
RAVE ON

AMERICAN CUISINE

MEDITERRANEAN NIGHT

APPETIZER

Grapes Leaves & Cabbage Dolma 15.50
Stuffed with ground lamb & rice, side tzatziki sauce.

Falafel, Beet Hummus, Baba Ghanoush, Tabbouleh 15.50
Served with garlic lavaash & pita chips.

ENTRÉE

Beef, Chicken & Kofta Shish Kebab 24
Marinated with yogurt, tomato paste, garlic with seasonings and served with khalta rice (brown rice), Chermoula sauce, and a fresh Greek slaw.

Lamb Shank 29
Slow-braised, bone-in lamb shank on the bone topped with celery, potato, carrot, and onion in a tomato sauce. Served with couscous.

DESSERT

Walnut Baklava Cheese Cake 8
Walnut, filo pastry layer, filled on top with light cream cheese baked, finished with zesty sweet syrup.

Knafeh 8
Crunchy, buttery dessert made with shredded pastry layer, enclosing a creamy soft milk pudding, pistachio, drizzle with zesty syrup.