

## SWEETS THERE'S NOTHING BETTER

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

<b>Zalabye</b>	<b>\$6</b>	
Crispy fried dough balls dipped in syrup		
<b>Baklawa (Walnut)</b>	<b>\$3</b>	<b>\$30/tray</b>
Filo dough filled with walnuts, sugar and spices, topped with simple syrup		
<b>Baklawa (Chocolate)</b>	<b>\$2.50</b>	<b>\$27/tray</b>
Filo dough filled and drizzled with Belgian chocolate		
<b>Ka'ak</b>	<b>\$3</b>	<b>\$27/dozen</b>
Sweet semolina dough filled with dates		
<b>Maamoul Jouz (walnut)</b>	<b>\$3</b>	
Sweet semolina dough filled with walnuts and spices		
<b>Maamoul Fisto (pistachio)</b>	<b>\$3.50</b>	
Sweet semolina dough filled with pistachios and spices		
<b>Ghraybeh</b>	<b>\$2.50</b>	<b>\$22/dozen</b>
Melt-in-your-mouth "S" butter cookie		
<b>Harisseh/Nammoura</b>	<b>\$2</b>	<b>\$20/tray</b>
Semolina cake with syrup		
<b>Sampler (One of each)</b>	<b>\$12</b>	
Kaak, Walnut Baklawa, Walnut Maamoul, Ghraybeh, Harisseh		

We've partnered with GANNON'S ICE CREAM to bring you this amazing combination!

### Arabic Pistachio Ice Cream Sundae:

Vanilla ice cream with miske spice, rosewater and orange blossom water; topped with whipped cream and pistachio **\$7**

**A la mode** served over pistachio cookie or fried dough balls **\$8**

# St. Elias Middle Eastern Festival

## July 14-17, 2022

St. Elias Orthodox Church  
4988 Onondaga Road . Syracuse, NY 13215

### THURSDAY & FRIDAY


4-10 PM	Festival Hours
6:00 PM	Church Tour
6:30 PM	Dancing
8:00 PM	Church Tour
8:30 PM	Dancing

### SATURDAY

Noon-10 PM	Festival Hours
2:00 PM	Church Tour
2:30 PM	Dancing
4:00 PM	Vespers (Church Sanctuary)
4:30 PM	Dancing
6:00 PM	Church Tour
6:30 PM	Dancing
8:00 PM	Church Tour
8:30 PM	Dancing

### SUNDAY

Noon-6 PM	Festival Hours
2:00 PM	Church Tour
2:30 PM	Dancing
4:00 PM	Church Tour
4:30 PM	Dancing
5:00 PM	Raffle Drawing
6:00 PM	Food Sale (Packaged To Go)

 Purchase your RAFFLE TICKET at the Beer Tent or at the AAA Table in the Souk Marketplace!

Don't forget to grab your cookbook, *Good Eating the Arabic Way!* Now available in the Souk Marketplace!

**Souk Marketplace**  
(inside the church hall)  
*Jewelry & Crafts*  
*Specialty Foods*  
*Desserts & Coffee*  
*Icons & Religious Books*  
**Raffle & Kids' Tent**

**Live Music**  
**Amin Sultan**  
(Thursday & Friday)

**DJ Gabriel Massih**  
(Saturday & Sunday)



# 2022 MIDDLE EASTERN FESTIVAL MENU

## PITA PANINIS MIDDLE EASTERN PITA WRAPS

- Shish Kabab- Beef Filet Mignon Tenderloin** \$14  
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 \$12
- Chicken Shawarma-** Marinated seared chicken tenders with lettuce, tomato, wild cucumber pickles and garlic paste (toom) \$11
- Gyro-** Grilled gyro meat (beef and lamb) with lettuce, tomato, onion, tzatziki sauce \$10
- Falafel-** Deep-fried chickpea, fava bean and parsley veggie patties with lettuce, tomato, wild cucumber pickles and tahini sauce \$9

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

- Shish Kabab-** Beef filet mignon tenderloin \$20
- Beef Shawarma-** Thin-sliced sirloin steak \$17
- Chicken Shawarma-** Seared chicken tenders \$16
- Kibbeh-** (3 pcs) Deep-fried ground beef and bulgar wheat stuffed with coarse ground beef, onion and pine nuts \$16

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


- Vegetarian Platter-** Falafel (4 pcs), tabbouleh, hummus, spinach pie, wild cucumber pickles and pita bread \$16

## BEVERAGES

- Coffee-** Reg. or Arabic \$2   **Soda/Iced Tea** \$3   **Water/Lemonade** \$2
- Beer-** Bud Light (draft) \$5   Sam Adam's Summer Ale (draft) \$6  
Almaza (bottle) \$7
- Wine \$7 (glass)-** Ksara Reserve du Couvent, Massaya Bekaa Valley Blanc,  
Massaya Bekaa Valley Rose
- Truly Hard Seltzer \$6**

Bottle \$30

## MIDDLE EASTERN BOWLS

- Beef Shawarma-** Marinated thin-sliced beef over rice pilaf topped with lettuce, tomato, onion, parsley, wild cucumber pickles and tahini sauce \$11
- Chicken Shawarma-** Marinated seared chicken tenderloins over rice pilaf topped with lettuce, tomato, wild cucumber pickles and garlic paste \$10
- Gyro** Grilled gyro meat (beef and lamb) over rice pilaf topped with lettuce, tomato, onion and tzatziki sauce \$9
- Falafel-** Three crisp falafel patties over tabbouleh salad with hummus, tomato and tahini sauce \$9 

## SIDES A GREAT WAY TO SAMPLE EVERYTHING

- Kibbeh-** (ea) Deep-fried ground beef and bulgar wheat stuffed with coarse ground beef, onion and pine nuts \$4
- Falafel-** (4 pcs) Deep-fried chickpea, fava bean and parsley veggie pattie served with tomato and tahini sauce \$6 
- Spinach Pie (Fatayer)-** Savory dough stuffed with spinach, onions, lemon and olive oil \$4 
- Tabbouleh Salad-** Fresh chopped parsley with tomatoes, onions, mint, bulgur wheat, lemon and olive oil \$5 
- Rice Pilaf (Hashweh)-** Rice with ground sirloin beef and spices \$5 
- Stuffed Grape Leaves (Mahshie Warak Enab)-** (5 pcs) Grape leaves stuffed with ground sirloin, rice and spices \$7 
- Hummus-** Chickpea, garlic blend with tahini, lemon juice and olive oil served with pita bread \$5   without pita
- Pita Bread-** One pack/400 grams (6 loaves) \$4
- Garlic Paste (Toom)-** A must have with chicken! \$2  
- Wild Cucumber Pickles-** Tangy and crisp spears \$3  
- Fried Chicken Tenders (3pcs)** \$6   **Za'atar Fries** \$5  
Fries sprinkled with an oregano, thyme & sesame seed blend
- French Fries** \$4