LEAF Fall Menu 2019

Italian Mangia Thursday Dinner: 6pm – 830pm

Fagioli: White Beans, Onions, Rosemary
Laura’s Beef & Sausage Bolognese
Focaccia Pizza: Spinach, Mozzarella, Roasted Garlic
Pasta & Marinara
Roasted Chickpea Ratatouille
Roasted Artichokes, Potatoes & Carrots
Chopped Italian Salad

Friday Mixed Mediterranean Grill Lunch: 11am – 2pm

Baharat Pork Spare Ribs
Mediterranean BBQ Chicken w/ Tomato Jam, Harissa, Pomegranate
Greek Salad w/ Sweet Potato, Tofu Feta, Red Onion
Chicken Gyro Wraps w/ Lettuce, Tomato, Tzatziki, Red Onion
Tempeh Gyro Wraps w/ LTO, Harissa Tahini, Roasted Eggplant
Turmeric Basmati Rice
Cumin Lentil Salad
Roasted Vegetable Spanakopita w/ Feta, Spinach, Filo Dough

Friday North African Dinner: 6pm – 8pm

Tofu Tagine: Olive, Apricot, Cashew, Chickpea
Moroccan, Pan Fried Fish Cakes
Tunisian Harissa Chicken
Sweet Potato – Tahini Salad
Koshari: Basmati Rice, Chickpea, Caramelized Onion, Lentils, Toasted Pasta
BabaGanoush: Eggplant, Tomato, Tahini, Mint, Lemon Juice
Hummus: Pita Chips, Veggies, Olives
Ground Beef Kabob: Harissa, Onion, Cilantro
Shakshouka: Caramelized Peppers, Onions, Tomatoes, Boiled Eggs
Baba Nahm Gluten Free Pita
Chopped Tomato Salad: Cucumbers, Sumac Onions, Sweet Potato

Saturday Breakfast: 8am-10am

Cauliflower & Tofu Scramble
Organic Lentils
Crispy Bacon & Sausage Links
Biscuit & Gravy Casserole
Mixed Fruit Salad & Tahini Yogurt
Egg & Potato Casserole
Roasted Vegetable Hash
Hummus & Vegetables
Banana Bread & Walnut Cream Cheese
Saturday Spanish Lunch: 12pm -2pm

Patatas Bravas: Aioli, Tomato Jam
Bacon Wrapped Pork Loin
Eggplant & Butternut Squash Pisto
Potato & Egg Empanadas
Vegan Sausage Piperade: Roasted Peppers, Caramelized Onions, Tomato
Gambos Al Ajillo: Shrimp & Garlic
Chorizo & White Bean Ragu
Saffron Rice

Rezaz Saturday Dinner Feast!!!! 6pm – 8pm

Fish Picatta: Tahini, Lemon, Capers, Butter
Roasted Pork Tenderloin: Pork Demi-Glace
Potato Gratin: Parmesan, Cream, Thyme
Roasted Root Vegetables: Carrot, Beet, Turnip, Rosemary
Green Salad: Radish, Carrot, Bistro Vinaigrette
Organic Lentil Salad
Vegan Chickpea & Tofu Bourguignon: Rich Mushroom & Tomato Jus
Hummus & Babaganoush
Laura’s Yeast Rolls & Whipped Honey Butter

Sunday Brunch: 9am – 2pm

(Everything will not be available at all times. However, there will be a great mix of breakfast and lunch items... all with a Pan Mediterranean theme).

Bacon Wrapped Pork Loin
Potato & Egg Empanadas
Chorizo & White Bean Ragu
Biscuit & Gravy Casserole
Potato & Egg Casserole
Ground Beef Kabob & Harissa Tahini
Tempeh Gyro Wraps
Cauliflower & Tofu Scramble
Roasted Root Vegetables
Shakshuka & Boiled Eggs
Roasted Chicken
And Much, Much More...

Babannahm

A Middle Eastern Grab & Go
Downtown Asheville, Grove Arcade