

# Damascus Nites

Old world cuisine with decadence and style.



# Appetizers

## Laban Pure

yogurt made right in our kitchen...the same recipe since Biblical times.

## Kibbee Nayee

Ground lamb mixed with wheat and topped with Olive oil and onions. Served raw.

## Hummos Bi Tahine

A Middle Eastern favorite: a light dip we make from garbanzo beans and sesame. Served with Pita.

## Hummos Bi Lahme

Same as above with a topping of lamb, onions, & pine nuts. Served with Pita.

## Baba Ganouge

Similar to hummos bi tahine but this time we mix eggplant, garlic, and sesame. Served with Pita.

## Medamas

An unexpectedly delicious dip we make from walnuts, pomegranate, and sesame. Served with Pita.

# Soups

## Lentil

Made fresh with lentils, rice and onions.

## Vegetable

A combination of fresh vegetables simmering in our own special broth

# Salads

## Salata

Our trademark salad with our special dressing--often imitated, never duplicated!

## Greek Salad

Salata topped with a generous portion of feta cheese and olives.

## Fatoushe Salad

Salata with croutons made from toasted seasoned pita.



## Sides

### Riz Bi Shareeya

Arabic rice steamed in butter & garnished with pine nuts

### Kibbee Kab Koub

Kibbee wrapped around a stuffing of lamb, onions, and pine nuts and baked.

### Spinach Pie

A light dough filled with a delicious mix of seasoned spinach and onions.

### Meat Pie

Similar to the spinach pie, but filled with spiced ground meat.

### Fried Potatoes

We cut and fry each order individually

## Chef Mikhail's Specialties

Dinners include Salata, Riz Bi Shareeya (or Laban), and Pita Bread.

### Shish Kabob

Delicious morsels of lamb skewered and cooked over an open flame

### Shish Tawouk

Marinated chicken breast, skewered and cooked over an open flame

### Shrimp Alexandria

Succulent shrimp skewered over an open flame

### Shrimp & Chicken Kabob

A combination of Shish Tawouk and Shrimp Alexandria

### Shrimp & Lamb Kabob

A combination of Shish Kabob and Shrimp Alexandria

### Lamb & Chicken Kabob

A combination of Shish Kabob and Shish Tawouk





Thank you for dining with us, and we look forward to your return.  
Please let us know if there is anything we can do to enhance your  
dining experience.

*Damascus Nites*