



# Mediterranean Menu

## Appetizers

- **Homemade Falafel** with beet tahini sauce
- **Crispy Middle Eastern roasted zucchini cakes** with tag and raisins served over avocado citrus segments with ginger red wine reduction syrup and olive oil
- **Turkish zucchini fritters** served with kaffir lime yogurt sauce
- **Kebbeh Nayeh** with traditional accoutrements, raw tartare or crispy cooked Israeli style
- **Roasted eggplant and Roasted Tomato Dip** with lebna and crispy pita chips
- **Middle Eastern Mezza platter** served with olives, Mediterranean salsa, homemade baba ghanoush and hummus with homemade pita
- **Flatbread pizza** with baba ghanoush, olives, feta, roasted tomatoes, touch of oregano
- **Chicken or lamb Mini Shawarma**
- **Homemade Braised Brisket** on mini pitas with cabbage slaw
- **Homemade Malfoof**
- **Stuffed Grape Leaves** with Lemon Curd
- **Middle eastern Roasted Cauliflower** Ras Al Hanut spice and cucumber yogurt feta pistachio sauce
- **Mini Kunafas** with pistachio
- **Lamb Meatballs** in rosemary mint sauce with tzatziki sauce

## Salads

- **Tabouli salad**
- **Tomato Cucumber Fatouch Salad**
- **Couscous Salad**
- **Moroccan Carrot Salad** with spicy lemon dressing
- **Chopped Vegetables and Fettuccine Salad** with feta and oregano thyme sherry wine vinaigrette

## Entrees

- **Shakshuka**
- **Roasted Sea Bass** with grapes, fennel, cipolini onions with Pinot Grigio wine, and touch of garlic served over braised cabbage and broccoli rabe
- **Lamb & Beef Chicken Shish Kebabs** over Middle Eastern spiced rice with saffron

- **Middle Eastern Roasted Chicken** with tangerine and fennel, shaved onions with spices of Arabia
- **Spiced Charred Tuna** served med rare with olive tapenade and roasted peppers sauce, and couscous
- **Braised lamb Shank** with Arabic seasoning and Lebanese rice
- **Moroccan Harissa Salmon Tagine** with rice or couscous
- **Pistachio Crusted Salmon** with roasted zucchini and moroccan flavors
- **Roasted Halibut Charmoula** with white bean stew
- **Roasted Chicken** with apricot and olive relish
- **Bronzino Roasted** in salt crust, with roasted cherry tomato and eggplant compote. jasmine rice
- **Lebanese Snapper** baked, Samka Harra glazed
- **Libyan Stuffed Snapper** with walnut chili peppers, pomegranate and a spicy cilantro parsley lemon olive oil sauce
- **Roasted Pan-Seared Cod** with charred lemon, caramelized onions and tahini