

LEBANESE CUISINE

By Pat & Charlie



STARTERS:

Mezze (appetizers - hummus, feta, olives, tomatoes, cucumbers, pita bread)
Lemon lentil soup with vegetables

ENTREES:

Shish taouk chicken kebabs
Vegetable kebabs (onions, mushrooms, tomatoes, zucchini)
Saffron rice
Falafel balls (vegetarian option made from chickpeas and spices, fried in oil)

SIDES:

Tabouli salad (made from parsley, tomatoes, bulgur, mint, scallions—
flavored with olive oil and lemon)
Vegetable kebabs (onions, mushrooms, tomatoes, zucchini)
Saffron rice

DESSERTS:

Baklava dessert (filo dough, ground walnuts and pistachios, honey)

DRINKS:

Chateau Musar wine, Tea