**Mezzeh**

Iranian caviar, Kibbeh, Assorted Spring Rolls, Hummus, Shanklish, Tabouleh, Baba Ghanoush  
Fattoush, Kiskhek, Stuffed Vine Leaves, Mohammara, Mashweih Salad...

**1**

**Starter**  [Stuffed mussels Midye Dolmasi](http://almashriq.hiof.no/general/600/640/641/khayat/fish/midye-dolmasi.html)

**Main**  Lebanese fried fish Samak maqli

**Dessert**  Mahalabia pudding with pistachio

**2**

**Starter** Mini vegetable samosa with mint yoghurt dip

**Main**  [Pigeons in wine Sauce - Hamaam bi Nabeed](http://almashriq.hiof.no/general/600/640/641/khayat/fowl/hamaam-binbeed.html)

**Dessert**  Basbousa with almonds

**3**

**Starter** Turkish [swordfish on a skewer - Kilich Sheesh](http://almashriq.hiof.no/general/600/640/641/khayat/fish/kilich-sheesh.html)

**Main**  Fish maglouba with rice, hammour, aubergine spices and pine nuts.

**Dessert**  Kenafeh cheese pastry with sweet syrup

**4**

**Starter**  [Meatball Soup - Shourabat el Qeema](http://almashriq.hiof.no/general/600/640/641/khayat/soups/meatball-soup.html)

**Main** Lebanese grilled chicken Dijaj Mashwi with Harra sauce

**Dessert**  Layered Pastries – Baqlawa

**5**

**Starter**  [Lentils with Chard and Lemon - 'Adas bi Haamud](http://almashriq.hiof.no/general/600/640/641/khayat/soups/adas-haamud.html)

**Main**  Stuffed baby lamb Qouzi

**Dessert**  [Milk Ice Cream - Bouza bi Haleeb](http://almashriq.hiof.no/general/600/640/641/khayat/desserts/bouza-bi-haleeb.html)

**6**

**Starter**  Moutabbal with pitta bread eggplant and tahini puree

**Main**  Iranian Mahi fish Kebab

**Dessert**  [Basbousa sweet semolina cake with coconut and Almond](http://www.nestle-family.com/recipes/english/by-course-or-type-desserts-arabic-desserts_Light-Basbousa-with-Almond_43038.aspx)

**7**

**Starter**  [Truffles Salad - Salatit el Kama](http://almashriq.hiof.no/general/600/640/641/khayat/salads/salatit-el-kama.html)

**Main**  Spicy Moroccan style lamb chops, served over couscous and eggplant relish

**Dessert**  Marzipan stuffed dates