



بمناسبة مهرجان طريق الحرير ٢٠٠٥

الدكتور سعد دغنة القلعة
وزير السياحة

يشرف بدعوتكم وضمن حفل عشاء

والذي يقام في خان الشونة - حلب -

وفلحة في الساعة ١٩,٠٠ من يوم ٣٠ / ٩ / ٢٠٠٥

الرجاء ابراز البطاقة عند الدخول

STARTERS

Baba Ghannuj (Aubergine dip)

Aleppo

Salad of grilled, peeled and diced aubergine mixed with green and red pepper, parsley, tomato, pomegranate syrup, garlic, onions, salt and pepper. Decorated with olive oil, walnuts and pomegranate grains.

Mutabbal (Aubergine purée)

All Syria

Grilled and peeled aubergine, mashed with tahina, lemon juice, garlic, salt, parsley and olive oil.

Banjan mutabbak

Aleppo

Fried aubergine dipped with minced lamb meat, onion, garlic, green and red pepper, tomato, parsley, salt & pepper.

Fattush (Bread salad)

Damascus

Lettuce, tomato, cucumber, mint, parsley, radish, onion, all chopped, black olives and purslane. Seasoned with a sauce composed of pomegranate syrup, sumac, vinegar, salt and olive oil. Decorated with fried bread.

Salatet fleyfleh (Red pepper salad)

Aleppo

Grilled sweet red pepper mixed with walnuts and pomegranate syrup.

Tabbouleh (Cracked wheat salad)

Mediterranean Coast

Parsley, mint, tomato and onions, all chopped, mixed with soaked burghol (cracked wheat) and a sauce composed of lemon juice, olive oil and salt.

Salata armaniyeh (Armenian salad)

Aleppo

Tomato, cucumber, onion, green pepper, all chopped. Sauce composed of lemon juice, olive oil and salt.

Salatet zaytun (Olives salad)

Aleppo

Green olives, pomegranate syrup, sweet pepper paste, green and red pepper, onion, tomato, parsley, garlic, salt & pepper and olive oil.

Hommos (Chickpeas dip)

All Syria

Boiled and minced chickpeas, mixed with tahina, lemon juice, cumin, mashed garlic. Decorated with olive oil.

Yalanji

Aleppo

Vine leaves, aubergine and courgettes stuffed with rice, pomegranate syrup, parsley, and walnuts.

Mortadella

Aleppo

Paste of lamb mince kneaded with grinded bread crumbs, garlic and egg. Stuffed with pistachio, rolled in a cylindrical form, boiled in water and vinegar.

Kabab khashkhash

Aleppo

Minced lamb meat, kneaded with parsley, onion, garlic and pepper. Grilled.

Ejjeh (Parsley omelette)

Aleppo

Eggs, onion, garlic, parsley, pepper, all fried.

Ejeh zuwaz (Brain omelette)

Aleppo

Eggs, lamb brains, pepper and salt. All fried.

Muhammara

Aleppo

Sweet red pepper paste and walnuts mixed with pomegranate syrup, cumin, salt and olive oil.

Kebbet Joz (Walnut kebbeh)

Aleppo

Paste of lamb mince and burghol in the form of balls, stuffed with hot red pepper and walnuts. Fried in oil.

Maldoum

Eastern Syria

Grilled aubergine stewed with kebab meat.

MAIN COURSES

Rolled Kebbeh

Aleppo

Paste of lamb mince, burghol, cumin, chilli, salt & pepper. Rolled in a cylindrical form, stuffed with minced lamb meat and pistachio. Cooked in the oven.

Kebbeh trabulsyeh

Aleppo

Kebbeh balls, stuffed with minced lamb meat, pistachio and pine kernels. Fried.

Lamb on frikeh bed

Aleppo

Grilled lamb served with frikeh.

Safarjalieh (Quince stew)

Aleppo

Kebbeh balls stuffed with minced lamb served in a stew made of quince, pomegranate syrup, and dried mint.

Yabrak

Aleppo

Vine leaves stuffed with lamb meat, rice and pepper. Cooked in water and sour juice with garlic.

Fattet Hommos (Chickpea fatteh)

Damascus

Toasted pieces of bread added to a sauce composed of boiled chickpeas, yoghurt, tahina, garlic, chilli, cumin and salt. Decorated with fried pine kernels.

Fattet dajaj (Chicken fatteh)

Damascus

Sauce of yoghurt, tahina, garlic, cumin and chilli poured on shredded chicken cooked in vinegar, and toasted pieces of bread. Decorated with fried pine kernels.

Ouzi

Damascus

Rice, small pieces of lamb meat, green peas, nuts, salt & pepper, cinnamon powder, folded in brick pastry, smeared with animal ghee, baked in the oven.

Kishk

Dara'a & Sweyda

Burghol kneaded with meat stock, yoghurt, lamb meat, onions, salt and spices.

Fattet el makdus (Aubergine fatteh)

Homs

Sauce of yoghurt, tahina, garlic and cumin poured on toasted pieces of bread and aubergine stuffed with minced lamb meat and pine kernels.

Decorated with fried pine kernels.

Batersh

Hama

A mixture of grilled, peeled and diced aubergine, minced meat, onions, tomato, tomato sauce, tahinai, yoghurt, garlic, salt and pepper.

Decorated with fried pine kernels.

Koutal

Jazireh (East of Syria)

Kebbeh in the form of big thin disks, stuffed with kebab meat, parsley and onion. Boiled in water

Kbeybat

Jazireh (East of Syria)

Kebbeh without meat (semolina and burghol) stuffed with minced lamb meat, onion, parsley and spices. Boiled in water.

Slukiyeh

Lattakia

Kebbeh without meat stuffed with boiled chard, fried onion, pomegranate syrup and walnuts. Boiled in water.

Abbar (Capers stew)

Aleppo

Capers and small pieces of lamb meat, cooked in sour juice, water, flour and salt. Served with white rice.

DESSERTS

Ice Cream

Damascus

Mixture of milk, sahleb, mastic and sugar, beaten

Halawet el Jeben (Cheese Halawa)

Hama

Paste of shredded cheese and semolina, stuffed with ewe milk cream, decorated with pistachio and sweetened with syrup.

Kenafeh beyn Nareyn

Aleppo

Kenafeh baked on both sides, stuffed with ewe milk cream, sweetened with syrup.

Assortment of sweets

Aleppo

A selection of Arabic sweets, stuffed and/or decorated with Aleppo pistachio.



Table A



Table B



Khan-el-Shouneh



Khan-el-Shouneh



Khan-el-Shouneh



Khan-el-Shouneh



Shouneh-View



Shouneh-ASGMembers



Ejjeh Parsley & Ejjeh Brain



Fakhdeh & Frikeh.jpg



Fattet Dajaj



Kabab Khashkhash



Mixed-Baklawas-Halawet-Jebe



Mortadelle-Alepine



Olives-Salad



Yalanji



Batenjan Mutabbak & Safarjalieh



Batenjan Mutabbak



Kbeybat & Baba Ghannouj



Kebbe Mabroumeh



Muhammara-&-Baba-Ghannouj