

IFTAR DINNER

FIRE LAKE
GRILL HOUSE & COCKTAIL BAR

DRINK

MINT TEA

SOUP OF THE DAY - 9
vegetable

MEZZE PLATE - 22
hummus, babaganoush, htipiti, served with
grilled pita and fresh seasonal vegetables

FALAFEL & OLIVE PLATE - 21
assorted olives, tahini yogurt sauce,
falafel, grilled pita bread

FALAFEL SANDWICH - 17
pita bread, falafel, shredded lettuce,
tomato, garlic oregano, yogurt sauce, fries

TAJINE - 50 PER PERSON
Couscous, braised Lamb shank, roasted
chicken, sauteed squash, herbs, harissa, olives

GROUND LAMB KEBABS - 29
Served on a bed of yellow rice, tzatziki sauce

ASSORTMENTS OF BAKLAVA - 13