



Pattternz Trays



Yogurt Kibbeh كبه لبنیه	\$60.00	(16 piece)
Bulgur kneaded with meat beef stuffed with onion marinated with walnut to be cooked in home-made yogurt		
Shish Barak شیش برک	\$60.00	(40 piece)
Tiny beef meat dumplings to be cooked in a plain yogurt stew		
Grape Leaves ورق عنب	\$80.00	(80 piece)
Rice, ground beef and special blend of spices wrapped in grape leaves seasoned with fresh lemon juice and garlic		
V Yalanji يالنجي	\$75.00	(80 piece)
Rice, chopped assorted vegetables, special blend of spices wrapped in grape leaves cooked with lemon juice and virgin olive oil		
Freekeh فريکه	\$80.00	(Lamb)
Cracked green durum wheat and peas cooked with special blend of spices topped with meat/chicken and nuts		
V Horak Isbao حراق أصبعو	\$60.00	
Lentil and square pastas cooked in a zesty tamarind and pomegranate molasses mix, then drizzled richly with extra virgin olive oil, topped with pomegranate seeds, toasted pita croutons, sautéed coriander, garlic and caramelized onions.		
Mroukhiah ملوخية و رز	\$85.00	(Lamb)
Green leaf vegetable, chicken/beef, coriander, cilantro, finely chopped onion, garlic and special blend of spices		
Kabsah كبسة	\$80.00	(Lamb)
Rice, meat chunks(Beef/Chicken), pepper, onion, garlic and special blend of spices topped with fried nuts		
Jordanian Mansaf منسف أردني	\$80.00	(Lamb)
Rice, lamb meat chunks cooked in goat milk yoghurt called jameed, blend of spices topped with fried nuts		
Skakriya شاکريه و رز	\$80.00	(Lamb)
Lamb meat chunks cooked in plain yogurt stew		
Okra & Rice باميه و رز	\$85.00	(Lamb)
Okra, tender beef meat chunks, tamarind paste, cilantro and garlic		
Kebab Hindi & Rice کباب هندي و رز	\$70.00	(Beef)
Ground beef kneaded with home-blend spices, tomato, onion and pepper, served with rice		





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V Mujjadara مجدره بزيت	\$50.00	
Bulgur, Lentil, onion, olive oil topped with crispy fried onion cooked with olive oil		
Pattternz Eskandar باترنز إسكندر	\$80.00	
Beef shawerma, bread, tomato sauce, and yougurt all drizzled with ghee		
Jordanian Mansaf منسف أردني	\$80.00	(Lamb)
Rice, lamb meat chunks cooked in goat milk yoghurt called jameed, blend of spices topped with fried nuts		
Skakriya شاكريه و رز	\$80.00	(Lamb)
Lamb meat chunks cooked in plain yogurt stew		
Okra & Rice باميه و رز	\$85.00	(Lamb)
Okra, tender beef meat chunks, tamarind paste, cilantro and garlic	\$75.00	(Beef)
Kebab Hindi & Rice كباب هندي و رز	\$70.00	(Beef)
Ground beef kneaded with home-blend spices, tomato, onion and pepper, served with rice		
Mehshi Koussa محشي كوسي	\$80.00	(16 piece)
Zucchini stuffed with seasoned rice and beef slow-cooked in a lemon and tomato sauce topped off with garlic and mint.		
Sheikh Koussa شيخ كوسي و رز	\$100.00	(16 piece)
Zucchini stuffed with beef slow-cooked in plain yogurt stew, served with rice		
Mandy مندي	\$120.00	(10 pound Lamb)
Rice, meat, special blend of spices topped with fried nuts		
Basmashkat (stuffed steak) باسمشكات	\$120.00	(12 piece)
Thin cut fillet hand rolled and stuffed with minced meat and nuts		
Commander & Soldiers باشا و عساكره	\$75.00	(25 Shish Barak) (10 Yogurt Kibbeh)
Shish barak, yougurt kibbeh, and meat chunks		
Yogurt Cutlets شرحات باللبن مع الفول و رز	\$80.00	
Beef cutlets slow-cooked in plain yogurt stew with fava beans, served with rice		
Rice & Peas رز و بزاليا	\$75.00	
Rice and peas cooked with ground beef topped with premium beef chunks and fried nuts		
Rice & Fava Beans رز و فول	\$75.00	
Rice and fava beans cooked with ground beef topped with premium beef chunks and fried nuts		
Peas & Tomato Sauce بزاليا بشراب البندوره مع رز	\$80.00	
Peas and meat chunks slow-cooked in tomato sauce, served with rice		

