

# YALA NA' AKOUL

FORGET FALAFEL



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## CHOICE OF COMPLIMENTARY BREAD

**Flatbread**

**Saaj**

Thin Syrian Bread

**Wholemeal Flatbread**

## SOUPS

**Red Lentil with Caramelized Onion And Cumin**



**Mushroom Flavored with Smoked Fennel**



**Carrot With Ginger, Roasted Garlic, And Fresh Turmeric**



## DIPS

**Traditional Hummus**

Pureed chickpeas, tahini and spices



**Tartufata Hummus €4.50**

Smoked hummus, black truffle, crisped chickpeas



**Hummus Byl Lahmeh €4.50**

Spiced seared beef, pine nuts



**Baba Ghanoush**

Smoked aubergine, pepper, onion, garlic, walnut, pomegranate, lemon



**Mutabal**

Smoked aubergine, tahini, garlic, parsley, lemon, olive oil



## SALADS

**Tabouleh**

Finely chopped parsley, tomato & onion mixed with bulghur in a lemon and mint vinaigrette dressing



**Fattoush**

Levantine garden salad, toasted pita, lemon, pomegranate molasses



**Patata Harrah**

Spicy roast potatoes, sundried peppers, garlic, coriander, paprika, olive oil



**Fasolia Khadra**

Fresh tender Romano beans with tomato and garlic, garnished with coriander and olive oil



**Fowl Mqala**

Fresh fava beans flavoured with garlic, coriander and olive oil



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## MEZZE (FINGER FOOD)

### Falafel

Spiced chickpea balls



### Seasonal Falafel

Crunchy asparagus and carrot falafel



### Rqaaqt Jibneh

Filo pastry stuffed with Greek halloumi cheese, black sesame and fresh parsley



### Rqaaqt Lahmeh

Crispy filo rolls stuffed with tender beef, onion and almonds

### Fatayer Sapanikh

Homemade Dough Topped With Za'atar and Olive Oil



### Kibbeh

Homemade Bulgur-Dough Stuffed With Beef, Onions, Walnuts, Pine Nuts, and Sumac

### Vegetarian Kibbeh

As above with celery, mushroom, carrot, onion, walnuts, almonds, sprinkled with pomegranate seeds, sumac and za'atar.



### Yalangi

Tender vine leaves packed with rice and vegetables, in a tangy lemon and mint sauce



## SIDES

### Bulgur W Bandwra

Fluffy bulgur grains with tomato and red onion



### Riz Mandi

Smoked rice flavored with a special blend of spices including saffron, turmeric, and ginger with cashew nuts and Syrian herbs



### Mjadaret Riz

Fragrant Basmati rice with black lentils topped with caramelized onions, pomegranate seeds, and fresh parsley



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## MAIN COURSE

### Mnazalet Bytngan

Tender aubergine stuffed with beef, onions and pine nuts



### Djaj Byl Fyrn

Succulent roasted chicken drumsticks with potato, onion, coriander and lemon sauce



### Maqlubeh

Fluffy basmati rice topped with aubergine, tender lamb and crunchy almonds



### Freekeh

A nutty oriental green wheat grain slow-cooked with chicken or lamb with cashew nuts

### Kawaj

Seasoned roast vegetables with an aromatic tomato sauce



### Sayadieh Samak

Slow baked brown rice with fish fillet or shrimps and warm Mediterranean spices



## DESSERT

### Kunafa

Homemade pastry with fresh Syrian cheese and pistachios with a lightly scented sweet honey syrup

### Halawet El jibin

Delectable semolina rolls stuffed with clotted cream and pistachios drizzled with orange blossom syrup

### Pistachios Tart

A nutty tart flavoured with aromatic cardamom and a hint of rose

### Baklava

Crispy layers of filo pastry filled with crushed walnuts and pistachios oozing with honey syrup

### Riz Bhaleb

Fragrant Lebanese rice pudding flavored with cardamom and sprinkled with pistachios

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OUR MENU IS PEANUT FREE

We work in an environment where flour, nuts, and other products may be used so there is always a **small chance of contamination.**

Please let us know if you have any special requirements or concerns.

[www.yalanaakoul.be](http://www.yalanaakoul.be)

# YALA NA'AKOUL

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WE HAPPILY CATER FOR YOU  
ANYWHERE IN BELGIUM

Delivery, setting up the buffet and picking up the materials after the event is **€50 within Brussels**.

We can provide plates, cutlery, glasses, etc.

Please ask for more details.

Members of our team are available to serve at your event at a cost of **€30 per person per hour**.

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MINIMUM ORDER €250

For Events **More Than 25** People,  
Please Ask About Our Personalized Seasonal Menu.

All prices **exclude** VAT and delivery.

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