

YALA NA AKOUL<sup>TM</sup>

— Spring Menu —

# YALA NA AKOUL<sup>TM</sup>

## — menu —

### Choice of Complimentary Bread

#### Flatbread

#### Saaj

Thin Syrian Bread

#### Wholemeal Flatbread

### Soup

#### 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

Smoked hummus, black truffle, crisped chickpeas



#### Hummus Byl Lahmeh

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



Low Waste - Seasonal - Locally Sourced Where Possible

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## Mezze (Finger Food)

### Falafel

Spiced chickpea balls



### Seasonal Falafel

Crunchy asparagus and carrot falafel



### Rqaqat Jibneh

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



### Rqaqat 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

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#### 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

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#### 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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*— menu —*

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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.YALANA AKOUL.BE](http://WWW.YALANA AKOUL.BE)

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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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