

KARAAM MENU

SOUP

1. Lentil Soup (v)
2. Chicken Soup

LEBANESE COLD STARTERS

3. Hummous (v)
Pureed Chick Peas with Sesame Oil and Lemon Juice
4. Hummous Beiruty (v)
Pureed Chick Peas with Sesame Oil and Lemon juice topped with parsley, fresh garlic and chilli
5. Moutabal (v)
Baked Aubergine with Sesame Oil and Lemon Juice
6. Makdous (v)
Baby Aubergine stuffed with Walnuts, Spices and Garlic
7. Kabis (v)
Selection of Lebanese Pickles
8. Warak Inab (v)
Vine Leaves stuffed with Rice, Tomatoes, Onions, Parsley and Spices
9. Labneh (v)
Lebanese Cream Cheese
10. Bamia Bil Zait (v)
Green Okra cooked in Olive Oil, Tomatoes and Onions
11. Mousaka'a Batinjan (v)
Baked Aubergine with Chick Peas, spices, Onions and Tomatoes
12. Muhamarah (v)
Crushed Nuts, Mixed with Red Peppers, Chilli and Olive Oil

Salads

13. Fatoush (v)
Mixed fresh Salad with Herbs and Toasted Lebanese Bread
14. Spicy Lebanese Salad (v)
Mixed fresh Salad with herbs and spicy spices
15. Tabouleh (v)
Parsley Salad with Crushed Wheat, tomatoes, mint, onion, lemon juice, and olive oil.
16. Lebanese Salad (v)
Tomatoes and Onions Salad (v)
Cucumber Yoghurt Salad (v)

LEBANESE HOT STARTERS

3. Falafel (v)
Mixture of ground Chick Peas, Broad Beans and Spices (fried)
4. Lamb Sambousek
Pastry stuffed with minced Meat, Onions and Pine Nuts

5. **Fatayer (v)**
Pastry stuffed with Spinach, Onions, Pomegranate and Pine Nuts
6. **Kibbeh Maklieh**
Crushed Wheat Paste stuffed with minced Lamb and Onions
7. **Cheese Roll (v)**
Lebanese Feta Cheese rolled inside thin pastry
8. **Batata Harra (v)**
Potato cubes sautéed with coriander and garlic, topped with fried vegetable

KARAAM SPECIALITIES, GRILLED ON CHARCOAL

9. **Sayadiyet Samak**
Oven grilled Cod fillet topped with Chef's special tajin sauce served with brown rice
10. **Kafta Halabiyeh**
Minced Lamb and Parsley grilled on skewers
11. **Taouk**
Boneless Chicken meat cubes, marinated in Garlic, Lemon Juice and Olive Oil, grilled on skewers
12. **Mix Shawarma**
Chicken and lamb, marinated in vinegar, spices, onions, grilled
13. **Five Spice Lamb**
Cooked Lamb Chunks served with carrot rice
14. **Chicken Stew**
Chicken cooked with vegetables in a tomato sauce and served with rice
15. **Lamb Stew**
Lamb Cooked with vegetables in a tomato sauce and served with rice

VEGETARIAN SPECIALITIES

16. **Mousaka'a Batinjan (v)**
Baked Aubergine with Chick Peas, spices, Onions and Tomatoes Served with Rice
17. **Bamia Bil Zait (v)**
Green Okra cooked in Olive Oil, Tomato and Onion Served with Rice