



Old Damascus Fare

Catering Menu

Appetizers

Kibbeh: Crisp, stuffed croquettes. A classic Levantine dish. For a traditional meal, serve with Adas (lentil) soup.

Sambusa (meat): Fried samosa filled with a mix of ground beef, walnut, onion, almonds, and a combination of middle eastern spices.

Sambusa (veggie): Fried samosa filled with a mix of cheese, parsley, red pepper, and black fennel flower seeds.

Dips

Choice of:

✓ **Mutabbal:** Grilled eggplant, stacked with a savory sauce of garlic, parsley, and tahini. (served with pita) 🌿🍅

○ ✓ Whole Grain Pita 🌾

○ White Pita

✓ **Baba-ghanoush:** Grilled eggplant mixed with walnut, red pepper, garlic, parsley, olive oil, and pomegranate molasses. (served with pita) 🌿🍅

✓ **Hummus:** Chickpeas with tahini and lemon. (served with pita)

✓ **Fattoush:** A middle eastern salad of cucumber, tomato, lettuce, onion, garlic, mint, olive oil, apple vinegar. 🌿🍅

✓ **Adas (Lentil) Soup:** A classic, creamy soup of red lentils, carrot, potato, salt, black pepper, cumin, ginger, and turmeric. 🌿

Main Dishes

Mhalayeh: A gluten- free milk pudding cooked with Mastic (Arabic gum) and flavored with vanilla and orange blossom water, topped with almond, pistachio and a berry.

Horaa' Osba'o: A mix of lentils and noodles cooked in pomegranate molasses, onion, lemon juice, olive oil. Topped with crispy pita, garlic and cilantro. 🌿

✓ **Moussaka:** Layered eggplant and tomato dish with curry spices. 🌿 🍅 *

Kebab Hindi: Meatballs cooked with tomato sauce that is full of middle eastern spices, in addition to bay laurel leaves. *

Yalanji: Grape leaves or zucchini stuffed with rice, parsley, tomato, onion, pomegranate molasses, and mint. 🌿 🍅

✓ **Freekeh:** Freekeh cooked with spices, with meat and almonds as toppings. Served with homemade yogurt salad. 🌿

✓ **Fasolia:** Green beans cooked with tomato, olive oil, garlic, and coriander. 🌿 🍅 *

✓ **Mujaddara:** Lentils and bulgur dish, cooked and flavored with olive oil, and topped with crispy onions. Served with yogurt salad (yogurt, garlic, mint, and cucumbers). 🌿

* Optional: served with traditional rice cooked with vermicelli

Desserts

Mhalayeh: a gluten-free milk pudding cooked with Mastic (Arabic gum) and flavored with vanilla and orange blossom water, topped with almond, pistachio, and a berry.

Balozah: milk pudding covered with a thick layer of cooked orange juice on top.

Warbat Bil Ashta: Arabic sweet pastry similar to baklava, consisting of layers thin phyllo dough filled with milk pudding.

Harisseh: sweet semolina cake.

Baloria: A rich pistachio filling covered with stringy dough crust (similar to baklava dough).

*Dessert price: \$2 - \$3.5 each piece.

Check out our website: <https://olddamascusfare.com/>, yelp, and social media pages

(@olddamascusfare) to learn more about our work

Drinks

Tamer Hindi: a traditional refreshing summer drink. Sour and sweet juice made out of the tamarind fruit with orange blossom water.

Polo: Fresh lemonade with mint.

* beverages price: \$35/gallon.

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✓ Meets Eat Well Berkeley Guidelines

🌱 Plantbased

🍎 Vegetable/ Fruit

🌾 Whole Grain