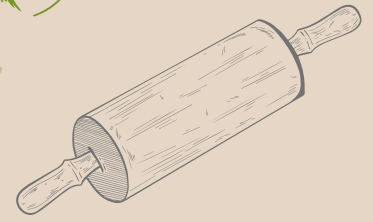


# Faraj's Kitchen

## Vegan and Vegetarian Menu



Everything is home-made and hand-made from high quality ingredients including sauces, cheese, yoghurt and labneh.

**Order a day before to guarantee your order.**

### Mezze

**£5 per mezze dish or four tasters for £6**

**Hummus:** roasted sweet red pepper harissa, and marinated chickpeas

**Baba Ghanoush:** roasted smoked aubergine, with tahini topped with pomegranate seeds and olive oil

**Wintery Tabbouleh:** parsley, blood orange, red cabbage, spring onions, pomegranate and bulgar wheat

**Muhammarah:** red pepper walnut dip with pomegranate molasses, and olive oil.

**Falafel:** tahini sauce with sumac and mixed pickles.

**Qarnabit:** roasted cauliflower with tomatoes, coriander, salsa and preserved lemon.

### Main course

**£10 per dish**

**Ejeh: herb fritters** – this is an Aleppo speciality, served traditionally with red sauce, and pickled cucumber salad with corianders seeds, and a pitta. A taste of home!

**Kibbeh Bi-Sinneyeh:** the famous Middle Eastern stuffed bulgar-wheat delight, baked with mushrooms and pine-nuts and Baharat spices, served with aubergine sauce and parsley salad.

**For orders, please email [cheffaraj95@gmail.com](mailto:cheffaraj95@gmail.com) or phone +44 (0) 7523832050**



**Warak enab:** my version of a Mediterranean classic: stuffed vine leaves with herbs and spices, served with roasted broccoli and minty labneh.

**Shorbet Addas:** my mother's winter staple for the whole household. A warm lentil stew, packed with vegetables and topped with home-made cheese, along with sour dough pitta on the side. [Vegan alternative available]

## Dessert

**£4.00 per dish**

**Baklawa:** fresh-baked phyllo pastry stuffed with pistachios and sugar syrup.

**Suksay:** the street-dessert of Aleppo. Chocolate, almond butter, biscuits – in a delicious mix.

**Halva with pistachio**

## Extras

**Pitta bread\*\*** five pittas for £4.00 (normal) or £5.00 (sourdough)

**Challah\*\*** £5.00

**Pistachio Challah** £6.00

\*\*Challahs and pittas can only be ordered with meals.

If you have any allergies, please indicate when ordering and we will do our best to accommodate your needs.

Delivery charge: we deliver within Cambridge city. There is a delivery charge dependent on location between £2 and £5.

**Faraj's Kitchen** is open Tuesday through Saturday – but if you have a special occasion on other days, please get in touch.

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 **@farajfarag**

