

food diego

Middle Eastern-Inspired

appetizers

kibbeh

beef or beef/lamb blend combined with bulgur, eggs, sauteed onions, garlic, parsley and fried.
(vegetarian options available)

falafel

ground chickpeas blended w aromatics then fried to a golden brown finish.

arab stuffed figs

sweet figs stuffed with labneh cheese or spicy garlic and parsley tabbouleh filling.

stuffed eggplant/zucchini

your choice of vegetable.
stuffed with meat, vegetable, or grain+cheese filling.

boureka

baked filo pastry stuffed with potato, cheese, spinach-feta, or mushroom filling.

kebab

chicken. beef. lamb. salmon. eggplant.
the flavor variations are endless.

kofta

ground beef or beef/lamb mixture,
skewered and grilled.
served with drizzling sauces.

burek

“cheese roll-ups” made diverse using coriander, sweet pepper paste, nut, or fruit additions.

dips and spreads

hummus: chickpea, white bean, & black bean variations

baba ghanouj: eggplant or zucchini based

labneh: an arab cream cheese – in beet, herb, citrus, and roasted pepper variations

tzatziki: a yogurt and cucumber classic

ful medames: think “fava bean humus”

toum: middle eastern “aioli”

havoc: a blend of shredded carrots, toum, and other ingredients

food diego

mains

buffet stations

gyro pita station

layers of shwarma seasoned chicken, beef, or lamb on a stake - carved and served in pita or bowl style with one of our many accoutrements.

slider station

ground meat patties of your choice, intensely seasoned and served with select toppings and bread options.

mezze table

a middle-eastern "grazing table".
cheeses. meats.
vegetables. assorted condiments, breads, fruit, and olives.

mains

tagine

tender chunks of browned meat slow cooked for 10+ hours in rich spices.

kofta kebab

middle eastern meatballs served w assortment of 4 sauces. makes for dozens of combinations.

falafel (vg)

entrée sized falafel served as a vegan option. accompanied w condiments.

lamb / beef shank maghreb

pomegranate wine, olives, and spices are the backbone of this braised offering.

chicken musakhan

leg quarters and airline breasts of chicken braised in puree of roasted pine nuts and onions.

eggplant messaqah (vg)

an Egyptian inspired casserole of eggplant, sweet onion, sweet peppers, and tomato reduction.

salmon masgouf

salmon marinated overnight in turmeric, paprika, and lemon zest then basket grilled.

bedouin chicken bone stew

large chunks of chicken stewed in collagen-rich bone broth. served as a soup.

sides

safflower basmati (v)

very similar to saffron and just as fragrant and delicious

tabouleh rice (v)

rice finished with minced parsley and a hint of mint

charred chickpea salad (v)

roasted chickpeas in chopped onions, cucumbers, and tomatoes. finished with fruity olive oil

couscous "risotto" (v)

Israeli couscous in a rich, creamy labneh sauce

persian three-bean salad (v)

white beans. fava. cracked chickpeas. zesty lemon vinaigrette.

cucumber feta "hash" (v)

chopped cucumber, zucchini, and sweet peppers smothered in dill and feta.

batata harra (v)

insanely garlicky roasted potatoes dressed in lime juice, turmeric and herbs

sumac carrots (v)

baked carrots dusted in sumac & cracked pepper

lemon roasted cauliflower (v)

cauliflower tossed in puree of preserved lemon and broiled