

Country Gate Restaurant – Deir El Qamar

Starters

- ❖ Tabboule (*chopped parsley, mint, spring onions, and tomatoes*)
- ❖ Fattouche (*romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons*)

Cold Appetizers

- ❖ Hommos Bi Tahine (*chickpeas, tahini, lemon juice*)
- ❖ Moutabbal (*grilled eggplant pureed, tahini, pomegranate seeds*)
- ❖ Warak Arich (*Stuffed Vine leaves*)
- ❖ Chanklish (*aged cheese covered with thyme, sumac or dried mint. It is made either with goat's or cow's milk*)
- ❖ Country Gate Labne
- ❖ Kebbete Batata (*Potato with crushed wheat, basil and onion*)
- ❖ Moudardara traditional (*Lebanese recipe of lentils with rice and caramelized onion*)
- ❖ Hommos Spicy (*chickpeas, tahini, lemon juice and spices*)

Hot Appetizers

- ❖ Makanek (*small sautéed beef sausages, pine nuts*)
- ❖ Soujouk with Tomatoes (*dry, spicy sausage*)
- ❖ Mix Mouajjanet (*Sambousik, Selek, kebbe*)
- ❖ Cheese Rolls
- ❖ Potatoes Coriander
- ❖ Chicken liver with pomegranate molasses

Main Course

- ❖ Mixed Grill (*Taouk, Lahme & Kafta*)

Desserts

- ❖ Fruit Platter

Soft Drinks

