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February 23 - 29, 2020

3 - COURSE DINNER

\$35 per person, tax and gratuity not included

+\$8 Paired Glass of Wine or \$6 Lebanese or Draft Beer

MEZZAS

CHOICE OF ONE

GRAPE LEAVES WITH BEETS LABNE PUREE

rice, tomato, parsley, onion, and fresh mint rolled in grape leaves with roasted beets labne puree.

SPINACH KIBBEH

fried bulgur wheat balls stuffed with seasoned spinach and onions.

SOUP

red lentil or green lentil soup

Wine pairing: Savino, Pinot Grigio or Château Kefraya, Blanc de Blancs

MAIN COURSE

CHOICE OF ONE

GRILLED KEBAB

grilled chicken or katfa kebab skewer served on a bed of turmeric rice with your choice of salad (greek, fattoush or tabbouleh)

CHICKEN SHAWARMA

chicken shawarma served on a bed of turmeric rice with your choice of salad (greek, fattoush or tabbouleh)

BEEF SHAWARMA

beef shawarma served on a bed of turmeric rice with your choice of salad (greek, fattoush or tabbouleh)

AMMAOTLI'S SIGNATURE VEGETARIAN SPECIAL

hummus, tabbouleh, two falafels and two grape leaves

Wine pairing: Marco Bonfante, Stella Rosa or Château Kefraya Les Bretèches, Blend

DESSERT

CHOICE OF ONE

AMMATOLI'S HOMEMADE BAKLAWA

baked layers of phyllo dough pastry, crushed walnuts and pistachio, topped with our homemade orange blossom syrup and pistachios!

BASBOUSA SEMOLINA COCONUT CAKE

basbousa semolina coconut cake drenched with orange blossom syrup and garnished with almonds and rose petals. a traditional Egyptian dessert made throughout the Levant especially during winter time.

Wine pairing: Moncigale 'Roquatelle', Cotes De Provence, Fruité Rosé or Paul Jaboulet "Parallèle 45" Blanc



MENU AVAILABLE SUN - THUR 5PM - 9PM, FRI - SAT 5PM - 10PM