

# Bon Appetit

## Platos Calientes Carne

tamaño grande ( large for 9-10 people) \$2000 MXN

tamaño chico ( small for 4-5 people) \$1000 MXN

- Pollo marroquí** - Chicken thighs in a Moroccan style sauce.
- Pollo teriyaki en piezas** - Chicken legs and thigh with potatoes in a teriyaki sauce.
- Pollo con castañas** - Chicken with chestnuts.
- Pollo caramelo con papa** - Caramel Chicken with Potatoes.
- Pollo con berenjena** - Chicken with eggplant.
- Carne con angu** - Beef with okra in a tomato sauce.
- Carne con chicharo y kipe** - Beef with green peas and kibbeh.
- Carne con ejote** - Beef with string beans in a tomato sauce.
- Corazones de alcachofa rellenos de carne** - Stuffed artichoke hearts with beef.
- Calabaza rellena de carne con tamarindo** - Stuffed zucchini with beef and rice in a tamarindo sauce.
- Calabaza con hoja de parra rellenos de carne** - Stuffed zucchini and grape leaves with beef and rice in a lemon mint sauce.
- Barbacoa** - Pulled beef in a red sauce.
- Medallones de carne con alcachofa** - Beef fillet with artichoke Cooked in its own juice.
- Medallones de carne con papá** - Beef fillet with potatoes cooked in its own juice.
- Jardinera rellena** - Stuffed mix garden vegetables with beef and rice in a tamarind sauce.
- Musaka pastel de carne estilo griego** - Greek style cake with beef in a tomato sauce.
- Lasaña de carne en salsa de tomate** - Beef lasagna in a tomato sauce.
- Deditos de carne con berenjena** - Beef kabbab wrapped eggplant.
- Bolitas de carne con cereza** - Meat balls in a cherry sauce.
- Rollo de kipe con cereza** - Kibbeh roll in a cherry sauce.
- Rollo de kipe con champiñón** - Kibbeh roll in a mushroom sauce.
- Hamud** - sour soup with kibbeh.
- Hojas de parra rellenas de carne** - Stuffed grape leaves with beef and rice
- Carne con Angu en salsa de tomate** - Beef and okra in tomato sauce
- Kibbe Senia burgle** (or rice) beef kibbe cake
- Kibbe Basha en Salsa Roja**- Kibbe Basha in a red sauce

**Beef lajmbayim** - ( 20 pieces ) \$600 MXN

**Empanadas de carne** - Beef empanada Argentine style ( 6 pieces ) \$360 MXN

**Lajmbayim vegetariano** \$260 (10 pieces) MXN

**Kibbe Shami** (pieces pre boiled)

**Kibbe ERAZ** ( pieces pre boiled )

## Platos Calientes LECHE

Tamaño grande ( large for 9-10 people) \$1100

Tamaño chico ( small for 4-5 people) \$650

- Pasta con calzones** - Pasta with ravioli in a butter sauce.
- Alcachofas rellenas de queso** - Stuffed artichoke hearts.
- Berenjena parmesana** - Eggplant parmesan.
- Calabacitas de leche** - Stuffed zucchini.
- Lasaña de queso** - Cheese lasagna.
- Calabaza rellena de queso en salsa roja** - Stuffed zucchini in a tomato sauce.
- Pastel de tamal verde** - Tamal cake (green sauce) .
- Pastel de tamal mole** - Tamal cake (mole sauce).

**Mini pizzitas** - Mini pizza ( 6 piezas ) \$240 MXN

**Cheese zatar finger** \$550 ( 20 pieces) MXN

## Pescado y Salmón

Tamaño grande ( large for 9-10 people) \$1450

Tamaño chico ( small for 4-5 people) \$750

- Pescado con chips y pesto** - fish and chips with pesto.
- Pescado marroquí** - Fish morrocan style.
- Pescado con Thine** - Fish with tahini.
- Pescado estilo griego** - Fish Greek style.
- Pescado con alcachofa y Limón** - fish with artichoke and lemon.
- Dedos de pescado** - Fish fingers

Tamaño grande ( large for 9-10 people) \$1700 MXN

Tamaño chico ( small for 4-5 people) \$850 MXN

- Salmón marroquí** - Salmon morrocan style.
- Salmon estilo griego** - Salmón Greek style.
- Salmón con chips y pesto** - salmón with chips and pesto.
- Salmón con salsa teriyaki** - salmon in a teriyaki sauce.

## Arroz

Tamaño grande ( large for 9-10 people) \$550 MXN

Tamaño chico ( small for 4-5 people) \$350 MXN

- Arroz iraní e** - Iranian style rice
- Arroz con fideo** - Withe rice with noodles
- Arroz con lentejas** - rice with lentels
- Arroz blanco** - white rice

## Baked, Postres y Panes

- Roscas de anís** - Anis cookies 1 pack \$ 130
- Pan arabe tostado** - Plain toasted pita bread 1 pack \$95
- Pan arabe tostado con Zatar** - Plain toasted pita bread with zatar 1 pack \$100
- Galleta de dáttil**- Fate roulade 1 pack \$170
- Galleta de coco - Morrocan sesame cookies 1 pack \$130**
- Rollos de canela - Cinnamon roll \$ 350**
- Jala chocolate - Chocolate bavkha \$350**
- Jala blanca** - White challah \$125
- Jala integral** - Whole wheat challah \$125
- Sembusack** - Cheese sembusack (12 pieces)- \$420
- Israeli cheese borrecas** - Cheese borrecas style Israeli (12 pieces) - \$480.00

