

PITA PANINIS MIDDLE EASTERN PITA WRAPS

Shish Kabab – Beef Filet Mignon Tenderloin

Grilled filet mignon, onion, hummus, tomato and wild cucumber pickles

Beef Shawarma- Marinated thin-sliced sirloin with onion, tomato, tahini sauce, lettuce and wild cucumber pickles

Chicken Shawarma – Marinated seared chicken tenders w/lettuce, tomato, wild cucumber pickles and garlic paste (toom)

Gyro- Grilled gyro meat (beef and lamb) with lettuce, tomato, onion, tzatziki sauce

Falafel- Deep-fried chickpea, fava bean and parsley veggie patties with lettuce, tomato, wild cucumber pickles and tahini sauce 

PLATTERS WITH HASHWEH, 3 GRAPE LEAVES, HUMMUS & PITA BREAD

Shish Kabab- Beef filet mignon tenderloin

Beef Shawarma- Thin-sliced sirloin steak

Chicken- Seared chicken tenders

Kibbeh- Deep-fried ground beef and bulgar wheat stuffed with coarse ground beef, onion and pine nuts

All platters above, except kibbeh, are gluten free when enjoyed without pita. 

Vegetarian Platter- Falafel (6 pcs), tabbouleh, hummus, spinach pie (fatayer), wild cucumber pickles and pita bread 

BEVERAGES

Coffee- Regular or Arabic

Soft Beverages- Water, Soda, Lemonade, Iced Tea

BAR

Beer- Bud Light Samuel Adam's Summer Ale Almaza

Wine- Our selection of wines will be announced soon!

MIDDLE EASTERN BOWLS

New Item!

Beef Shawarma Bowl- Marinated thin-sliced beef over rice pilaf topped with lettuce, tomato, onion, parsley, wild cucumber pickles and tahini sauce

Chicken Shawarma Bowl- Marinated seared chicken tenderloins over rice pilaf topped with lettuce, tomato, wild cucumber pickles and garlic paste

Gyro Bowl- Grilled gyro meat (beef and lamb) over rice pilaf topped with lettuce, tomato, onion and tzatziki sauce

Falafel Bowl- Three crisp falafel patties over tabbouleh salad with hummus, tomato and tahini sauce 

SIDES A GREAT WAY TO SAMPLE EVERYTHING

Kibbeh- Deep-fried ground beef and bulgar wheat stuffed with coarse ground beef, onion and pine nuts

Falafel- (4 pcs) Deep-fried chickpea, fava bean and parsley veggie pattie served with tomato and tahini sauce 

Spinach Pie (Fatayer)- Savory dough stuffed with spinach, onions, lemon and olive oil 

Tabbouleh Salad- Fresh chopped parsley with tomatoes, onions, mint, bulgur wheat, lemon and olive oil 

Rice Pilaf (Hashweh)- Rice made with ground sirloin beef and spices 

Stuffed Grape Leaves (Mahshie Warak Enab)- (5 pcs) Grapeleaves stuffed with ground sirloin, rice and spices 

Hummus- Chickpea and garlic blend with tahini, lemon juice and olive oil served with pita bread  

without pita

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

Garlic Paste (Toom)- A must have with chicken!  

Wild Cucumber Pickles- Tangy and crisp  

French Fries Za'atar Fries Fried Chicken Tenders (3 pieces)

SWEETS THERE'S NOTHING BETTER

Most items are also available under the tent & in the "Souk" marketplace!

Zalabye

Crispy fried dough balls dipped in syrup

Baklawa (Walnut)

Filo dough filled with walnuts, sugar and spices, topped with simple syrup

Baklawa (Chocolate)

Filo dough filled and drizzled with Belgian 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

Ghraybeh

Melt-in-your-mouth "S" butter cookie

Harrisseh/Nammoura

Semolina cake with syrup

Sampler (One of each)

Kaak, Walnut Baklawa, Walnut Maamoul, Ghraybeh, Harrisseh

I scream, you scream, we all scream for ...



Arabic Pistachio Ice Cream Sundae:

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

A la mode served over pistachio cookie or zalabye (honey balls)



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
Amin Sultan
(Thursday & Friday)

DJ Gabriel Massih
(Saturday & Sunday)

Souk Marketplace
(inside the church hall)
Jewelry & Crafts
Specialty Foods
Desserts & Coffee

Church Tours
Raffle & Kids' Tent

