oil



Hot Appetizers

Cheese Fatayer (Boreg)

pan fried turnovers stuffed w/white cheese, parsley, and peppers

Ras Kebbel (Eshli Kofta)

spheres of pan-fried beef, cracked wheat stuffed w/minced ground beef, pine nuts, and onion

Soujuk Mezza

traditional spicy Mediterranean sausage, pan fried with garlic, lemon juice, tomatoes and pickles

Falafel

served with iceberg lettuce, pickles, pita bread, rice, and house made tarator sauce

Main Course

Kebobs from our Mesquite Grill

Filet Mignon & Chicken Breast & Beef Lula & Chicken Lula

served with Mediterranean flavored basmati rice and grilled tomatoes

Lamb Chops *(extra \$12 per person)*

with side of house made red dipping sauce

Shrimp *(extra \$8 per person)*

with side of pomegranate molasses dipping sauce

Dessert

Baklava

sheets of phyllo rolled w/chopped nuts, butter, and cinnamon, baked, and soaked in sugar syrup

Fruit Platter

seasonal selection

French Napoleon *(extra \$5 per person)*

our famous crispy pastry filled with homemade cream

Minimum 4 people required for the set menu.

Beverages are not included.

18% Administrative Production Fee for service, entertainment, kitchen, management will be applied to all bills for parties 6 and up.

Sales Tax will be applied to all bills.