

## MENU DESCRIPTIONS

### MEZZE

#### COLD

##### Hummus

*Puree of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil.*

##### Baba Ghanouj

*Roasted eggplant whipped with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil.*

##### Yogurt & Cucumber (Laban bi Khیار)

*Fresh Yogurt blended with finely diced cucumbers, garlic paste, lemon juice and mint.*

##### Stuffed Grape Leaves (Warak Anab)

*Grape leaves stuffed with rice and vegetables.*

##### Mild Roasted Red Pepper & Walnut Spread (Mouhamra)

*Roasted red peppers and walnut puree mixed with spices and pomegranate molasses, finished with extra virgin olive oil.*

##### Feta Cheese Dip

*Feta Cheese blended with herbs and roasted red peppers served with crispy pita chips.*

#### HOT

##### Beef & Lamb Dumplings (Kibbee Mikli)

*Fried dumplings of ground beef and lamb mixed with cracked wheat and onion, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices. Served with labneh (house strained yogurt) and olive oil.*

##### Falafel

*Crushed chickpea patties, seasoned and fried, served with tahini sauce.*

##### Cheese Rolls

*A mix of feta and Gruyère cheeses, mint, and spices, rolled in paper-thin pancakes then fried crispy.*

##### Beef and Lamb Shawarma

*Thinly sliced marinated tender beef and lamb, served with tahini sauce.*

##### Chicken Shawarma

*Thinly sliced marinated chicken thigh served with garlic whip and pickled wild cucumber.*

##### Goat Cheese Stuffed Peppers

*Roasted mini sweet peppers, stuffed with goat cheese and finished with balsamic drizzle.*

##### Bacon Wrapped Dates

*Stuffed with thyme-whipped goat cheese, served with spring mix and finished with pomegranate-balsamic reduction*

### SALADS

##### Sitti Salad

*Our house salad of romaine lettuce, tomatoes, and cucumbers tossed in a blend of olive oil, lemon juice, and dried mint. Topped with red onion.*

##### Fattoush

*Romaine lettuce tossed with tomatoes, cucumbers, red and green onion, green bell peppers, radish, parsley, mint, and sumac vinaigrette, topped with crispy pita chips.*

##### Goat Cheese & Orange Salad

*Mixed greens, sliced oranges, goat cheese, dates and walnuts tossed in a lemon vinaigrette.*

## ENTRÉES

### **Grilled Chicken**

*Grilled tender pieces of chicken marinated in garlic, lemon juice, and yogurt. Served with grilled tomato, sumac onion, and garlic whip.*

### **Grilled Beef & Lamb (Kafta)**

*Ground beef and lamb, seasoned and grilled. Served with grilled tomato, sumac onion, and garlic whip.*

### **Grilled Sirloin Steak**

*Grilled marinated sirloin. Served with sumac onion, grilled tomato, and garlic whip.*

### **Grilled Shrimp**

*Grilled marinated coastal shrimp and sweet peppers. Served with sumac onion, grilled tomato, and garlic whip.*

### **Chicken Artichoke**

*Sautéed marinated chicken breast, sliced and topped with sautéed artichoke hearts, sun-dried tomatoes, and capers. Finished with lemon butter.*

### **Falafel & Vegetables**

*Crushed chickpea patties, seasoned and fried, served with a mix of grilled vegetables and tahini sauce.*

### **Blackened Salmon (Samkeh Harra)**

*Pan-seared salmon filet topped with tahini sauce, cilantro, mint, onions, and a hint of jalapeños.*

### **Lamb Chops**

*Lamb Chops marinated with Lebanese herbs and spices then charbroiled.*

### **Sitti Rice**

*Long grain rice and vermicelli noodles, topped with roasted almonds.*

## DESSERT

### **Baklava**

*Layers of phyllo dough, rooftop honey, orange blossom syrup, walnuts, and pistachios.*

### **Sitti Rosine's Sugar Cookies**

*Topped with honey drizzle and pistachios.*

### **Mini Ashta Cups**

*Mini phyllo dough cups filled with sweet cream topped with honey drizzle and pistachios.*