

BALTIMORE RESTAURANT WEEK

Prix Fixe Lunch \$20.09

CHOICE OF MEZZA

TABOULEH

traditional parsley salad with burghul wheat, diced tomato, onion, mint, olive oil & lemon

HOMMOS

chickpea & sesame paste dip served with warm homemade pita

SAMBOUSIK

Pastries shells stuffed with meat, almond & pine nuts

CHOICE OF ENTREE

FATTEH DEL BATHENJAM

layers of eggplant & chickpeas topped with toasted pita & smothered with warm yogurt & pine nuts garnished with pomegranate seeds

KAFTA MESHWI

ground beef & lamb with parsley, onions, onions, herbs & grilled on a skewer

CHICKEN SHAWARMA

rotisserie cooked chicken sliced thinly & served with a garlic puree.

CHOICE OF DESSERT

TRADITIONAL BAKLAWA

layered phyllo dough filled with pistachios & pomegranate syrup with honey ice cream

ICE CREAM TRIO

pistachio-orange
vanilla-cardamom
honey

BALTIMORE RESTAURANT WEEK

Prix Fixe Dinner \$30.09

CHOICE OF MEZZA

TABOULEH

traditional parsley salad with burghul wheat, diced tomato, onion, mint, olive oil & lemon

HOMMOS

chickpea & sesame paste dip served with warm homemade pita

SHRIMP ARAK

shrimp sautéed with garlic, onion, cilantro & Arak, a Middle Eastern liquor

CHOICE OF ENTREE

FATTEH BEL DJAJE

Seasoned cubed chicken breast layered over chick peas topped with toasted Lebanese bread, smothered with warm yogurt & pine nuts

LAMB CHOPS

grilled lamb loin topped with mint & garlic sauce served with home style potatoes & vine leaves

FISH KABOBS

grilled marinated cubes of fresh fish served with vegetable & tahini sauce.

And A Glass Of Red Or White House Wine,
Or Lebanese Taverna Draft Beer

CHOICE OF DESSERT

HALAWET JIBNE

WARM "TAVERNA-STYLE" AWAMAT

KNAFE BEL JIBNE

MOLTEN CHOCOLATE CAKE

TRADITIONAL BAKLAWA

WARM "KAAK" BREAD PUDDING

ICE CREAM TRIO