

Mediterranean flavors

MCCC HOS 240 Classical International Cuisine

Drinks

- **Sparkling Limonana**
A refreshing lemonade-mint drink.
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Appetizers

- **Cauliflower Pickles**
A bowl of tangy cauliflower pickles served at the table.
 - **Pita with Schmaltz**
Soft pita served with schmaltz (rendered chicken fat), Hummus Tehina, and Red Onion Marmalade.
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Main Course Options

- **Chicken Breast Shawarma**
Tender chicken breast shawarma served with pita, Tahini Sauce, tomato, cucumbers, and red onions mixed with sumac.
 - **Lamb Kefta with Harissa**
Flavorful lamb kefta served with spicy Tunisian/Libyan Harissa paste, garnished with pomegranate seeds and mint leaves.
 - **Falafel and Fried Cauliflower**
Crispy falafel (mashed chickpea fritters) and fried cauliflower, paired with herb Labneh (soft herb cheese).
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Side Dishes (served to each table)

- **Carrots Tzimmes**
Slowly simmered carrots with honey.
- **Potato Latkes**
Crispy potato pancakes.
- **Tabbouleh with Quinoa**
A refreshing salad with quinoa, peas, and mint.
- **Stuffed Grape Leaves**
Grape leaves stuffed with barley, kale, and pomegranate.