

Lebanese Taverna @ the White Hart

\$45, not including drinks and tip

MEZZE

Hummus / حمص

Chickpeas blended with tahini, olive oil, lemon juice, salt, garlic and topped with ground lamb and pine nuts

Mujaddara / مجدره

Spicy lentil and bulgur pilaf with crispy onions.

Fattoush Salad / فتوش

Finely chopped fresh green salad, tomatoes, green pepper, parsley with sumac and lemon seasoning

Loubyeh Bil Zeit / لوبياء بالزيت

Green beans slow cooked with tomato sauce, fresh cilantro, garlic, onions and served with fresh green pepper

Fried Kebbeh / كبة مقلية

Ground meat, cracked wheat, and spices like cinnamon, nutmeg, allspice, clove and served with tahini sauce

ENTREES

Daoud Bacha / داوود باشا

Lamb and Beef meatballs cooked with onions, garlic, pomegranate molasses, cumin, ginger and cinnamon

Riz a Djez / رز على دجاج

Spiced Lamb and Rice is topped with cinnamon-dusted Chicken, golden almonds and pine nuts

DESSERT

Atayef bil Ashta / قطايف بالفستحة

Fluffy pancakes stuffed with Lebanese custard flavored with rose water and orange blossom water, topped with pistachio and served with honey