

PALM SUNDAY & EASTER MENU

(March 25th & April 1st 2018)

COLD MEZA – APPETIZERS

**Substitute Fattoush Salad add \$1.50*

House Cabbage Salad*

Vegetable Tray

Hammos Crushed garbanzo with sesame oil, lemon juice and garlic.

Mutabbal (Baba Gannuj) Roasted Eggplant, mixed with garlic, sesame oil, and lemon juice.

Tabbouleh Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.

Eech with bulgur and sautéed tomatoes and onions.

Muhammara A spicy dip of crushed walnuts, red pepper paste and pomegranate molasses.

Sarma (Stuffed Grape Leaves) Grape leaves, stuffed with rice and vegetables.

Kebbeh Nayyeh (Chi-Kofta) Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, and topped with a special salad, and olive oil.

Fried Eggplant topped with tahini and pomegranate.

HOT MEZA – APPETIZERS

Kebbeh Maklieh (Kofta) Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts.

Fatayer (Cheese Boreg) Turnovers stuffed with white cheese and pan fried.

Falafel Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce.

ENTRÉE

Chicken Breast Kebab, Beef Lula Kebab and Filet Shish Kebab

Rice and Bulgur Pilaf

All of the above items served at each table, family style.

\$33.95 per person. Children 10 and under \$21.95

DESSERTS (NOT INCLUDED)

Kindly ask your server to see our tablet



Ossmalieh

SPECIALTY ADD - ONS

The following A La Carte menu is in addition to our set menu on the reverse.

Lentil Soup Carousel specialty since 1983. Cup 4.50, Bowl 6.50

Liver Sauté Veal liver dices, sautéed with onions and spices. 11.95

Filet Sauté Filet mignon diced, sautéed with mushroom and onion, tomato and pepper paste. 11.95

Soujuk Flambé Homemade Armenian beef sausage, flame broiled at your table. 9.50

Mantee (Shish Barak) Mini meat pies, oven baked and topped with tomato and yogurt sauces. 9.25



Mantee

SEAFOOD

Wild Atlantic Salmon Grilled cubed Salmon, marinated with parsley, cilantro, oil, lemon juice, garlic, spices and salt. Served with baked vegetables. 23.95

Sultan Ibrahim – Red Mollet, Rojheh (Pan Fried) 2, 3 or 4 of the popular Lebanese red whole fish, prepared and served the Lebanese way, with taratur (tahini and parsley sauce), and fried pita bread. Served with rice, bulgur wheat pilaf, potato fries or vegetable medley. 33.95

WINE SELECTION

Chateau Kefraya White Les Breteches '14 (Lebanon)	<i>Special Promo</i>	30.00
Chateau Ksara Blanc '14 (Lebanon)	9.00	36.00
Ixir Grand Reserve White '10 (Lebanon)	14.00	49.00
Ixir Grand Reserve Red '11 (Lebanon)	15.00	59.00
Chateau Ksara Red '11 (Lebanon)		49.00
Massaya Gold Reserve '10 (Lebanon)		69.00
Karas Red or White Wine '14 (Armenia)	9.00	36.00

ARAK SELECTION

Ksara Arak		85.00
Brun Arak	45.00	75.00
Masaya Arak	53.00	85.00
Kroum Kefraya	43.00	83.00
Green Reef Arak	57.00	105.00