

# LENT VEGAN MENU

## FAMILY STYLE

<b>Vegan Hafleh</b> <i>(Must be ordered for all guests in party. Minimum party of 2)</i>	32 per person
Hammos, 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.	
	<i>No substitutions Please</i>

## LENT SPECIALS

◆ <b>Baki Kofta</b> Special Baki kofta mixed with garbanzo, tahini & spices	11
◆ <b>Vegetarian Mantee</b> Mini veggie pies, oven baked and topped with tomato sauce & non-dairy yogurt sauce.	13
◆ <b>Tahini Bread</b> Our popular tahini bread. ( 2 pieces )	5
◆ <b>Vegan Lentil Soup</b> Carousel specialty since 1983.	6
◆ <b>Vegan Bulgar Pilaf</b>	5

## MEZA – APPETIZERS



**Baki Kofta**

<b>Hammos</b> Crushed garbanzo with sesame oil, lemon juice and garlic.	8
<b>Tabbuleh</b> Parsley, cracked wheat, tomatoes, onion, lemon and olive oil.	8
<b>Veggie Trio Kbbeh</b> Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2).	15
<b>Eggplant Salad</b> Roasted eggplant, mixed with fresh vegetables.	10
<b>Mousakka</b> (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers.	10
<b>Fattoush Meza (Lebanese Salad)</b> Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	11
<b>Muhammara</b> A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice.	9
<b>Red Tabbuleh (Eech)</b> . Bulgur mixed with Sauteed tomatoes, onion & fresh herbs.	9
<b>Sarma</b> Grape leaves, stuffed with rice and vegetables.	8
<b>Falafel Meza</b> Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini.	8
<b>Spinach Fatayer</b> Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts.	9
<b>Fool Mudammas Meza</b> Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice.	10

## VEGETARIAN DINNER PLATES

*Served with Cabbage Salad (Substitute Armenian Salad 2.00, Greek or Fattoush 3.00),  
Served with seasoned pita, and a choice of bulgur wheat pilaf, potato fries or vegetable medley.*

<b>Falafel Plate</b> Spheres of crushed chic peas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini sauce. Served with Hammos.	17
<b>Mousakka (Our tastiest eggplant dish)</b> Eggplants, baked with onions, tomatoes, chic peas, and peppers. Served with bulgur wheat pilaf, potato fries or vegetable medley.	18
<b>Jebell Moossa Vegan</b> Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Red Tabbule (Eech)	18
<b>Vegetarian Delight Vegan</b> Assortment of Hammos (chic pea dip), Red Tabbule (Eech), Tabbule' (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves).	19

## SALAD

<b>Fattoush Salad (Lebanese Salad)</b> Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	7
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Dinner