

A MIDDLE EASTERN ODYSSEY

THE SPREAD:

(1) CUCUMER SALAD (MOROCCO, LEVANT, IRAN)

A simple salad of chopped cucumber, tomato, onion, olive oil, lemon and herbs.

(2) BEET HUMMUS (KURDISH IRAQ)

A Kurdish twist on the Levantine staple. Creamy chickpea hummus flavored with roasted beets.

(3) KASHK BADEMJAN (IRAN)

A delicious eggplant paste made of roasted eggplant, caramelised onion, walnuts, fermented yogurt paste (called kashk), topped with dried mint oil, fried onions, and Iranian cranberries.

(4) TABBOULEH (PALESTINE, LEBANON, SYRIA)

A classic parsley salad with onion, olive, tomatoes and lemon.

(5) LABNEH WITH ROASTED CARROTS (LEVANT)

Thicc homemade yoghurt with garlic, herbs, and lemon. Topped with honeyed roasted carrot.

(6) GHORMEH SABZI (IRAN)

The dish every Iranian says is their favorite. Lamb with herbs, dried limes and stewed with beans

(7) STONEFRUIT FESENJAN (IRAN)

Chicken and summer fruit with pomegranate, walnuts and caramelized onions, another one of the quintessential Iranian foods

(8) HOMEMADE ZAATAR (PALESTINE)

A simple mix of oregano, sumac, sesame, thyme and other spices to sprinkle on all your food.

(9) BUTTERED RICE (IRAN)

One of the Iranian favorites is simply cooked long grained rice with a good dollop of butter... simply delicious. Great with the stews.

(10) BEGHRIR (MOROCCAN PANCAKES)

No Middle Eastern feast would be complete without bread. Honeycomb-like semolina crumpets.

(11) KHOBZ (MOROCCAN BREAD)

Crust and fluffy, to mop up all the extra sauces and bits and pieces.

D-SERT:

KANAFEH (THE VERSION FROM NABLUS, PALESTINE)

A truly wonderful desert, perhaps my favorite of all time. This may be the last dinner, but let this be our parting gift to you. Sweet and salty cheese base with a semolina topping, with pistachio and fragrant sugar syrup.