



MAZAAR

LEBANESE CUISINE

FIRST ENTRÉE

GREEN MIX SALAD

Green mix medley tossed in our house date vinaigrette

SECOND ENTRÉE

HUMMUS BAYROUTI

Chickpeas puréed with tahini, lemon juice and a hint of garlic, mixed with chopped parsley.
Topped with balsamic vinaigrette

THIRD ENTRÉE

One choice per person

HALLOUM TOMATO

Grilled halloum cheese with tomato and fresh basil

MEDITERRANEAN BRUSCHETTA

Mazaar pita toasts topped with tomatoes, onion, black olives, garlic, basil and olive oil

CILANTRO TILAPIA

Tilapia filet cuts, prepared in a cilantro tomato sauce

CHICKEN ROLLS

Lebanese style spring rolls stuffed with chicken and sweet onion; pan seared.
Served with tzatziki sauce

FOURTH ENTRÉE

One option per person. Second course entrées are served with eggplant & cauliflower rice (except Mossaqa)

STEAK MEDALLIONS

Beef tenderloin medallions marinated in a lightly spiced pomegranate sauce,
baked with chef's choice of vegetables

SPINACH STUFFED CHICKEN

Baked chicken breast, stuffed with spinach, mushroom, thinly chopped onion and feta and mozzarella cheese;
topped with light tomato sauce

CUMIN LEMON SALMON

Atlantic salmon fillet, prepared and baked with white wine, lemon, fresh basil, green olive and cumin spice

EGGPLANT MOSSAQA

Eggplant, tomato and chickpeas sautéed with garlic and thinly chopped onion;
simmered in a tomato sauce and served with whole wheat burghul

FIFTH ENTRÉE

One option per person.

CHOCOLATE MOCHA MOUSSE

Rich sweet chocolate mocha mousse

LAYALI LEBNAN

Ashtaleyi (Lebanese style pudding) with rose water flavoured semolina,
topped with honey and mixed nuts

PISTACHIO BOOZA

Lebanese style pistachio ice cream

5 COURSE DINNER MENU • \$35

Prices are plus HST. 15% gratuity will be added to parties of 8 or more. Please inform your server of any food allergies.