

STARTERS (cold)

Hummus (V, GF, VE) Savory and creamy dip of chickpea, tahini, olive oil, and lemon. Served with pita.	\$35 Serves 10
Baba Ganouge (V, GF, VE) Smooth and luxurious dip of roasted eggplant, garlic and tahini. Served with pita.	\$35 Serves 10
Motabbal (V, GF) Roasted eggplant with yogurt and tahini dip. Served with pita.	\$35 Serves 10

STARTERS (hot)

Kibbeh Fried pocket of bulgur and ground beef stuffed with beef, lamb, onion, and almonds or pine nuts. (Nuts optional)	\$25 / 10 PC Serves 5
	\$45 / 20 PC Serves 10
Falafel (V, VE) Crispy balls of ground chickpea and cilantro with tahini sauce, pickles, and pita.	\$25 / 20 PC Serves 5
	\$45 / 40 PC Serves 10
Cheese Fatayer (V) Soft and fluffy dough pocket filled with fresh white cheese, herbs, and parsley.	\$15 / 10 PC
Spinach Fatayer (V) Soft and fluffy dough pocket filled with fresh spinach, pomegranate sauce, and savory spices.	\$15 / 10 PC
Muhamara (V) Soft and fluffy dough covered with sauce of red pepper paste, green peppers, pomegranate molasses, onion, & nigella seeds.	\$15 / 10 PC
Extra Pita (V, VE)	\$5 / 5 PC

SALADS

Tabbouleh (V, VE) Farm-fresh flat-leaf chopped parsley, mint, onion, tomato, and cracked wheat tossed in a lemon-oil dressing.	\$35 Serves 10
Fattoush (V, VE) Fresh garden salad tossed with tangy olive oil dressing, topped with black olives and fried pita croutons.	\$35 Serves 10
Cucumber Sauce (V, GF) Tangy yogurt sauce with fresh chopped cucumber and garlic.	\$15 Serves 10

MAINS

Shawarma Wraps Grilled wraps filled with chicken seasoned in a zesty marinade, and topped with a slathering of garlic sauce, fresh lettuce, chopped tomato, and cucumber pickles.	\$60 Serves 10
Falafel Wraps (V, VE) Grilled wraps overflowing with crispy falafel seasoned with a zesty homemade tahini sauce and topped with fresh lettuce, parsley, chopped tomato, and sliced pickles.	\$50 Serves 10
Yallenjy (V, GF) Grape leaves with rice and herbs in a pomegranate sauce.	\$65 Serves 10
Yabrak (GF) Grape leaves stuffed with ground meat, rice, and herbs, steamed in a lemony broth.	\$65 Serves 10

(Mains continued)

Maklouba Jasmine rice with fried eggplant and choice of lamb, beef, or chicken. (Nuts optional)	\$65 Serves 10
Mehndi (GF) Smoked rice topped with chicken and (optional) toasted nuts.	\$65 Serves 10
Chicken Kabseh (GF) Rice with spiced chicken, peppers, onion, and tomato. (Nuts optional)	\$65 Serves 10

DESSERTS

Harissa (V) Tender, buttery semolina cake, soaked in syrup and topped with almonds or pistachios. (Nuts optional, contains dairy)	\$35 / Tray Serves 10
Kunafa (V) Delicious melted mozzarella and ricotta sandwiched between golden brown shredded filo dough soaked in syrup and topped with chopped pistachios. (Nuts optional)	\$35 / Tray Serves 10
Baklava (V) Soft and moist layers of baked filo dough under a crisp outer layer sweetened with a sugar glaze and topped with chopped walnuts or pistachios. (Nuts optional)	\$35 / Tray 40 pieces

(V) Vegetarian
(GF) Gluten Free
(VE) Vegan

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