

LENT VEGAN MENU

FAMILY STYLE

Vegan Hafleh <i>(Must be ordered for all guests in party. Minimum party of 2)</i>	28.95 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

◆ Baki Kofta Special Baki kofta mixed with garbanzo, tahini & spices	9.25
◆ Vegetarian Mantee Mini veggie pies, oven baked and topped with tomato sauce & non-dairy yogurt sauce.	12.95
◆ Vegetarian Sambousek Fried veggie pies, stuffed with spinach, onion & mushrooms.	8.95
◆ Tahini Bread Our popular tahini bread. (2 pieces)	3.95

MEZA – APPETIZERS

Hammos Crushed garbanzo with sesame oil, lemon juice and garlic.	7.25
Tabbuleh Parsley, cracked wheat, tomatoes, onion, lemon and olive oil.	7.25
Veggie Trio Kbbeh Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2).	14.50
Eggplant Salad Roasted eggplant, mixed with fresh vegetables.	8.50
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers.	8.95
Fattoush Meza (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	9.95
Muhammara A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice.	8.50
Sarma Grape leaves, stuffed with rice and vegetables.	7.50
Falafel Meza Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini.	7.95
Spinach Fatayer Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts.	8.95
Fool Mudammas Meza Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice.	8.95



Baki Kofta

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.	12.95
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. Served with bulgur wheat pilaf, potato fries or vegetable medley.	13.95
Jebell Moossa Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Mutabbal (eggplant dip).	13.95
Vegetarian Delight Assortment of Hammos (chic pea dip), Mutabbal (eggplant dip), Tabbule' (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves).	13.95

SALAD

Fattoush Salad (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	5.95
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MEZA – APPETIZERS



Baki Kofta

Hammos Crushed garbanzo with sesame oil, lemon juice and garlic.	7.25
Tabbouleh Parsley, cracked wheat, tomatoes, onion, lemon and olive oil.	7.25
Veggie Trio Kbbeh Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2).	14.50
Eggplant Salad Roasted eggplant, mixed with fresh vegetables.	8.50
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers.	8.95
Fattoush Meza (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	9.95
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Spinach Fatayer Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts.	8.95
Fool Mudammas Meza Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice.	8.95

VEGETARIAN DINNER PLATES

*Served with Cabbage Salad (Substitute Armenian Salad 1.50, Greek or Fattoush 2.00),
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.	16.95
Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. Served with bulgur wheat pilaf, potato fries or vegetable medley.	17.95
Jebell Moossa Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Mutabbal (eggplant dip).	17.95
Vegetarian Delight Assortment of Hammos (chic pea dip), Mutabbal (eggplant dip), Tabbule' (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves).	17.95

SALAD

Fattoush Salad (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing.	5.95
	Dinner