



Sweet, Sweet Syria

Welcome to *A Night in Sweet, Sweet Syria*

Thank you for joining us in a traditional Syrian meal prepared by our friends (and neighbors), who are not only recent refugees from Damascus, but incredible chefs. During your night in sweet, sweet Syria, we invite you to explore exciting flavors, partake of the Syrian culture, and learn about the tangible ways in which you can be a friend, ally, and advocate for refugees in our community.

Mezze and Entrees

Kibbeh

Minced, spiced lamb and bulgur wheat, stuffed with beef, pine nuts and spices, and fried to a deep golden brown.

Kibbeh Labnieh

Kibbeh braised in yogurt sauce.

Fatayer Sabanekh (v)

Triangles of handmade pastry, stuffed with spinach, flavored with pomegranate.

Shurbat Addes

Yellow lentil soup.

Shish Kebab

Spiced, grilled chicken, served on skewers.

Mulukhiye

A Syrian specialty of stewed jute leaves, garlic, chicken breast, and spices.

Oven Chicken with Ouzi

Spicy chicken slowly roasted in the oven with red peppers, onions, and potatoes.

Served with *ouzi*, a pastry “bun” filled with rice, nuts, and peas.

Mandi Chicken

Chicken with bay leaves, cardamom, cinnamon, dried lemon, onion and saffron, topped with sautéed almonds and pine nuts. Served with rice.

Baba Ghannouj (v)

Puréed eggplant, tahini, yogurt, garlic, lemon juice, cumin, and olive oil

Hommus (v)

Syrian version of the familiar puréed chickpea dish, with tahini, cumin and lemon juice.

Tabouleh (v)

Parsley, tomatoes, cucumber, bulgur and lemon & olive oil dressing.

Syrian Bread (v)

Soft, flat bread used for taking bites of *mezze*.

Dessert

Cardamom-spiced coffee served with traditional Syrian cookies, including *simismee*, coconut, date, & pistachio *mamool*, as well as chocolate & vanilla *bettefor* with strawberry jam filling.

There is bread and salt between us

ملح و خبز بيناتنا صار

- An Arabic expression of friendship