

Baharat – Draft Menu
10/3/16

Starters

Seasonal Soup

Pita with Traditional Dips

Fresh Pita with choice of Hummus, Baba Ganoush or Roasted Beet Puree

Filo Cigars

Filo Dough, filled with seasoned chickpeas and Syrian Cheese, Fried

Turkish Street Mussels

Local Mussels in a sauce of roasted chilis, with pita and fresh herbs

Fattoush Salad

Traditional Chopped salad, with pita croutons and sumac-buttermilk dressing

Sides

Basmati Rice

Seasoned Lentils

Ful

Traditional Stewed Fava Beans, with garlic confit and pita

Blackened Eggplant

Charred baby eggplants with pomegranate molasses, pine nuts and mint

Pickle Plate

Selection of pickles from the larder

Fried Potatoes

Fried skin-on potatoes, tossed with salt and sumac, topped with toum

Pita

Fresh Pita from Ameera Bread, with olive oil

Mains

Chicken Shawarma

Slow roasted chicken, marinated in Lebanese seasoning. Served with pita and side

Lamb Kofta

Freshly ground lamb, seasoned with herbs and warm spices. Served with pita and side

Falafel

Chickpea fritter, with Lebanese yogurt, pickled turnip. Served with pita and side

Kabob

Daily meat, fish and vegetable options. Served with pita, sauces and sides

Dessert

Baklava Cheesecake

Filo Crust, Cinnamon, walnuts and Fruit

Chocolate Tahini Sandwich Cookies

A Baharat Whoopie Pie

Warm Bulger Pudding

Sweet Labneh, Fruit, warm spices

Beverages

Coffee, Tea (Iced and Hot)

Soft Drinks

Bottled Water

Beer

Wine

Liquor