

ENTRÉES (MEZZE)

Trio of Dips with Pita Bread \$19.99

Freshly sliced avocado on artisanal A delightful combination of creamy hummus, smoky baba ghanoush, and tangy labneh, served with warm, fluffy pita bread, whole grain bread

Garlic Bread (Syrian Style) \$10.99

Crispy flatbread infused with aromatic garlic and herbs, baked to perfection.

Awarma Lamb with Hummus \$13.99

Tender slow-cooked lamb preserved in its own fat, nestled atop a bed of silky hummus.

Chicken Wings (4 pcs) \$10.99

Juicy wings marinated in a blend of Syrian spices, grilled for a smoky finish.

Makhanic Sausages (6 pcs) \$11.99

Traditional Syrian sausages made from seasoned beef, offering a burst of flavor in every bite.

Potato & Herb \$14.99

Golden-fried patties made from mashed potatoes, fresh herbs, and spices.

Kibbeh (4 pcs) \$13.99

Deep-fried bulgur shells stuffed with seasoned minced meat, onions, and pine nuts.

Sambusak (Cheese or Meat, 4 pcs) \$12.99

Flaky pastry turnovers filled with your choice of spiced meat or melty cheese.

Cold Cuts Platter \$13.99

An assortment of beef mortadella, turkey slices, and traditional Syrian pickles.

Makdous (Stuffed Eggplant) \$12.99

4 eggplants stuffed with walnuts, garlic, and red pepper, preserved in olive oil.

MAINS

Chicken Skewers with Rice \$29.99

Grilled marinated chicken skewers served with fragrant rice and your choice of salad or chips.

Lamb Skewers with Rice \$31.99

Succulent lamb skewers grilled to perfection, accompanied by rice and your choice of salad or chips.

Kofta Skewers with Ric \$30.99

Spiced minced meat skewers served with rice and your choice of salad or chips.

Mixed Grill Platter \$40.99

A hearty combination of chicken, lamb, and kofta skewers, served with rice, salad, and chips.

Pizza Margarita \$22.99

Classic Italian-style pizza topped with rich San Marzano tomato sauce, fresh mozzarella, and fragrant basil leaves on a hand-stretched. Finished with a drizzle of extra virgin olive oil for a simple, authentic flavor.

Falafel Meal (Vegan) \$18.99

Crispy falafel balls served with fresh vegetables, tahini sauce, pickles, and warm pita bread.

Syrian Fattah \$16.99

Layers of crispy pita, rice, and chickpeas, topped with garlic yogurt and your choice of:

- **Vegan (Olive Oil, Parsley, Tomato) \$16.99**
- **Chicken \$18.99**
- **Sujuk (Spicy Sausage) \$18.99**
- **Lamb \$19.99**

Fried Kibbeh with Syrian Fattah Yogurt \$14.99
Sauce

4 Crispy bulgur shells stuffed with spiced minced beef and pine nuts, served warm with traditional Syrian-style yogurt and garlic sauce - a comforting twist on the classic fattah.

SANDWICH/WRAPPS

Choose between traditional Syrian flatbread or soft Syrian buns. All sandwiches come with your choice of salad or chips.

Syrian Cheese in Rolled Samoon \$15.99

A classic Syrian bite! Creamy Syrian cheese with olive oil and dried mint, wrapped in soft school-style samoon bread. Served with a refreshing side of sweet watermelon - just like summer in Damascus.

Sajic Sandwich (Armenian Recipe) \$18.99

A specialty from the heart of Damascus, featuring spiced meat and vegetables wrapped in saj bread.

Potato Sandwich with Syrian Sauce \$15.99

Fried potato slices drizzled with a tangy Syrian sauce, served with pickles.

Mortadella Sandwich with Pickles \$18.99

Beef mortadella slices layered with pickles and garlic sauce

Basterma Sandwich with Pickles \$19.99

Air-dried cured beef slices served with pickles and fresh herbs

Makdous Sandwich (Vegan) \$17.99

Stuffed eggplants with walnuts and garlic, served in a wrap with fresh vegetables.

Chicken Sandwich \$18.99

Grilled chicken pieces with garlic sauce, lettuce, and pickles.

Kofta Sandwich \$18.99

Spiced minced meat patties with tahini sauce and fresh vegetables.

Lamb Sandwich \$19.99

Tender lamb slices with hummus, onions, and parsley.

Salad

Tabbouleh Salad \$22.99

A refreshing mix of finely chopped parsley, tomatoes, onions, and bulgur, dressed with lemon juice and olive oil

Fattoush Salad \$22.99

Crisp lettuce, tomatoes, cucumbers, and radishes tossed with toasted Syrian bread and sumac dressing.