



Middle Eastern Fusion Menu

Sides (Choice of One)

Levant Salad: Fresh tomatoes, roasted peppers, cucumbers, onions, parsley tossed with olive oil and lemon dressing.

Hummus: Chickpeas mixed with fresh lemony juice, olive oil, garlic and tahini served with pita bread.

Tabouleh: Cracked wheat and parsley salad garnished with tomatoes, red onions, dressed with citrus and olive oil.

Second Course (Choice of One)

Roasted Seasonal Veggies- Assorted colorful seasonal roasted vegetables topped with a balsamic glaze.

Harira: a savory Moroccan soup made with dried legumes — lentil, chickpeas, fava beans loaded with aromatic blend of middle eastern spices.

Marmuna Salad- Tunisian Roasted Tomatoes and Peppers salad seasoned with garlic, olive oil, harissa and spices.

Third Course (Choice of One)

Quinoa Stuffed Mini Bell Peppers: Assorted color sweet bell peppers stuffed with quinoa and mushrooms topped with melted cheese.

Stuffed Crêpes: Authentic French Crêpes stuffed with a sautéed zucchini, mushrooms and cheese and baked in a rosé sauce.

Couscous with Stewed Veggies: fluffy, steamed semolina topped with sauced fresh vegetables including squash, carrots, potatoes, and garbanzo beans cooked in our Raz Al Hanout blend of spices and served with a side of Yemenite Zhug.

Grilled Chicken Kabobs: Spice infused chicken breast and thighs grilled and topped with tahini sauce(a sesame based dressing) and sumac and served with a side of Yemenite Zhug.

Grilled Lamb Kabobs: Spice infused lamb grilled and topped with tahini sauce(a sesame based dressing) and sumac and charmoula sauce.