

v- vegetarian *ve-* vegan *gf-* gluten free

PITA PANINIS MEDITERRANEAN PITA WRAPS

Shawarma- Marinated and grilled thin-sliced certified angus sirloin steak wrapped with parsley, onions, tomatoes, tahini sauce and wild cucumber pickles

Shish Kabab- Char-grilled skewer of beef tenderloin and onions wrapped with parsley, hummus, tomatoes and wild cucumber pickles

Middle Eastern Chicken Gyro- Marinated char-grilled chicken tenderloins, wrapped with garlic paste, tomatoes, lettuce and wild cucumber pickles

Gyro- Grilled gyro meat wrapped with tomatoes, lettuce, onions and Tzatziki sauce

Falafel- Deep-fried vegetarian patties (chick peas, fava beans and spices) wrapped with parsley, lettuce, tomatoes, pickles, tahini sauce *ve*

DINNERS CHOOSE ONE AND ENJOY THE SIDES

Shish Kabab (beef tenderloin skewer) *

Shawarma (thin-sliced sirloin steak) *

Chicken (tenderloins) *

Kibbe- Crispy bulgur wheat and ground beef shell, filled with coarsely ground beef, caramelized onions, pomegranate molasses and pine nuts, deep-fried and crunchy *

All dinners, except kibbe, are gluten free when enjoyed without pita bread.

Vegetarian Platter- Falafel (6 pcs), tabbouleh, hummus, fatayer (spinach pie), labneh, wild cucumber pickle and pita bread *v*

BEVERAGES

Coffee- Regular or Arabic

Soft Beverages- Water, Soda, Lemonade, Iced Tea

BAR

Beer- Bud Light Almaza

Wine- Ksara Réserve du couvent, Massaya Blanc, Massaya Rosé
Massaya Terrasses de Baalbeck

* Served with:
Hashweh
3 Grape Leaves
Hummus
Labneh
Pickles
Pita Bread

FLATBREADS “MAN’OUSHEH” MIDDLE EASTERN DELICACY

Freshly baked and garnished with tomatoes, cucumber, green olives and fresh mint

Zaatar- Oregano, sesame, mild spices mixed with EVOO *ve*

Jibni- Cheese blend of feta, asiago and mozzarella *v*

Chip’s Special- Garlic sauce with our cheese blend, topped with tomatoes, green olives, fresh mint and Zaatar mix *v*

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Falafel Salad- (4 pcs) Deep-fried vegetarian patties made with chick peas, fava beans and spices served over lettuce with parsley, tomatoes, pickles and tahini sauce *ve*

SIDES A GREAT WAY TO SAMPLE EVERYTHING

Kibbe- Crispy bulgur wheat and ground beef shell, filled with ground beef, caramelized onions, pomegranate molasses and pine nuts, deep-fried and crunchy (per piece)

Fatayer (Spinach Pie)- Pizza dough filled with spinach, onions, lemon and EVOO *ve*

Tabbouleh Salad- Fresh chopped parsley with tomatoes, onions, mint, bulgur wheat, lemon and EVOO *ve*

Hashweh- Rice pilaf with ground sirloin beef and mild spices *gf*

Labneh- Famous spread of yogurt with a touch of garlic and dried mint, garnished with EVOO and served with pita bread *gf*

Stuffed Grape Leaves “Mahshie Warak Enab”- (5 pcs) Stuffed with ground sirloin, rice and spices *gf*

Hummus- Chick peas blended with tahini, lemon juice and garlic, garnished with EVOO and served with pita bread *ve gf*

Pita Bread- One pack/400 grams (6 loaves)

Toom (the famous garlic paste)- A must have with chicken! *ve*

Wild Cucumber Pickles- Tangy and crisp *ve gf*

French Fries- *ve* **Fried Chicken Tenders-** (3 pieces)

SWEETS THERE'S NOTHING BETTER

Most items are available under the tent & in the "Souk" market place!

Zalabye

Crispy fried dough dipped in syrup

Bird's Nest

Filo dough filled with pistachios, sugar, spices and syrup

Baklawa

Filo dough filled with walnuts, sugar and spices
(traditional or chocolate)

Ka'ak

Sweet semolina dough filled with dates

Maamoul Jouz (walnut)

Sweet semolina dough filled with walnuts and spices

Maamoul Fisto (pistachio)

Sweet semolina dough filled with pistachios and spices

Ghrayybeh

Melt in your mouth butter cookie

Harisseh/Nammoura

Semolina cakes with syrup

Sampler (One of each)

Kaak, baklawa, maamoul jouz, ghrayybeh, harisseh and bird's nest

Variety Pack (Four of each)

Kaak, baklawa & ghrayybeh

In collaboration with Gannon's Isle!

A
MUST
TRY!

Arabic Pistachio Ice Cream Sundae:

with miske spice, rosewater and orange blossom water; topped with whipped cream and sprinkled with pistachio

Ala mode served over pistachio cookie or zalabye honey balls

St. Elias Middle Eastern Festival

Dabke Dance Performances

Thursday & Friday 6:30 & 8:30

Saturday 2:30, 4:30, 6:30, 8:30

Sunday 2:30 & 4:30

Live Music
with Singer Jad
Rahme & his
Band

Church
Tours

Raffle
Prizes

Kids'
Zone

Souk
Marketplace
(inside the
church hall)

NEW

Daily Specials! While quantities last, with hashweh, three grape leaves, hummus, labneh, pickle & pita bread

Musakhan (Thursday)

Chicken thighs, baked on pita bread with sumac & caramelized onions in extra virgin olive oil, garnished with crunchy toasted nuts.

Lahm b'Ajeen (Friday)

Ground beef and lamb mix with diced tomatoes, peppers & onions, over thin-crust flatbread, oven baked.

Kafta (Saturday)

Ground beef & lamb mixed with parsley & onions, shaped & formed by hand on a skewer and grilled to perfection!

Zaatar-encrusted Filet Mignon (Sunday)

Shish kabab Seasoned with oregano sesame olive oil marinade, cooked over an open grill.

