

LENT VEGAN MENU

FAMILY STYLE

Vegan Hafleh (*Must be ordered for all guests in party. Minimum party of 2*) 23.95 per person
 Hammos, Pink Hammos, Moutabbal, Tabbuleh, Red Tabbuleh, Muhammara, Sarma, Pickles, Olives, Vegetables, Cabbage Salad, Spinach Fatayer, Veggie Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas, Kbbeh Batata).
 Entrée: Falafel, Mousakka, Bulgur Pilaf and Potato Fries. *No substitutions Please*

MEZA – APPETIZERS

4-Way Hammos Original, Pink, Red and Green hammoses	10.95
Carousel Original Hammos	5.95
Pink Hammos with beets, zaatar and herbs.	5.95
Red Hammos with roasted red peppers and tomatoes.	5.95
Green Hammos with fresh veggies.	5.95
4-Way Tabbuleh A unique medley of Original, Red, Lentil and Greek tabbulehs.	10.95
Carousel Original Tabbuleh	5.95
Red Tabbuleh with bulgur and sautéed tomatoes and onions.	5.95
Lentil Tabbuleh with whole lentil, onion and cilantro.	5.95
Greek Tabbuleh with lettuce, Feta cheese (substituted for vegan) and olives.	5.95
Veggie Trio Kbbeh Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2).	11.95
Kbbeh Aadas Red lentil, cracked wheat and sautéed onions, served with a salad of onion, tomatoes, parsley, lemon and cumin.	8.25
Kbbeh Batata Oven roasted potatoes, cracked wheat, pepper paste and spices Served with a salad of sautéed onion, with potatoes and spiced.	8.25
Garden Kbbeh Spheres of semolina and cracked wheat crust, stuffed with minced walnuts, onion and spinach. Served with sauce pepper.	6.95
Mutabbal Roasted eggplant, mixed with garlic, sesame oil, and lemon juice.	5.95
Eggplant Salad Roasted eggplant, mixed with fresh vegetables.	5.95
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers.	5.95
Fattoush Meza (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	8.95
Muhammara A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice.	5.95
Sarma Grape leaves, stuffed with rice and vegetables.	6.25
Falafel Meza Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini.	6.95
Spinach Fatayer Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts.	6.95
Fool Mudammas Meza Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice.	6.95



4-Way Hammos



Veggie Trio Kbbeh

VEGETARIAN LUNCH PLATES

Served with seasoned pita, and a choice of bulgur wheat pilaf, potato fries or vegetable medley.

Falafel Plate Spheres of crushed chic peas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini sauce. Served with Hammos.	9.95
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. Served with rice, bulgur wheat pilaf, potato fries or vegetable medley.	10.50
Jebell Moossa Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Mutabbal (eggplant dip).	10.95
Vegetarian Delight Assortment of Hammos (chic pea dip), Mutabbal (eggplant dip), Tabbule' (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves).	10.95

SOUP & SALAD

Lentil & Spinach Soup (Aadas ou hamoud) Whole lentil, spinach, citrus base with a touch of vegetable oil.	Cup	3.95
Fattoush Salad (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.		4.95