# amos <br> in evento menn 

SERVED FAMILY STYLE FOR THE ENTIRE TABLE TO SHARE

## CHOOSE 4 MEZZE SELECTIONS

${ }^{7}$ CLASSIC HUMMUS
Chickpea puree, tahini, lemon, garlic
$\vee$ FALAFEL
fried chickpeas and fava bean croquettes,
tahini, pickled turnips

V MOUDARDARA<br>Lentils, rice, caramelized onions

V LOUBIEH BEL ZEIT Italian green beans, onion, garlic and tomatoes, braised in a flavorful tomato sauce

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## VWARAK ENAB

 <br> Grape leaves stuffed with rice, parsley, onion, tomato <br> }$\checkmark$ BABA GHANOUJ
Charred eggplant puree, tahini, lemon

## LABNEH

Strained yogurt, za'atar, tomatoes, cucumber, mint
$\downarrow$ ARNABEET MEKLE
Fried cauliflower, harissa, tahini, almonds, raisins
$\checkmark$ LEBANESE MOUSSAKA
Eggplant, tomato, onion, chickpeas, olive oil, spices

> TABOULEH
> Chopped parsley, tomatoes, onions, mint, bulgur, lemon, olive oil dressing
$\checkmark$ FATTOUCH
Greens, tomato, cucumber, radish, scallions, toasted pita, sumac, pomegranate vinaigrette

## $\vee$ AMAR FRIES

Special blend of sumac, za'atar, parsley served with toum garlic whip
$\checkmark$ ROCCA BEET SALAD
Arugula, red beet, feta, toasted walnuts, house vinaigrette
$\checkmark$ BATATA HARRA
Spicy crispy potatoes, garlic, lemon, coriander

## CHOOSE 2 ENTREE SELECTIONS

CHICKEN SHISH TAOUK
Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice

## STEAK KEBAB

Charbroiled marinated sirloin skewers, toum garlic whip, served with rice

KAFTA KEBAB
Charbroiled ground beef and lamb skewers, served with rice

$\checkmark$ EL MEHCHI VEGANO<br>V EL MEHCHI VEGANO Eggplant stuffed with spinach, parsley, nion, chickpeas, baked with tomato sauce, onion, chickpeas, baked with tomato sauce, served with rice

## SAMKE HARRA

Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice

## SERVED FAMILY STYLE FOR THE ENTIRE TABLE TO SHARE

CHOOSE 5 MEZZE SELECTIONS<br>${ }^{\circ}$ CLASSIC HUMMUS<br>Chickpea puree, tahini, lemon, garlic<br>\section*{V'WARAK ENAB}<br>Grape leaves stuffed with rice, parsley, onion, tomato<br>$\downarrow$ BABA GHANOUJ<br>Charred eggplant puree, tahini, lemon<br>\section*{V TABOULEH}<br>Chopped parsley, tomatoes, onions, mint, bulgur, lemon, olive oil dressing

V FALAFEL
fried chickpeas and fava bean croquettes, tahini, pickled turnips

V MOUDARDARA

Lentils, rice, caramelized onions
V'LOUBIEH BEL ZEIT
Italian green beans, onion, garlic and tomatoes, braised in a flavorful tomato sauce

LABNEH
Strained yogurt, za'atar, tomatoes, cucumber, mint

## $\checkmark$ ARNABEET MEKLE

Fried cauliflower, harissa, tahini, almonds, raisins
$\checkmark$ LEBANESE MOUSSAKA
Eggplant, tomato, onion, chickpeas, olive oil, spices

KIBBEH NAYE
Steak tartare, bulgur, onion, mint

## V FATTOUCH

Greens, tomato, cucumber, radish, scallions, toasted pita, sumac, pomegranate vinaigrette
$\checkmark$ AMAR FRIES
Special blend of sumac, za’atar, parsley served with toum garlic whip

V ROCCA BEET SALAD
Arugula, red beet, feta, toasted walnuts, house vinaigrette
$\checkmark$ BATATA HARRA
Spicy crispy potatoes, garlic, lemon, coriander

## CHOOSE 3 ENTREE SELECTIONS

CHICKEN SHISH TAOUK
Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice

## STEAK KEBAB

Charbroiled marinated sirloin skewers, toum garlic whip, served with rice

KAFTA KEBAB
Charbroiled ground beef and lamb skewers, served with rice

## SAMKE HARRA

Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice

V EL MEHCHI VEGANO
Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice

## PAN ROASTED

 ATLANTIC SALMONTomato relish, black olives, capers dill, served with sumac potatoes

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\text { CHOOSE } 2 \text { DESSERT SELECTIONS }
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$\checkmark$ ALMOND DATE TART
Coconut, almonds, dates, maple syrup

## BAKLAVA

Traditional middle eastern sweets. Phyllo dough, nuts, syrup

PTAHINI DARK CHOCOLATE CAKE
Chocolate ganache, sesame seed brittle

## KANAFEH

Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios

