

## SALADS

### Mountain Salad

Chopped cabbage parsley pomegranate radish seasoned with cumin lemon and olive oil

### TABOULET ARUGULA W BEET

Beetroot and arugula burgle onions seasoned with lemon and olive oil

### GRILLED ROASTED BEET SALAD

Oven roasted beetroot mixed with hers and crunchy almonds seasoned with yoghurt and tahini

### POTATO SALAD

Baked potato scallion parsley mixed with herbs seasoned

### BEET SALAD

Beetroot parsley garlic lemon and olive oil

### TABOULEH

A medley of parsley, bulgur, tomato and onion seasoned with lemon and olive oil

### FATOUSH

A selection of fresh vegetables and herbs seasoned with a tangy sumac and pomegranate molasses dressing topped with crispy fried bread

### ARUGULA SALAD (JARJEER)

arugula mixed with sumac flavored mushroom onions walnuts drizzled with lemon and olive oil

### SYRIANI SALAD

A medley of cooked bulgur parsley scallion seasoned with lemon and olive oil

### ARMANIYEH SALAD

Finely diced vegetables seasoned with chili flakes lemon and olive oil

### FATOUSH BAZINJAN

Fried eggplants mixed with herbs and vegetables seasoned with tangy sumac and pomegranate molasses dressing topped with crispy fried bread with lemon and olive oil

## **COLD APPETIZERS**

### **LABNET EASTERN GATE**

Labneh mixed with sundried red pepper and walnuts drizzled with olive oil

### **LABNETNA**

Minted garlic Labneh topped with marinated eggplants stuffed with walnuts and sundried red pepper

### **KISHKEH**

Labneh mixed with burghul and walnuts drizzled with olive oil

### **HUMMUS**

Chickpeas dip seasoned with tahini and lemon drizzled with olive oil

### **EASTERN GATE HUMMUS**

Hummus flavored with Levantine herbs topped with thyme and olive salad drizzled with pomegranate molasses

### **HUMMUS BAIROUTI**

Chickpeas dip seasoned with tahini, parsley, garlic and lemon drizzled with olive oil

### **BABA GHANOIJ**

Grilled eggplants mixed with fresh vegetables and lemon drizzled with olive oil

### **MOUTABAL**

Grilled eggplants seasoned with tahini and lemon drizzled with olive oil

### **MOUTABAL SHAWANDER**

Beetroot seasoned with tahini and lemon drizzled with olive oil

### **MOUHAMARA**

A mix of sundried red pepper and walnuts seasoned with tahini drizzled pomegranate molasses with olive oil

### **HARHOORA**

Burghul and walnuts seasoned with chili sundried red pepper tahini and pomegranate molasses drizzled with olive oil

### **E.G. SHANKLISH**

Fermented cheese rolled in herbs served with tomato onion and colored pepper drizzled with olive oil

### **GRAPE LEAVES <<DAWALI>>**

Wine leaves rolls stuffed with seasoned rice, vegetables and herbs simmered with lemon and olive oil

#### E.G. EGGPLANT ROLL

Fried eggplant seasoned and stuffed with basil topped with pomegranate molasses, feta cheese and pine nuts

#### BAZINJAN WA DEBS REMMAN

Fried eggplants with a medley of fresh herbs seasoned with pomegranate molasses

#### MOUSSAKA

Fried eggplant with tomato, onion and garlic with Olive oil

#### HIRAK ISBAOO

A vegetarian specialty of Lentil and dough cooked with tamarind seasoned with fried cilantro and garlic topped with crispy onions, pit chips, nuts and olive oil

#### KIBBEH NAYEH

Steak tartar mixed with seasoned burghul drizzled with olive oil

#### E.G. MIX PICKLED

Season vegetables pickled seasoned with brine and water

#### E.G. OLIVES

Olives with special mix herbs and lemon

### **HOT APPETIZERS**

#### HUMMUS W/MEAT

Chickpea dip topped with stir fried lamb and pinenut

#### BABA GHANOUJ W MEAT

Grilled eggplant w tahini and stir fried lamb

#### WARK ANIB LAHMEH

Stuffed grape leaves with meat

#### PATATA HARRA

Fried potato cubes seasoned with garlic cilantro red sundried pepper and lemon

#### FALAFEL

Deep fried seasoned ground chickpeas

#### CHEESE BURAK

A deep fried rolls of dough and cheese

#### SPINACH BURAK

A deep fried rolls of dough and spinach

#### MEAT BURAK

A deep fried rolls of dough and meat and pinenut

#### SUJUK BURAK

A deep fried rolls of dough and sujuk

#### SUJUK BITA ROLLS

A specialty from Aleppo deep fried rolls of bread and sujuk

#### CHICKEN MOUSAKHAN

Shredded chicken cooked with onions sumac and olive oil rolled in crispy saj bread

#### NAKANEK MOUTAFAYEH

Charcoal grilled middle eastern sausages seasoned with garlic and lemon

#### E.G. WINGES

Charcoal grilled chicken wings seasoned with sundried pepper, garlic and lemon

#### AKRAS NAANAA

Lamb patties seasoned with mint garlic and lemon

#### MARTEDELA HALABIH

Sliced seasoned ground meat and pistachio

#### MAAJOOKA

Charcoal grilled lamb patties stuffed with cheese and peppers

#### KAMMAR AL ZAMMAN

Charcoal grilled chicken patties stuffed with cheese and peppers

#### SAWDET DJAJ

Stir fried chicken livers seasoned with garlic and lemon served with pomegranate molasses

#### KIBBEH BALL

Seasoned burghul and meat stuffed with minced meat and pinenut

#### KIBBEH MISHWIYEH

Charcoal grilled kibbeh

#### KIBBEH SAJIEH

A specialty from Aleppo stuffed minced meat, pistachio, almond and pine nuts served with pomegranate molasses

### SYRIAN KOUBEYBAT

A specialty from the Assyrian region boiled stuffed kibbeh with seasoned minced meat and parsley

### KOUBEYBAT

A specialty from the coastal region a vegetarian variety stuffed with chard served with a light sumac salsa

### KIBBEH MOUSLEH

Round fried kibbeh stuffed minced meat

### ROUND SYRIAN KOUBEYBAT

Round boiled stuffed kibbeh with seasoned minced meat and parsley

### KIBBEH B SAYNIYEH

Baked mix and seasoned crocked wheat and meat w minced meat between layers

### CHICKEN KIBBEH

Deep fried mix and seasoned crocked wheat and chicken stuffed minced chicken

### FRIED CAULIFLOWER

Fried seasoned cauliflower

### SYRIAN CALIFLOWER

Boiled seasoned cauliflower, sundried pepper, garlic and lemon

### FRENCH FRIES

Deep fried cut potatoes

### FATAYER JIBNEH

Oven baked seasoned cheese pies

### FATAYER SABANEGH

Oven baked seasoned spinach pies

### FATAYER ZATAAR

Oven baked seasoned dried thyme, sesame and olive oil pies

### FATAYER OLIVES

Oven baked seasoned olives pies

### FATAYER MOUHAMARA

Oven baked seasoned red pepper pies

### FATAYER LAHMEH

Oven baked seasoned meat pies

SHARHAT A AJEEN

Seasoned lamb slices on dough

SAFIHA

Oven baked seasoned meat and tomato pies

SAFIHA B DEBS RMAN

Oven baked seasoned meat w grenadine molasses and pinenut pies

LAHMAJEEN

Oven baked seasoned meat, tomato, onion and parsley pies

FATAYER SUJUK

Oven baked seasoned sujuk meat pies

## HOT DISHES

### OZI

A special basmati sella rice with seasoned minced meat and ras asfour lamb meat

### VERMICILLI RICE

A special basmati sella rice seasoned with toast vermicelli

### COLORED RICE

A special basmati sella rice with mix color of spice

### KABSEH BIL CHICKEN

A special seasoned rice with special roasted chicken, vegetable and nuts

### KABSEH BIL LAMB MEAT

A special seasoned rice with special roasted lamb meat, vegetable and nuts

### MANDI BIL CHICKEN

A special seasoned rice with special roasted chicken and nuts

### MANDI BIL LAMB MEAT

A special seasoned rice with special roasted lamb meat and nuts

### SAYADYEH

A specialty from the coastal region seasoned rice with cooked fried fish

### MUJADARA

Seasoned rice with green lentil and fried onion

### VERMICILLI BURGHUL

A cracked wheat with toast vermicelli

### BURGHUL BIL HUMMUS

Burghul & chickpea pilaf

### BURGHUL BIL BANADORA

A specialty from the coastal region burghul & tomato pilaf

### BURGHUL BIL LAMB MEAT

Burghul served with a lamb meat and nuts

### BURGHUL BIL CHICKEN

Burghul served with a roasted chicken

### FREEKEH

Green durum wheat cooked to perfection

#### FREEKEH BIL CHICKEN

Green durum wheat cooked to perfection served with seasoned chicken

#### FREEKEH BIL LAMB MEAT

Green durum wheat cooked to perfection served with seasoned lamb meat

#### KIBBEH LABANYEH

Kibbeh simmered in cooked yogurt

#### SHISH BARAK

A meat dumplings simmered in cooked yogurt

#### BAASHA O ASAKROO

A kibbeh and meat dumplings simmered in cooked yogurt

#### KOUSSA ABLAMA

Zucchini stuffed with minced meat simmered in yoghurt

#### MLEYHI

A specialty from southern Syria; Burghul cooked with fermented yoghurt served with meat or chicken topped kibbeh balls and sizzling Arabic ghee

#### MANSAAF

a whole lamb served with kabseh, mandi, ozi, freekeh or burghul topped with nuts

#### MAHASHI meat

zucchini, eggplant and pepper stuffed with rice and Simmered in a lemony garlic sauce

#### WARRAK ENAB BIL SHARHAT

Vine leaves stuffed with rice and minced meat simmered in a lemony garlic sauce and sharhat

#### MALFOUF BIL SHARHAT

Steamed cabbage stuffed with rice and minced meat simmered in lemony garlic sauce and sharhat

#### MOLOKHEH

Cooked mallow with fresh garlic and lemon

#### BAMYEH THAROUD

Okra and meat tomato stew

#### MALDOOM

A specialty from northeastern Syria oven baked meat tray with eggplants tomatoes and peppers



#### FAROUJ W PATATA

Roast chicken and potato with yogurt sauce

#### E.G. KABAB

A bed of roasted eggplant specialty dip topped with grilled kebab and ras asfour meat and sizzling ghee

#### KABAB HINDI

A bed of grilled tomato specialty dip topped with grilled kebab and nuts

#### KABAB KARAZ

Charcoal grilled seasoned kebab served with sour cherry sauce, a specialty from Northern Aleppo

#### KABAB BAZINJAN

A specialty from Aleppo; charcoal grilled special minced meat with sliced grilled eggplants

#### KAFTA

Charcoal grilled seasoned special minced meat with onion and parsley

#### KABAB

Charcoal grilled seasoned special minced meat

#### KABAB DEIRI

A special recipe of Kebab from Deir Al Zor

#### KABAB KHISHKHASH

Grilled seasoned minced special meat served with sundried red pepper, parsley, tomatoes and pomegranate molasses

#### KABAB PISTCHIO

A specialty from Aleppo; charcoal grilled special minced meat with pistachio

#### CHICKEN KABAB

Seasoned minced chicken kabab

#### CHICKEN KABAB BIL MOUKASARAT

Seasoned chicken kabab with nuts

#### SHOUKAF KABOB

Grilled Cubes of beef filet mignon or ribeye

#### LAMB CHOPS KASTALETAH

Charcoal grilled lamb chops

## SHISH TAWOOK

Seasoned grilled chicken breasts

## GRILLED WHOLE CHICKEN

A specialty of all over Syria; seasoned chicken grilled to perfection