

TRAINING-004 · FOH · V2.0 (DRAFT)

MEZZÉ#1

MEDITERRANEAN EATERY & BAR



WHAT TO READ BEFORE YOUR FIRST TABLE

FOOD TRAINING

READ ON YOUR OWN. QUIZ WITH THE MANAGER.
THEN THE FLOOR.

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INTRODUCTION

HOW TO USE THIS DOC

Read it on your own first. Ask the manager if anything doesn't make sense. Then the verbal check.

This is the food half of your training. The bar is a different doc — Training-005. Read this one cover to cover. Then sit with the manager for the verbal check at the back.

HOW TO READ IT

- Read once**, slowly. Mark anything you don't understand.
- Sit with the manager**. Go through the marks. They'll explain.
- Read again**, this time saying each dish out loud in your own words.
- Verbal check**. The manager reads dish names, you describe them. Five to ten minutes.
- You're cleared**. Hit the floor.

BRAND NOTE

The chef's full Dish Reference is a separate document. Much longer. Used for deep questions. You don't need to read it. This doc is what you read.



THE SYMBOLS

WHAT THE MARKS MEAN

The star, the allergen codes, the format of every dish entry.

THE STAR

A ★ next to a dish means it is a **popular item or a lead recommendation**. These are the dishes guests order most, and the dishes you will recommend most. Know them cold.

ALLERGEN CODES

Every dish has an allergen row. We use the same ten codes as the Allergen Pocket Card you will carry on shift — learn the codes once, you see them everywhere.

CODE	ALLERGEN	CODE	ALLERGEN
DA	Dairy	PN	Peanuts
EG	Eggs	WH	Wheat
FI	Fish	SY	Soy
SH	Shellfish	SE	Sesame
TN	Tree Nuts	GL	Gluten

C-XX · *Contains*. The dish has the allergen inside.

X-XX · *Cross-contact*. The dish is clean. But it shares cooking equipment with dishes that have the allergen. For bad allergies this still matters — always page the manager.

BRAND NOTE

When a guest tells you they have an allergy: check this doc or the Pocket Card. Then run the Allergy Protocol — flag it in the POS, confirm the plate with the kitchen, deliver it yourself. The full protocol is in the FOH Steps of Service PDF, Protocol A.

HOW EACH DISH IS LAID OUT

Every dish in this doc uses the same shape:

- DISH NAME · price** — what the menu calls it.
- Allergens** (top right, orange) — the C and X flags for this dish.
- What it is** — the description, with any unusual word explained right there.
- Service notes** — bullets — pairings, add-ons, sub options, things you need to say at the table.
- Suggested talk** (italic, ★ dishes only) — a short scripted line you can use as your starting point.



THE WORDS

WORDS YOU WILL SEE

These come up over and over. Learn them once and you know them everywhere.

Anything in this list is also explained again the first time it shows up inside a dish entry. This page is a quick scan.

WORD	WHAT IT MEANS
Mezzé	Small dishes shared among friends and loved ones. The heart of how we eat.
Pita	Flat round bread. Served warm with most dips.
Tahini	Sesame paste. Creamy, nutty. The base of hummus and many sauces.
Toum	White garlic sauce. Very garlicky. The classic with grilled meats.
Bulgur	Cracked wheat. The grain in Tabboulé and Kibbé.
Chickpea	Same as garbanzo bean. Base of hummus, falafel, Chickpea Tabboulé.
Halloumi	A goat and sheep milk cheese from Cyprus. Doesn't melt — grills like a steak.
Labné	Thick strained Mediterranean yogurt. Tangy. Served as a dip.
Sumac	A tart, lemony, dark-red spice. On fattoush, fries, and biwaz.
Biwaz	Mix of red and white onion, parsley, and sumac. Served with every grill plate.
Harissa	North African chili paste. Bright, warm heat — not burning.
Kadaifi	Shredded phyllo dough. The crispy top on Knafé.
Phyllo	Paper-thin layered pastry. The base of Baklava.
Shawarma	Meat marinated in spices, grilled, then shredded.
Kafta	Ground beef and lamb with herbs and spices. Cooked on the broiler. What every Lebanese family makes at home.
Kabob	Cubes of meat cooked on a skewer.

WORD	WHAT IT MEANS
Kibbé	Fried bulgur ball filled with spiced ground beef and nuts. Lebanon's national dish.
Sambousek	Deep-fried stuffed pie. Cheese or meat version. Lebanon's samosa.
Sujuk	Middle Eastern cured sausage. Spicy, smoky.
Shakshouka	Eggs poached in a tomato and onion sauce.
Knafé	Warm cheese-and-syrup dessert with kadaifi on top. Our signature dessert.
Arak	Lebanese anise spirit. Strong licorice flavor. Always warn the guest. (Bar Training.)

01

THE MENU · 1 OF 9

SALADS & SOUP

Bright, fresh, citrus, herbs. The first thing on most tables.

TABBOULÉ SALAD \$13

C-WH · C-GL

Fresh chopped Italian parsley, **bulgur** (cracked wheat), tomato, onion, mint. Lemon juice and olive oil. Tastes bright. Lots of fresh parsley. Lemony. This is a parsley salad — not a salad with a little parsley.

- The classic Lebanese salad.
- Half-portion can substitute the house salad on a sandwich combo.
- Pairing: hummus and a Lebanese white wine.

CHICKPEA TABBOULÉ \$13

C-WH · C-GL

Same as Tabboulé. Chickpeas instead of bulgur. A little nutty and creamy from the chickpeas.

- Gluten-free version of Tabboulé. For any guest who asks about gluten-free options.
- Pairing: same as Tabboulé.

★ FATTOUSH SALAD \$14

C-WH · C-GL

Romaine, **mesclun mix** (a blend of young salad greens), cherry tomato, cucumber, radish, bell pepper, parsley, onion, mint. Topped with crispy pita chips and pomegranate dressing. Crunchy. Sweet and tangy from the pomegranate dressing.

- 'Fattoush' means 'crumbs' — the toasted pita on top. A Lebanese version of a chopped salad.
- Goes well with grilled chicken (Tawook) or fish (Moroccan Salmon).

“Fattoush is the Lebanese salad — fresh greens with crispy pita on top and pomegranate dressing. The Lebanese answer to a chopped salad.”

★ HALLOUMI CHEESE SALAD \$16

C-DA · C-EG · C-TN · X-WH · X-SY · X-GL

Mixed greens with grilled **halloumi** cheese (the squeaky cheese from Cyprus — does not melt, so we grill it), oranges, sweet pecans, toasted almonds. Honey mustard dressing. Warm. Salty cheese with sweet orange and pecans.

- The most popular salad on the menu.
- Pairing: Ana Beirut White or Janan Chardonnay.

“Halloumi is the famous squeaky cheese from Cyprus. It does not melt — we grill it like a steak. Warm salty cheese with sweet orange and nuts. One of our most popular salads.”

GREEK SALAD \$14

C-DA · C-SY

Romaine, mixed greens, cherry tomato, cucumber, onion, Kalamata olives, feta cheese. Greek dressing. Salty olives and feta with fresh vegetables.

- A familiar choice for first-time guests.
- Pairing: a crisp white. Or a rosé in summer.

ADAS SOUP \$9

Red lentil soup with carrots and onions. **Adas** is Arabic for lentil. Served with a lemon wedge and crispy pita chips. Warm and mild. The lemon brightens it.

- Vegan. Gluten-free if guest skips the pita chips.
- Tell the guest to squeeze the lemon into the soup. It changes the flavor a lot.
- A light meal on its own. Or a warm starter on a cold day. Pairs with a Lebanese white.

02

THE MENU · 2 OF 9

COLD MEZZÉ & DIPS

The cold half of the mezzé table. Every dip comes with pita.

BRAND NOTE

Every dip is served with 2 pita unless noted. **Always offer extra pita** — guests run out fast. Shared dips get a small spoon.

★ HUMMUS \$13

C-SE · X-WH · X-SY · X-GL

Smooth chickpea dip with **tahini** (sesame paste), lemon juice, and olive oil. Creamy. Nutty. Lemony.

- **The dish that defines us.** If a guest is trying one thing, it's this.
- Served with 2 pita. Sub pita for dipping veggies (bell pepper and baby carrot) for \$1.
- Add-ons (limit 2): Cauliflower \$4 · Falafel 3pcs \$4 · Chicken Shawarma \$6.
- The Chicken Shawarma add-on turns it into a full small meal.
- Pairing: Ana Beirut White, or a Layla cocktail.

"Our hummus is made fresh every morning. Just chickpeas, tahini, lemon, olive oil. You can add chicken shawarma or cauliflower on top — \$6 or \$4. Most tables share it with another mezzé."

HUMMUS BEIRUTI \$14

C-SE · X-WH · X-SY · X-GL

Classic hummus with parsley and chopped tomato mixed in. **Beiruti** means 'from Beirut.' Same creamy hummus, brighter and fresher from the parsley and tomato.

- Same add-ons available as Classic Hummus.

FIRE ROASTED PEPPER HUMMUS \$14

C-SE · X-WH · X-SY · X-GL

Classic hummus with fire-roasted bell pepper. Smoky with a little sweet from the peppers. A little spicy.

- A good second hummus for tables ordering two dips. Pairs with grilled meats — both are smoky.
- Tell guests who do not like spice — for them, recommend Classic Hummus.

BABA GHANOUJ \$13

C-SE · X-WH · X-SY · X-GL

Smoky eggplant dip. Made with tahini, lemon juice, cumin, garlic, and olive oil. Creamy. Smoky from the eggplant.

- Vegan. Great with the grill, especially lamb — both are smoky.
-

LABNÉ \$12

C-DA · X-WH · X-SY · X-GL

Thick strained Mediterranean yogurt with mint, olives, and olive oil. Cool and a little sharp. Almost like cheese, but lighter.

- Labné is strained yogurt. Thicker than Greek yogurt. Common breakfast food across the Middle East.
 - Cool. Pairs with the grill. Or with Sujuk — the cool yogurt cuts the heat.
-

GRAPE LEAVES (6) \$10

Grape leaves stuffed with rice and onions. Six pieces. Lemony. The rice is seasoned and soft. Served cold.

- No pita — finger food on its own.
 - Vegan, gluten-free.
 - Served cold.
-

COLD MEZZÉ TRIO \$20

C-SE · X-WH · X-SY · X-GL

Hummus, Fire Roasted Pepper Hummus, and Baba Ghanouj on one plate. Served with 2 pita.

- The starter for tables that can't decide on one dip.
 - Pairing: order with the Hot Mezzé Trio for the full mezzé experience.
-

COLD MEZZÉ SAMPLER TRAY \$26

C-DA · C-SE · X-WH · X-SY · X-GL

Hummus, Baba Ghanouj, Labné, grape leaves, mixed pickles. Served with 2 pita.

- The biggest cold-mezzé spread on the menu. Great for groups of 4+.
 - Substitutions in the trio and sampler are allowed — ask the kitchen.
-

MIXED PICKLES / KALAMATA OLIVES \$5

Pickles, olives, and pepperoncini. Salty and sharp. Clears the mouth between bites.

- Cheap add-on. Makes the meal feel like a real Lebanese table.
 - Vegan, gluten-free.
-

03

THE MENU · 3 OF 9

HOT MEZZÉS

*The warm small plates. Fried, sautéed, broiled. Shared.***FALAFEL (5)** \$11

C-SE · X-WH · X-SY · X-GL

Deep-fried chickpea balls with parsley, onion, and garlic. Five pieces. Crispy outside. Green and herby inside.

- Vegan.
- Served with tahini and pickles.
- Can be sold by the piece.
- For a full meal, point the guest to the Falafel Plate (\$22, six pieces with rice and sides).

SAMBOUSEK (3) \$13

C-WH · C-SE · C-GL · C-DA (CHEESE) · C-TN/C-EG (MEAT) · X-SY

Deep-fried stuffed pies. Three pieces. **Cheese version:** mozzarella and feta. **Meat version:** ground beef and almonds. Crispy outside. Cheese version is rich and melty. Meat version has crunchy almonds inside.

- Sambousek is Lebanon's version of a samosa. Ask the table which they want. Most tables order both.
- The almonds in the meat version surprise most guests. Flag for nut allergies.
- Served with tahini.

KIBBÉ (3) \$15

C-TN · C-WH · C-SE · C-GL

Football-shaped balls of bulgur (cracked wheat) filled with ground beef, onion, and nuts. Three pieces. Crispy outside. Spiced beef and crunchy nuts inside.

- Often called the national dish of Lebanon.
- **Contains nuts** — flag for allergies.
- Served with tahini.
- Pairing: a Lebanese red.

HOT MEZZÉ TRIO \$25

C-TN · C-WH · C-SE · C-GL · VARIES WITH SAMBOUSEK CHOICE

Falafel (3), Kibbé (2), Sambousek (2) of your choice. 2 sauces of your choice. Pickles included.

- The hot side of the mezzé experience.
- Pairing: order with the Cold Mezzé Trio for the full starter spread.

SUJUK \$14

C-GL · ADD-ON: C-DA (MOZZARELLA)

Spicy lamb and beef sausage. **Sujuk** is a Middle Eastern sausage. Cooked with tomato and onions. Served with pita. Smoky, spicy, rich.

- **Has real heat.** Warn spice-sensitive guests: 'It has some kick — Middle Eastern spices, not jalapeño hot but warm.'
- **Add mozzarella cheese \$2** — the melt is the move. Turns it into a richer dish.
- Pairing: cooling sides like Labné or Tzatziki. A Lebanese red.

SHAKSHOUKA \$12

C-EG · C-GL · ADD-ON: C-DA (FETA)

Two eggs poached in a garlic and onion tomato sauce. Served with pita. The eggs are runny — guests break the yolks and dip pita in them.

- A brunch dish. Ordered at dinner too.
- **Add feta cheese \$2** — the richer version.
- Vegetarian.

HALLOUMI CHEESE \$13

C-DA · C-EG · X-WH · X-SY · X-GL

Grilled **halloumi** cheese with cherry tomatoes, oregano, olive oil, and honey mustard. Warm. Salty. The cheese squeaks when you bite it. Honey mustard adds sweetness.

- Halloumi is the only cheese that can be grilled without melting.
- Pairing: a crisp white wine.

ZAHRA \$13

C-EG · C-TN · C-SE · X-WH · X-SY · X-GL

Cauliflower with spices, almonds, and pecans. Topped with tahini and honey mustard. **Zahra** means flower (and cauliflower) in Arabic. Roasted and crispy. With nuts, creamy tahini, and sweet honey mustard.

- Vegetarian. **Contains nuts** — flag for allergies.
- The dish that wins over people who do not usually like cauliflower.
- Great for vegetarian guests who want something filling.

04

THE MENU · 4 OF 9

PLATES

The mains. Each one comes with rice, biwaz, salad, and 2 sauces.

BRAND NOTE

Every plate comes with: yellow basmati rice (long-grain rice with turmeric and almonds on top), **biwaz** (red and white onion, parsley, sumac), salad with house dressing, and 2 sauces. Rice can be swapped for fries. Ask the guest to pick 2 sauces from: Toum, Tahini, Spicy Harissa, Tzatziki, Honey Mustard.

★ GRILLED CHICKEN SHAWARMA \$24

C-TN · X-WH · X-SY · X-GL

Marinated grilled chicken thighs. Shredded. Marinated in garlic, lemon, and Middle Eastern spices. Soft and juicy.

- **The most popular plate.** Shawarma is classic Middle Eastern street food. We serve it as a plate — with proper sides.
- Pairing: Toum (the white garlic sauce). Very garlicky — the way it should be.
- Wine pairing: Ana Beirut White. Also Toi Toi Sauvignon Blanc, Janan Chardonnay. Also Babylonstoren Rosé.

"Shawarma is the classic Middle Eastern street food. Marinated chicken thighs, grilled, shredded. We serve it as a plate with rice, biwaz, salad, and two sauces. Get the Toum — that is the white garlic sauce. We put it on this plate ourselves."

★ CHICKEN TAWOOK \$24

C-DA · C-TN · X-WH · X-SY · X-SH · X-GL

Cubes of chicken breast on a wooden skewer. Marinated, then broiled. **Tawook** is the Lebanese word for chicken on a skewer. Lemony and garlicky. Cleaner flavor than Shawarma — less spiced.

- Lighter than Shawarma.
- Pairing: Toum is the classic pair.
- Wine pairing: Ana Beirut White. Also Toi Toi Sauvignon Blanc, Janan Chardonnay.
- Can be substituted in the Mix Grill.

"Tawook is the Lebanese chicken kebab — marinated, then grilled. Lighter than Shawarma. If you want chicken but do not want it too spiced, this is the pick."

GYRO PLATE \$24

C-TN · C-WH · C-SY · C-GL

Beef and lamb with spices. Sliced. Rich and savory. Cumin, garlic, oregano.

- A familiar choice for guests not ready for kafta or kibbé. If you have had gyro at a Greek place, this is that — but with our sides.
- Pairing: Tzatziki, the classic. A Lebanese red also works.

★ LAMB & BEEF KAFTA \$25

C-TN · X-WH · X-SY · X-SH · X-GL

Ground lamb and beef with onion and parsley. Broiled. Juicy. Lots of fresh herbs. A little char from the broiler.

- Pairing: Tahini, Tzatziki, or Toun.
- Wine pairing: Ana Beirut Red. Also great with a Lebanese rosé.
- Can be substituted in the Mix Grill.

"Kafta is what every Lebanese family makes at home. Ground meat, herbs, onion, spices on skewers. If a Lebanese grandmother cooked for you, this would be on the table."

BEEF SHISH KABOBS \$29

C-DA · C-TN · X-WH · X-SY · X-SH · X-GL

Beef tenderloin cubes soaked in spices, cooked on a wooden skewer. **Shish** means skewer. **Kabob** means cubed grilled meat.

- Tenderloin is the most tender beef cut. For guests who want a nicer beef plate.
 - Pairing: Toun and Tahini.
 - Wine pairing: Ana Beirut Red.
-

LAMB SHISH KABOBS \$28

C-DA · C-TN · X-WH · X-SY · X-SH · X-GL

Cubes of lamb on a wooden skewer. Marinated. Rich lamb flavor. Tender.

- Lamb is the favorite meat in Lebanese cooking.
 - Pairing: Tahini, Toun.
 - Wine pairing: Ana Beirut Red.
-

SHRIMP KABOB \$24

C-SH · C-TN · X-WH · X-SY · X-GL

Shrimp on a skewer. Eight pieces. Marinated. Garlic and lemon. Lighter than the meat plates.

- For guests who want seafood.
 - Pairing: Toun is the classic pair.
 - Wine pairing: a crisp white — Toi Toi Sauvignon Blanc or Ana Beirut White.
-

★ LAMB CHOPS \$32

C-TN · X-WH · X-SY · X-SH · X-GL

Three bone-in lamb chops with salt and pepper. Broiled. Tender. A little pink in the middle when cooked right. Crust from the grill.

- **The crown jewel of the grill.** The most expensive dish on the menu.
- For special occasions, anniversaries, and dates.
- Pairing: Toun and Tahini.
- **Wine pairing: Ana Beirut Red.** The default pour. Musar Jeune Red also excellent. **Always recommend it.**

"If you love lamb chops, you will love these. The wine makes them — a glass of Ana Beirut Red. Two bites in, you will see why this is what most tables come back for."

★ MOROCCAN SALMON \$27

C-FI · C-TN

Salmon fillet (6oz) cooked in a hot pan. Served in a **harissa** tomato sauce with olives, chickpea, and lemon. Crispy outside, tender inside. Harissa is a North African chili paste — warm heat, not burning.

- Moroccan, not Lebanese. Different country. Same Mediterranean tradition.
- **Has some heat from harissa.** Tell guests who do not like spice.
- Gluten-free.
- Pairing: a crisp white — Toi Toi Sauvignon Blanc or Janan Chardonnay. The wine balances the spice.

"If you want fish, this is it. The harissa sauce is the star — North African chili paste, warm, not too spicy."

★ FALAFEL PLATE \$22

C-TN · C-SE · X-WH · X-SY · X-GL

Fried chickpea balls. Six pieces. Same falafel as the appetizer. Twice as many. Plus rice and sides.

- The vegetarian main.
- Pairing: Tahini and Toum.
- Wine pairing: a Lebanese white. Or a Mezze cocktail.

"If you are vegetarian, this is the order. Six falafel, rice, biwaz, salad, two sauces. Filling. Our falafel is fresh, full of herbs, crispy."

05

THE MENU · 5 OF 9

GRILL TO SHARE

Three sizes of mixed grill, for the table.

BRAND NOTE

Every mix grill includes Chicken Tawook, Beef Kabob, and Lamb & Beef Kafta. Meats can be substituted — for example, 2 Tawook and 1 Kafta. Ask the kitchen to make it gluten-free.

★ MIX GRILL PLATE (1–2 PPL) \$42

C-DA · C-TN · X-WH · X-SY · X-SH · X-GL

One Chicken Tawook, one Beef Kabob, one Lamb & Beef Kafta. With 1 side of rice and 2 sauces. Can be made gluten-free — ask.

- For couples or small tables who cannot pick one meat.

“Three of our most popular grill items in one. Cheaper than ordering them apart.”

MIX GRILL BOARD (3–4 PPL) \$84

C-DA · C-TN · C-WH · X-SY · X-SH · C-GL

Bigger version of the Mix Grill Plate. Two of each item. With 2 sides of rice, 4 sauces, and 2 pita under the meat.

- The big plate for a family table.
- Pairing: a bottle of Lebanese red — Musar Jeune Red or Ana Beirut Red.

MIX GRILL BOARD (5–6 PPL) \$126

C-DA · C-TN · C-WH · X-SY · X-SH · C-GL

The biggest board. Three of each item. With 3 sides of rice, 6 sauces, and 2 pita under the meat. For 5-6 guests.

- For big family tables or celebrations. Order more than one bottle of wine.
- Pairing: Chateau Musar 2018 for a celebration. Or Ana Beirut Red.

06

THE MENU · 6 OF 9

SANDWICHES & TACOS

Casual, hand-held, lunch-friendly. Sandwiches on pita. Tacos on corn tortillas.

BRAND NOTE

All sandwiches and tacos: add side of fries or rice for \$3. Sandwiches are on pita. Tacos are on corn tortillas — gluten-free.

SANDWICHES

FALAFEL SANDWICH \$13

C-DA · C-WH · C-SY · C-SE · C-GL

Falafel with romaine, pickles, turnips, and tahini.

- Vegetarian.
- The vegetarian lunch favorite. Pairs with Adas soup for a full meal.

★ CHICKEN SHAWARMA SANDWICH \$14

C-DA · C-WH · C-SY · C-SE · C-GL

Chicken Shawarma with tomato, pickles, **toum** (garlic sauce), and pomegranate molasses.

- **The most popular lunch order.**
- Pairing: side of fries with sumac. With a beer — Almaza is the Lebanese match.

“Chicken Shawarma, toum, pomegranate molasses — this is what makes a Lebanese sandwich Lebanese.”

BEEF & LAMB KAFTA SANDWICH \$15

C-DA · C-WH · C-SY · C-SE · C-GL

Kafta with romaine, biwaz, pickles, and tahini.

- Heavier than the chicken sandwich. If you want a meat sandwich, this is the one.
- Pairing: a Lebanese red wine, even for lunch. Or Almaza Pilsner.

GYRO SANDWICH \$14

C-DA · C-WH · C-SY · C-GL

Gyro with romaine, biwaz, tomato, and tzatziki.

- A familiar choice for first-time guests.
- Pairing: a light beer. The cool tzatziki balances the rich meat.

TACOS

SHAWARMACOS (3) \$15

C-WH · C-SY · C-GL

Corn tortillas with chicken Shawarma, tomato, pickles, Toum, and pomegranate molasses.

- The Texas-meets-Lebanon dish. Gluten-free. Three to a plate.
- Pairing: a Mediterranean Margarita. Or Layla.

FALAFELCOS (3) \$14

C-WH · C-SY · C-SE · C-GL

Corn tortillas with falafel, romaine, pickles, tahini, and turnips.

- The vegetarian taco.
- Pairing: Mediterranean Margarita or Layla.

07

THE MENU · 7 OF 9

SIDES & SAUCES

The supporting cast. Where guests customize their plate.

SIDES

YELLOW BASMATI RICE WITH ALMONDS \$7

C-TN

Long-grain rice with turmeric and other spices. With toasted almonds on top.

- Gluten-free. Vegetarian.
- The default side that comes with every plate. Sold separately too.

FRIES WITH SUMAC SPICE \$7

C-SY · X-WH · X-GL

Fries with **sumac** — a Middle Eastern spice. Tangy and a little lemony.

- Vegetarian. Vegan.
- The flavor surprises Texans expecting plain fries.

DIPPING VEGGIES \$5

Bell pepper and baby carrot.

- Vegan, gluten-free.
- The pita substitute for dips (\$1 add-on).

GRILLED VEGGIES \$8

X-SH

Tomato, bell pepper, and onion. Grilled.

- Vegan, gluten-free.
- Cross-contact with shellfish (same grill as Shrimp Kabob) — flag for severe allergies.

PITA BREAD \$1.50

C-DA · C-WH · C-SY · C-GL

Flat round bread. Served warm.

- Sold as an add-on. **Always offer extra pita to tables with dips.**

SAUCES — \$2 EACH

TOUM (GARLIC) \$2

White garlic sauce. Very garlicky.

- The classic with grilled meats. Especially Chicken Shawarma.
- Vegan, gluten-free.

TAHINI \$2

Creamy, nutty sauce made from sesame seeds.

- The classic sauce for falafel, kafta, and dips.
- Vegan, gluten-free.

SPICY HARISSA \$2

North African chili paste. Has heat — warm, not burning.

- Vegan, gluten-free.

TZATZIKI \$2

Yogurt with cucumber and mint. Cool and herby.

- The classic sauce with gyro.
- Vegetarian, gluten-free.

HONEY MUSTARD \$2

A little sweet, a little tangy.

- Pairs well with Halloumi and lamb.
- Vegetarian.

08

THE MENU · 8 OF 9

KIDS MENU

Simple, familiar, kid-approved.

CHEEZY FLAT BREAD \$10

C-DA · C-WH · C-SY · C-GL

Mozzarella and feta cheese with oregano. On flatbread.

- The safe kid order. Mediterranean version of cheese pizza.

CHICKEN TENDERS \$10

C-WH · C-SY · C-GL

Two chicken tenders. Served with fries and ketchup.

- Familiar American comfort food for kids who are not ready to try Mediterranean.

PITA CHIPS \$4

C-WH · C-GL

Crispy pita chips.

- A snack to keep kids occupied while waiting for food.

09

THE MENU · 9 OF 9

SWEETS

How the meal ends. Three flavors of Baklava and the signature dessert — Knafé.

BAKLAVA (3) \$8

C-DA · C-EG · C-TN · C-WH · C-GL

Three pieces of traditional baklava. Layers of **phyllo** pastry with nuts and honey syrup. Three flavors: Chocolate, Walnut, Pistachio. Sweet, nutty, crispy. Can be sold by the piece.

- **This is the birthday dessert.** When a guest is celebrating a birthday, Baklava arrives with a sparkler. See Protocol E (Birthday) in the FOH Steps of Service PDF.
- Pairing: Turkish Coffee is the classic pair. Hot tea also works.

★ KNAFÉ \$11

C-DA · C-TN · C-WH · C-GL

Warm dessert. Cheese on the bottom, **kadaifi** dough on top (shredded phyllo — crispy on top, soft inside). Topped with syrup and pistachios. Warm. Sweet from the syrup. A little salty from the cheese.

- **This is the dessert servers lead with** for non-birthday recommendations. When a guest asks about dessert, this is the first one you mention.
- Spelled **Knafé** — with the é. Not 'knafeh.'
- Pairing: Turkish Coffee or mint tea. A small pour of Arak for the adventurous (with the licorice warning).

"Knafé is the dessert. If you have only had baklava, this is the next level. Warm. Melted cheese inside. Pistachios and rose syrup on top. Should I bring two spoons?"

FM

BACK MATTER

VERBAL CHECK SHEET

Manager-facing. Run after the trainee has read the doc on their own.

HOW TO RUN IT

Five to ten minutes. You read the dish name. The trainee describes the dish in their own words — what it is, what it's served with, one default pairing. Check the box next to each dish they answered confidently. Circle back to the ones where they hesitated.

PASS BAR

- All ★ dishes confidently described.
- All allergen flags called out when asked.
- Mix Grill pricing memorized: \$42 / \$84 / \$126.
- Knafé named as the lead dessert.
- Lamb Chops paired with Ana Beirut Red.

SECTION	DISH	✓	NOTES
Salads	Tabboulé Salad	<input type="checkbox"/>	
	Chickpea Tabboulé	<input type="checkbox"/>	
	Fattoush Salad ★	<input type="checkbox"/>	
	Halloumi Cheese Salad ★	<input type="checkbox"/>	
	Greek Salad	<input type="checkbox"/>	
Cold Mezzé	Adas Soup	<input type="checkbox"/>	
	Hummus ★	<input type="checkbox"/>	
	Hummus Beirut	<input type="checkbox"/>	
	Fire Roasted Pepper Hummus	<input type="checkbox"/>	
	Baba Ghanouj	<input type="checkbox"/>	

SECTION	DISH	✓	NOTES
	Labné	<input type="checkbox"/>	
	Grape Leaves	<input type="checkbox"/>	
	Cold Mezzé Trio	<input type="checkbox"/>	
	Cold Mezzé Sampler	<input type="checkbox"/>	
Hot Mezzé	Falafel (5)	<input type="checkbox"/>	
	Sambousek	<input type="checkbox"/>	
	Kibbé	<input type="checkbox"/>	
	Hot Mezzé Trio	<input type="checkbox"/>	
	Sujuk (the heat warning)	<input type="checkbox"/>	
	Shakshouka	<input type="checkbox"/>	
	Halloumi Cheese	<input type="checkbox"/>	
	Zahra	<input type="checkbox"/>	
Plates	Grilled Chicken Shawarma ★	<input type="checkbox"/>	
	Chicken Tawook ★	<input type="checkbox"/>	
	Gyro Plate	<input type="checkbox"/>	
	Lamb & Beef Kafta ★	<input type="checkbox"/>	
	Beef Shish Kabobs	<input type="checkbox"/>	
	Lamb Shish Kabobs	<input type="checkbox"/>	
	Shrimp Kabob	<input type="checkbox"/>	
	Lamb Chops (+ Ana Beirut Red) ★	<input type="checkbox"/>	
	Moroccan Salmon ★	<input type="checkbox"/>	
	Falafel Plate ★	<input type="checkbox"/>	
Grill	Mix Grill Plate ★	<input type="checkbox"/>	

SECTION	DISH	✓	NOTES
	Mix Grill pricing (\$42 / \$84 / \$126)	<input type="checkbox"/>	
Sandwiches	Chicken Shawarma Sandwich ★	<input type="checkbox"/>	
	Falafel / Kafta / Gyro sandwiches	<input type="checkbox"/>	
Tacos	Shawarmacos & Falafelcos	<input type="checkbox"/>	
Sides	Names + which sauce with what	<input type="checkbox"/>	
Sweets	Baklava (3 flavors, birthday dessert)	<input type="checkbox"/>	
	Knafé (lead dessert) ★	<input type="checkbox"/>	

TRAINEE	DATE	MANAGER	RESULT
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Pass Re-quiz