## Harissa

#### MEZEH (Traditional Lebanese appetizers served with fresh pita bread) Eggplant Salad......8.95 Char grilled eggplant salad with roasted red peppers, fresh parsley, green onions, olive oil and seasonings' Baba Ghanouj ...... Fire roasted eggplant pureed with tahini, fresh garlic, olive oil, pomegranate juice and lemon juice Garbanzo beans mashed with tahini, lemon juice, fresh garlic and olive oil Labneh..... Homemade cream cheese topped with mint, thyme, oregano, sumac, garlic and olive oil Bruschetta ..... Tomato, cucumber, and feta cheese salad tossed with fresh garlic and olive oil, garnished with parmesan cheese and fresh basil Tzatziki..... Classic yogurt with sliced cucumber, fresh garlic, olive oil and mint Lebanese Salsa Salad......8.95 Hot pepper paste, tomatoes, onions, fresh parsley, walnuts topped with lemon juice, pomegranate juice and olive oil Vegetarian Dolma.....8.95 Grape leaves stuffed with a mixture of rice, mint, onions, parsley, and seasoning.

Walid's Combination Plate......16.95

A generous portion of the four most delicious appetizers of Harissa;

Hummus, Eggplant Salad, Labneh

and Walid's Tomato Salad

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K	AB	0	BS

KABOBS		
(Served with rice pilaf and a choice of Lebanese Salad or Caesar Salad)		
Chicken Kabob		
tomato, grilled onion and garlic sauce  Lamb Kabob		
Marinated lamb served with grilled tomato, grilled onion and garlic sauce		
Beef Kabob 17.95  Marinated tender beef served with grilled tomato, grilled onion and garlic sauce		
Prawn Kabob		
Marinated prawns served with grilled tomato, grilled onion and lemon		
Seafood Comb. Kabob		
scallops served with grilled tomato, grilled onion and lemon		
Samak Kabob		
Skewered salmon served with rice and grilled vegetables		
Samak (seasonal)21.95		
Salmon fillet served with mixed steamed vegetables, rice and Lebanese		
seasoning		
Kofta Kabob		
tomato, grilled onion and garlic sauce		
Mixed Kabob		
LEBANESE STEWS		
(Served with rice pilaf and a choice of		
Lebanese House Salad or Caesar Salad)		
Chicken Stew		
and seasonal vegetables  Seafood Stew		
Seafood Comb. Stew		
Lebanese Vegetable Stew19.95		

Brocolli, cauliflower, mushroom, carrots, potatoes, onions, fresh tomatoes and spices

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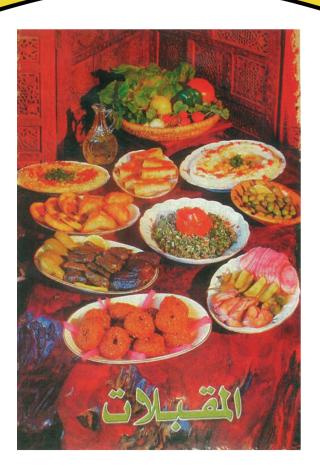
#### SALATA/SALAD

Tabouleh		
bulaur, finely chonned narsley, mint.		
bulgur, finely chopped parsley, mint, tomatoes and onions, seasoned with		
lemon juice and olive oil		
small6.50		
Lebanese House Salad10.95		
Romaine green lettuce, red onions,		
cucumber, tomatoes, and feta cheese		
with homemade olive oil and		
vinaigrette dressing small 6.50		
<b>small</b>		
Caesar Salad10.95		
Romaine lettuce and croutons dressed		
with parmesan cheese and Caesar		
aressing		
small		
Snina bonita 17.05		
Spinakopita		
oven baked fillo dough stuffed with fresh spinach, chopped onions and feta		
resn spinnen, enopped onions and feta		
cheese served with tzatziki sauce		
(add chicken salmon or nraums for		
(add chicken, salmon or prawns for additional \$6.00)		

#### MAKORONIA/PASTA

Fresh tomatoes, garlic an topped with parmesan ch	id olive oil ieese and basil
Angel Hair	
Fresh tomatoes, garlic an topped with parmesan cl	
Ravioli	

# Harissa







Harissa (Arabic حريصا) is an important Lebanese pilgrimage site high above Jounieh, located at 650 meters altitude from the coast and 20 km. distance from Beirut, the capital city; the site is accessible either by a steep winding road or a nine-minute journey by a gondola lift, known as the "Téléférique". It attracts both pilgrims and tourists who want to enjoy views of Jounieh. The main site is a huge 15-ton bronze (and painted white) statue of Virgin Mary, known as Our Lady of Lebanon or Notre Dame du Liban, with her arms outstretched. The statue was made at the end of the 19th century and inaugurated in 1908. Inside the statue's base there is a small chapel. A huge modernistic Maronite cathedral built of concrete and glass stands right beside the statue.\*photo on front