

انارنج
aranj



TABOULEH

A medley of parsley, burghul, tomato and onion seasoned with lemon and olive oil

FATTOUSH

A selection of fresh vegetables and herbs seasoned with a tangy sumac and pomegranate molasses dressing topped with crispy fried bread

SALATET JARJEER

Middle eastern arugula mixed with sumac flavored onions drizzled with lemon and olive oil

SALATA SHARKIYEH

A medley of fresh herbs and vegetables seasoned with lemon and olive oil

SALATA ARMANIYEH

Finely diced vegetables seasoned with chili flakes lemon and olive oil

FATTOUSH BAZINJAN

Fried eggplants mixed with herbs and vegetables seasoned with tangy sumac and pomegranate molasses dressing topped with crispy fried bread

Artichoke and goat Labneh salad

SALATET PATATA

Crispy potato mixed with herbs seasoned with lemon and olive oil

تبولة

فتوش

سلطة جرجير

سلطة شرقية
بالأعشاب

سلطة أرمنية

فتوش الباذنجان

سلطة الأرضي شوكي
و لبننة الماعز

سلطة البطاطا مع
الأعشاب

SOUPS

SHORBET AL-ADAS

Lentil soup served with lemon wedges and crispy fried bread.

SHORBET AL AMEH

Organic wheat Soup

SHORBET ALKHODAR

W ALSHEERYEH

Vegetable and noodle soup

SALADS

SALATA RIFYEH

Chopped cabbage parsley pomegranate seeds radishes seasoned with cumin seeds lemon and olive oil

TABOULET JARJEER

W SHAWANDER

Beetroot and middle eastern arugula burghul onions seasoned with lemon and olive oil

SALATET SHAWANDAR MASHWY

Oven roasted beetroot mixed with herbs and crunchy almonds seasoned with yoghurt and tahini

الشوربات

شوربة العدس

شوربة القمح البلدي (موسمية)

شوربة الخضار و الشعيرية

السلطات

سلطة ريفية

تبولة الجرجير و الشوندر

سلطة الشوندر المشوي

تقدم مع خليط من الأعشاب و اللوز و صلصة اللبن منكهة بالطحينة

YALANGEE

Wine leaves rolls stuffed with seasoned rice and herbs simmered with lemon and olive oil

يالنجي

BABA GHANOUJ

Grilled eggplants mixed with fresh vegetables and lemon drizzled with olive oil

بابا غنوج

MOUTABAL SHAWANDER

Beetroot seasoned with tahini and lemon drizzled with olive oil

متبل شوندر

MOUHAMARA

A mix of sweet and chili red pepper paste onions and walnuts seasoned with tahini drizzled with olive oil

محمرة

KISHKEH

Labneh mixed with burghul and walnuts drizzled with olive oil

كشكة مع برغل

BAZINJAN WA DEBS REMMAN

Fried eggplants with a medley of fresh herbs seasoned with pomegranate molasses

بازنجان مفسخ مع دبس الرمان

JEIFOORA

Fermented cheese rolled in thyme served with tomato onion and parsley drizzled with olive oil

جعيفورة

COLD APPETIZERS

LABNET NARANJ

Labneh mixed with red pepper paste and walnuts drizzled with olive oil

NARNJ HUMMUS

Hummus flavored with Levantine herbs topped with thyme and olive salad drizzled with pomegranate molasses

LABNETNA

Minted garlic Labneh topped with marinated eggplants stuffed with walnuts and red pepper paste

HARHOORA

Burghul and walnuts seasoned with chili red pepper paste tahini and pomegranate molasses drizzled with olive oil

KIBBET AMTI

Boiled kibbeh dough cooked with onions red pepper paste and olive oil

HUMMUS

Chickpea dip seasoned with tahini and lemon drizzled with olive oil

MOUTABAL

Grilled eggplants seasoned with tahini and lemon drizzled with olive oil

المقبلات الباردة

لبنة نارنج

حمص نارنج

بالأعشاب و سلطة الزعتر و الزيتون

لبنتنا

لبنة بالأعشاب مع خليط المكسوس

حرحورة

دبس فليفلة مع البرغل و الجوز بالإضافة إلى الطحينة ودبس الرمان وزيت الزيتون

كبة عمتي

حمص

متبل

HOT APPETIZERS

HUMMUS BIL LAHMEH

Chickpea dip topped with stir fried lamb

PATATA HARRA

Fried potato cubes seasoned with garlic coriander red pepper paste and lemon

SUJUK ROLLS

A specialty from Aleppo deep fried rolls of bread and sujuk

TOSHKA

Triangles of charcoal grilled Arabic bread stuffed with seasoned lamb and cheese

MARIA

Triangles of charcoal grilled Arabic bread stuffed with seasoned lamb

DJAJ MOUSAKHAN

Shredded chicken cooked with onions sumac and olive oil rolled in crispy saj bread

NAKANEK MOUTAFAYEH

Charcoal grilled middle eastern sausages seasoned with garlic and lemon

HARISS AL DJAJ (Seasonal)

A specialty from the coastal mountains ; cooked organic wheat with chicken

المقبلات الساخنة

حمص باللحمة

بطاطا حرة

لفائف سجق

توشكا

ماريا

دجاج مسخن

نقانق مطفاية

هريس الدجاج (موسمية)

Goat Labneh served with fresh thyme leaves and green olive

Boiled potatoes seasoned with garlic and sumac drizzled with olive oil

HIRAK ISBAOO

A vegetarian specialty of Lentil and dough cooked with tamarind seasoned with fried coriander and garlic topped with crunchy onions and dough

SEASONAL VEGETABLE OLIVE OIL BASED DISHES

KIBBEH NAYEH

Raw lamb tartar mixed with burghul and red pepper paste served with condiments

HABRA NAYEH

Raw lamb tartar served with condiments

TRIO HABRAH NAYEH

Three flavors of raw lamb tartar plain, with parsley and onions, with red pepper paste

MENKALET MUKABELAT

Mix of Spicial Syrian appetizers

**لبنة ماعز تقدم مع أوراق
الزعر و الزيتون**

بطاطا مثومة مع سماق

حراق اصبعو

أكلات زيت موسمية

كبة نية

هبرة نية

ثلاثي الهبرة النية
تشكيلة من ثلاث نكهات بصل و
بقدونس ، سادة، دبس فليفلة

منقلة مقبلات
توليفة من المقبلات السورية
تقدم بطريقة خاصة

KIBBEH

HAMIS

Fried kibbeh balls

MISHWIYEH

Charcoal grilled kibbeh

SAJIEH

A specialty from Aleppo charcoal grilled kibbeh rounds served with pomegranate molasses

KIBBEH ARMANIEH

Kibbeh shells stuffed with minced lamb pomegranate molasses, coriander and pomegranate seeds

KOUBEYBAT

A specialty from the coastal region a vegetarian variety stuffed with silver beet served with a light sumac salsa

الكبة

كبة حميص

كبة مشوية

كبة صاجية

كبة أرمنية

كبيبات

JAWANEH MSHWYEH

Charcoal grilled chicken wings seasoned with garlic and lemon

AKRAS NAANAA

Lamb patties seasoned with mint garlic and lemon

MAAJOOKET LAHMEH

Charcoal grilled lamb patties stuffed with cheese and peppers

KAMMAR AL ZAMMAN

Charcoal grilled chicken patties stuffed with cheese and peppers

SAWDET DJAJ

Stir fried chicken livers seasoned with garlic and lemon served with pomegranate molasses

FATTET MAKDOUS

A Damascene specialty of minced lamb stuffed eggplants cooked in a tangy tomato sauce served on a bed of crispy Arabic bread topped with seasoned yoghurt ghee and fried Almonds

FATTET DAWOOD BASHA

Meatball tomato stew served on a bed of crispy Arabic bread topped with seasoned yoghurt ghee and fried almonds

جوانح مشوية

أقراص نعنع

معجونة لحمة

قمر الزمان

سودة دجاج

فتة مكدوس

فتة داوود باشا

**LAHMEH BIL SAYNIYEH
MA BANADORA**

Oven baked lamb tray served with tomato wedges

DJAJ W PATATA

Roast chicken and potato tray

HOT DISHES

BURGHUL BIL HUMMUS

Burghul & chickpea pilaf

BURGHUL BIL BANADORA

A specialty from the coastal region burghul & tomato pilaf

BURGHUL BIL DFIN

Burghul & chickpea pilaf served with a stewed lamb shank

FREEKEH BIL MOOZAT

Green durum wheat cooked to perfection served with braised lamb shanks

KIBBEH LABANYEH

Kibbeh simmered in cooked yoghurt served with rice

SAYADYEH

A specialty from the coastal region seasoned rice with grilled fish

لحمة بالصينية مع بندورة

صينية دجاج و بطاطا بالفرن

الوجبات الساخنة

برغل بالحمص

برغل بالبندورة

برغل بدفين

فريكة بالموزات

كبة لبنية

صيادية

FROM THE OVEN

FATAYER JIBNEH

Oven baked seasoned cheese pies

FATAYER LAHMEH

Oven baked seasoned lamb pies

SHARHAT A AJEEN

Seasoned lamb slices on dough

FATAYER SABANEKH

Oven baked seasoned spinach pies

SAFIHA BIL BANADORA

Oven baked seasoned lamb and tomato pies

SAFIHA LABBAN W DIBS RIMAN

Oven baked seasoned lamb and tomato pies

MALDOOM

A specialty from northeastern Syria oven baked lamb tray with eggplants tomatoes and peppers served with white burghul and noodles

LAHMEH BIL SAYNIYEH WITH TAHINI

Oven baked lamb tray served with tahini

من الفرن

فطائر جبنة

فطائر لحمة

شرحات ع عجيين

فطائر سبانخ

صفيحة بالبندورة

صفيحة لبن و دبس الرمان

الملضوم الجزراوي

لحمة بالصينية مع الطحينة

NARANJ FEASTS

Upon reservation 24 hours in advance
Starting from 4 guests

SAYADYEH FEAST

Prepared with fresh Merlan fish
Served with Batata harra, Cabbage salad,
Seasoned grilled eggplants, Fried onions
with tahini and Vegetarian silver beat
Kbeibat.

MASHAWÉ FEAST

Served with Hummus, Eggplant moutabal,
Fatoush, French fries, Mouhamara, Thyme
and olive salad , Minted garlic labneh

JARRET KITF AL GHANAM FEAST

Lamb shoulder and Syrian truffles cooked
in a clay pot served on a bed of seasoned
rice with a selection of seasonal vegeta-
bles, your choice of kibbeh and seasonal
oil based dishes

ولائم نارنج

للحجز المسبق قبل 24 ساعة
ابتداء من 4 ضيوف

وليمة الصيادية

تحضر بسمك البراق أو الأجاج
الطازج
تقدم مع بطاطا حرة ، سلطة
ملفوف، باذنجان الراهب، طاجن
البصل، كبيبات السلق

وليمة المشاوي

تقدم مع حمص ، متبل، فتوش،
بطاطا مقلية، محمرة
سلطة زيتون ، لبنة مثومة

وليمة جرة كتف الغنم

مطهوه مع الكمأة تقدم مع
منسف رز متبل، توليفة من
الخضار المشكلة، اختياركم من
الكبة وأكلات الزيت الموسمية

KABSET DJAJ

Seasoned rice served with roast chicken

SUJKAT

Sausage stuffed with rice and minced meat simmered in lemony sauce

MLEYHI

A specialty from southern Syria; Burghul cooked with fermented yoghurt served with meat or chicken topped kibbeh balls and sizzling Arabic ghee (seasonal)

WARRAK ENAB MAA SHARHAT

Vine leaves stuffed with rice and minced meat simmered in a lemony garlic sauce served with lamb cutlets

KOUSSA ABLAMA

Zucchini stuffed with minced lamb simmered in yoghurt served with rice

BAMYEH THAROUD (UPON AVAILABILITY)

Okra and lamb tomato stew served with rice

كبسة دجاج

سجقات

مليحي (وجبة موسمية)

ورق عنب مع كستليته

كوسا أبلما

بامية ثرود حسب تواجدها

KIBBEH AL SIKH

Grilled lamb and burghul skewers

SHOUKAF

Cubed lamb sirloin grilled to perfection

KASTALETAH GHANAM

Charcoal grilled lamb cutlets

FATAYEL GHANAM

Charcoal grilled lamb tenderloin

SHISH TAWOOK

Seasoned grilled chicken breasts

KABAB DJAJ BIL MOUKASARAT

Seasoned chicken kabab with nuts

FAROUJ MISHWEE AL FAHAM

A specialty of all over Syria ;
seasoned chicken grilled to
perfection

MASHAWEE MOUSHAKALEH

Mix Charcoal grills

كبة ع السيخ

٢٠٠ غ

شقف

٢٠٠ غ

كستليته غنم

٥ قطع

فتايل غنم مشوية

٢٠٠ غ

شيش طاووق

٢٠٠ غ

كباب دجاج بالمكسرات

نصف فروج مسح مشوي على الفحم

مشاوي مشكلة

٢٠٠ غ

CHARCOAL GRILLS

MASHAWEE NARANJ

A bed of deep fried eggplant specialty dip topped with grilled kebab , grilled lamb sirloin cubes and sizzling ghee

KABAB KARAZ

Charcoal grilled seasoned lamb kebab served with sour cherry sauce, a specialty from Northern Aleppo

KABAB

Charcoal grilled seasoned minced lamb

KABAB DEIRI

A special recipe of Kebab from Deir Al Zor

KABAB BAZINJAN

A specialty from Aleppo; charcoal grilled minced lamb layered with grilled eggplants

KABAB KHISHKHASH

Grilled seasoned minced lamb served with red pepper paste, parsley, tomatoes and pomegranate molasses

KABAB KAAB AL GHAZAL

Charcoal grilled lamb kebab served with yoghurt and tahini salsa

مشاوي على الفحم

مشاوي نارنج

كباب وشقف مشوية تقدم على فرشة من متبل الباذنجان المقلي و مغطاة بطبقة سمنة

كباب كرز

٢٠٠ غ

كباب

٢٠٠ غ

كباب ديرى

٢٠٠ غ

كباب باذنجان

٢٠٠ غ


كباب خشخاش


٢٠٠ غ


كباب كعب الغزال


٢٠٠ غ



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HOT BEVERAGES

TEA
FLAVORED TEA
HERBAL INFUSION
COFFEE
ESPRESSO
NESCAFE
ZOUFA

المشروبات الساخنة

شاي
شاي منكه
زهورات
قهوة
اسبريسو
نسكافيه
زوفا

COLD BEVERAGES

JILLAB
A Syrian specialty of mixed berry drink

TOOT AL SHAMI
A Damascene berry drink

LEMONADE
SEASONAL JUICES

المشروبات الباردة

جلاّب

توت شامي

ليموناضة
عصائر موسمية

DESSERTS

COURTESY OF NARANJ
Assorted middle eastern sweets
and seasonal fruits

الحلويات

ضيافة مطعم نارنج
هي تشكيلة من الحلو الشرقي
و الفواكه الموسمية

انارنج
aranj

