

LEBANESE CUISINE MENU

www.lebanesecuisine.ca

Tel: 250-864-3491

MENU

MEZZA {Appetizers}

Hommus [dip made from garbanzo beans, garlic, sesame seed paste and lemon ... sooo yummy]

Baba Ghannuj [dip made the same as hommus but using eggplant, your tastebuds will have an explosion of flavor!]

Black Olives

Pita chips

ENTREES

Laham Mishwi [BBQ beef or Chicken kabobs]

OR

Djaj M'tabbel [skinless chicken baked with lots of garlic, lemon and zartar, a very tangy dish]

Substitutes will be made for an all vegetarian meal, the list is long.

Riz M'falfal [a mix of noodles and rice cooked in clarified butter]

Tabouli [The freshest and best salad you've ever had, a beautiful medley of finely chopped parsley, lettuce, tomatoe, green onions, sprinkle of bulgar wheat, olive oil and lemon juice, you will want this everyday!]

Warak Enib [grapeleaves stuffed with rice, fresh parsley, tomatoe, mint, and lots of lemon juice, sooo delicious, it's like eating candy!]

Sweets & Beverages

Baklava [phyllo pastrie stuffed with walnuts drizzled with home made syrup, it's the best kiss to the end of a beautiful dinner]

Arabic coffee [espresso ground coffee from Lebanon made and served the traditional way]