This menu is structured at a \$15 per person charge with a wide selection of various food choices. Each selection includes, but is not limited to one of two course items.

All additional selections can be added with an additional cost.

All disposable utensils, dinnerware, and beverages will be included

Al-Ma'idah Kitchen & Café offers the best in Authentic Middle Eastern, Asian and American Cuisine. We offer dine-in, food to go, and an outstanding catering services. All fresh meat is Halal and Zabiha.

Location

On the premises of the Islamic Center of Raleigh 808 Atwater Street, Raleigh NC 27607.

Hours of Operation

Monday - Thursday: 11 AM to 5 PM Friday: 11 AM to 10 PM Saturday: 11 AM to 5 PM Sunday: 11 AM to 3 PM

Contact Information

Ahmad Zaitoun (Café Manager) Phone: (919) 835-0603 Cell: (919) 272-6546





Al-Ma'idah Kitchen & Café Catering Menu



- * Green Salad: Romaine lettuce, tomatoes, cucumbers and chopped parsley.
- * Hummus: Blended garbanzo beans, tahini sauce and lemon.
- * Cucumber Salad: Diced cucumbers, plain yogurt, mint, and garlic.
- * Garbanzo Salad: Garbanzo beans, tomatoes, green onions, chopped parsley and cilantro.
- This section is a combination of two of the four salads listed.

* Ozzi Rice: Basmati rice topped with ground beef, chick peas and almonds.

OR

* Plain Rice: Basmati rice (yellow or white) topped with parsley and almonds.





Ofeats, Poultry & Fish

- * Baked Chicken: Seasoned chicken w/ Al-Ma'idah special seasonings and baked in the oven.
- * BBQ Chicken: Grilled and baked chicken made with homemade barbeque sauce.
- * Grilled Chicken: Char-grilled chicken, seasoned w/ Al-Ma'idah special seasonings.
- * Kofta: Ground beef, potatoes, onions, and mixed bell peppers in a tomato-based sauce.
- * Kofta in Tahini Sauce: Ground beef, tahini sauce, tomatoes, and chopped parsley.
- * Baked Lamb: Seasoned lamb pieces, (about 2 inches) topped with chopped parsley and almonds.
- * Baked Tilapia: topped w/tomatoes, bell peppers, lemon and chopped parsley or lemon cream sauce.
- This section is a combination of one type of chicken and one type of meat.



- Qedreh: Basmati rice, sautéed garlic, red onions w/Al-Ma'idah special seasonings and garbanzo beans. Your choice of chicken, beef or lamb. Starting lamb/beef: \$185 chicken: \$150 (Yield: 10-15)
- * Kabseh: Basmati rice, tomato sauce, shredded carrots, jalapenos, garlic and Al-Mai'dah special seasonings, baked in the oven. Starting lamb/beef: \$185 chicken: \$150 (Yield: 10-15)
- * Maqluba (Upside down): Basmati rice, fried eggplant, fried cauliflower, fried potatoes, tomatoes, seasoned with Al-Ma'idah special seasonings. Starting lamb/beef: \$185 chicken: \$150 (Yield: 10-15)
- Musakhan (Upon Request): Chicken, chopped onions, olive oil, sumac seasoning w/musakhan bread, topped w/almonds and pine nuts. Starting \$150 (Yield: 10-15)
- Mansaf (Upon Request): Lamb, yogurt, basmati rice, mansaf bread and special seasonings, topped w/ parsley, almonds and pine nuts. (mansaf yogurt on the side) Starting at \$200 (Yield: 10-15)
- This section is a combination of meat/poultry with rice and can be made with an additional cost. (This selection is NOT included with the other course items on the menu.)



- Basbousa/Namoura: Starting 30-35 pieces at \$50
- Baklava: Starting 30-35 pieces at \$50
- Warbaat (Upon Request): Starting at \$2.50 per piece with a minimum order 24 pieces