

## SWEETS

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 with dark chocolate, topped with simple syrup, drizzled with more dark 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

### Harisseh/Nammoura

Semolina cake with syrup

### Bird’s Nest

Filo dough filled with walnuts, topped with simple syrup

### Sampler (One of each)

Kaak, Baklawa, Walnut Maamoul, Ghraybeh, Harisseh

### Arabic Ice Cream

Made with orange blossom water and miske spice

**A la mode** served over pistachio cookie

# St. Elias Middle Eastern Festival

## July 13-16, 2023

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

### THURSDAY & FRIDAY


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


### SATURDAY

Noon-10 PM	Festival Hours
1 PM	Dancing
2 PM	Church Tour
6 PM	Church Tour
6:30 PM	Dancing
8 PM	Church Tour

### SUNDAY

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

 Purchase your RAFFLE TICKET at the Beer Tent or at the sweets 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*  
*Icons & Religious Books*  
*Henna Artist*  
*Specialty Foods*  
*Pills 'n Prizes*  
*Desserts & Coffee*  
*and more!*

**Music by**  
DJ Ibrahim Khal



# 2023 MIDDLE EASTERN FESTIVAL MENU


## PITA PANINIS MIDDLE EASTERN PITA WRAPS

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

**Chicken Shawarma-** Marinated seared chicken tenders with 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

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**Shish Kabab-** Beef filet mignon tenderloin

**Beef Shawarma-** Thin-sliced sirloin steak

**Chicken Shawarma-** Seared chicken tenders

**Kibbeh-** (3 pcs) 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 (4 pcs), tabbouleh, hummus, spinach pie, wild cucumber pickles and pita bread 

## BEVERAGES

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**Coffee-** Reg. or Arabic    **Soda**    **Water/Lemonade**

**Beer/Seltzer-** Almaza (bottle)    Sam Adam's Summer Ale (draft)  
Michelob Ultra (draft)    Truly Seltzer

**Massaya Wine (glass)** or (bottle)

Bekaa Valley Blanc    Bekaa Valley Rosé    Le Colombier    Bekaa Valley Red


## MIDDLE EASTERN BOWLS BACK BY POPULAR DEMAND

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

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


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


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

## SIDES A GREAT WAY TO SAMPLE EVERYTHING

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**Kibbeh-** (ea) 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 with ground sirloin beef and spices 

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

**Hummus-** Chickpea, 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 spears  

**Fried Chicken Tenders** (3pcs)-

**French Fries-**