Specialized Menus - Subject to Chef Availability

IRAQI MENU

Chef Rawaa Ghazi

MEZZE/APPETIZERS

Shorbat Ash – Seven bean & legume soup with noodles (Vegan)
Lahm bil Ajeem – flatbread topped with minced meat or vegetable spread
Salata Lahana – A cabbage and herb salad with a honey-lemon vinaigrette (Vegan, GF)
Salata Shawander – A beet, cucumber and herb salad with a lemon vinaigrette (Vegan, GF)
Salata Zabadi – Cucumber, mint and yogurt salad (V, GF)
Khubz – Handmade flatbread (V)

ENTRÉES

Biryani – Saffron spiced basmati rice with vermicelli, vegetables, golden raisins and toasted almonds. Made with chicken, lamb or beef.
Temen Lubiyah – Golden rice flavored with dried lemons and layered with green beans (Vegan, GF) Addition of beef or lamb optional.
Temen Bagilah – Seven spiced basmati rice with lima beans and dill. (Vegan, GF)
Tepsi Baytenjan - Roasted eggplant, potatoes, and peppers in a tomato sauce. (Vegan, GF) Addition of ground beef or chicken optional.
Dolma - Chard, zucchini, peppers, onions and/or eggplant stuffed with minced beef, rice, tomato & parsley, and simmered in a tomato broth (GF)
Bamiya bil Lahm – Okra, lamb, and tomato stew. Served with rice (GF)
Fasuliya – White bean and tomato stew. Served with rice (GF, Vegan)

DESSERT

Zarda wa Haleeb – Saffron and rose rice pudding
Ka’ak - Lightly sweetened sesame cookies
Kunafa- rolls of shredded phyllo filled with a sweet cheese and drizzled with a rose syrup.
Aushul Bulbul – Shredded phyllo bird’s nests filled with nuts
Znoud al sit – Pastry cream rolls topped with pistachios and a saffron-rose-cardamom syrup.
Burma – Rolled phyllo filled with spiced ground nuts