

# St. Elijah Orthodox Christian Church

15000 N. May Ave. OKC (405)755-7804

## A LA CARTE

### Ruzz and Yahknee

\$8.00

We sauté Vermicelli pasta to a golden brown in rendered butter. We add rice and special seasonings. We top the rice "Ruzz" with "Yahknee" a tomato based sauce with a mixture of sirloin tossed with green beans and onions..



### Talami

\$2.00

Famous Hot Buttered Bread. An old Middle Eastern recipe handed down from generation to generation from the first settlers to this country who founded St. Elijah in 1920. It is a combination of flour, water, and yeast, with just the right amount of love and baked to perfection.



### Sfeeha

\$3.00

What's better than hot bread? Hot bread topped with lean ground beef! To our famous Talami, we add mounds of lean ground beef spiced with special seasonings, onions, tomatoes, and green bell peppers.

### Cheese Talami

\$3.00

Our famous Talami bread baked and topped with a variety of mixed special cheeses.

### Grape Leaf Rolls

\$4.00

Lean ground beef and rice with special spices are rolled into grape leaves then cooked in lemon juice.



### Hummus and Pita Bread

\$3.00

Homemade Dip made of ground garbanzo beans, sesame seed sauce (Tahini), garlic, lemon juice, and spices served with pita bread.



### Tabouli

\$3.00

Fresh chopped parsley, green onions, tomatoes, and fresh mint that is mixed with cracked wheat, lemon juice and olive oil. You have tasted the rest, now have the best!

### Sampler Plate

\$15.00

Enjoy a plate that includes fresh Ruzz and Yahknee, Grape Leaf Rolls, Hummus with Pita and Salata  
The best value on the menu!

### Kafta Sandwich

\$7.00

Special spices and parsley are mixed with extra lean ground beef and onions. We form that into patties then impeccably grilled. It is served in pita bread, topped with Salata.



### Chicken Tawook Sandwich

\$7.00

Large chicken breasts marinated with special Middle Eastern spices and then grilled with precision. It is served in pita bread and topped with Salata.

### Salata

\$3.00

Fresh garlic mixed with salt soaked in lemon juice and olive oil is drenched over shredded lettuce and tomatoes and tossed with fresh ground mint.

### Salata with Chicken or Kafta

\$8.00

We take our Salata and serve it with our Middle Eastern grilled Chicken Tawook or Beef Kafta patty. Delicious!



### Mediterranean Sundae

\$5.00

We top a large square piece of Baklawa with vanilla frozen Yogurt then top that with chocolate or caramel syrup. Finally it is topped with Baklawa crumbles.

### Baklawa

\$2.00

Layers of Filo Dough rolled around with pecans and topped with a delicate flavored syrup. Now this is the way to finish off your meal!



### Baked Kibba Square

\$5.00

Refer to Baked Goods description

### Rice Pudding (Ruz Bi Haleeb)

\$5.00

Rice in a tapioca like pudding with orange blossom  
In our Commemorative Cup!

## **BAKED GOODS AREA**

### **Baked Kibba** (frozen) **\$20.00**

We grind fresh London Broil Sirloin with fine ground wheat, onions and spices. (meat/wheat mixture) One layer of this mixture goes on the bottom of a pan. We add a mixture of ground beef with special spices and chopped onions then top with another layer of our meat/wheat mixture, then bake. A favorite in our community!

### **Grape Leaves** (frozen) **\$18.00**

Lean ground beef and rice with special spices are rolled into grape vine leaves then cooked in lemon juice.

### **Ruzz and Yahknee** **\$17.00**

We sauté Vermicelli pasta to a golden brown in rendered butter. We add rice and special seasonings. We top the rice "Ruzz" with "Yahknee" a tomato based sauce with a mixture of sirloin tossed with green beans and onions.

### **Sfeeha** (frozen dozen) **\$28.00**

What's better than hot bread? Hot bread topped with lean ground beef! To our famous Talami, we add mounds of lean ground beef spiced with special seasonings, onions, tomatoes, and green bell peppers.

### **Talami** (frozen 1/2 dozen) **\$10.00**

Famous Hot Buttered Bread. An old Middle Eastern recipe handed down from generation to generation from the first settlers to this country who founded St. Elijah in 1920. It is a combination of flour, water, and yeast, with just the right amount of love and baked to perfection.

### **Hummus** **\$8.00**

Homemade Dip made of ground garbanzo beans, sesame seed sauce (Tahini), garlic, lemon juice, and spices served with pita bread.

### **Tabouli** **\$9.00**

Fresh chopped parsley, green onions, tomatoes, and fresh mint that is mixed with cracked wheat, lemon juice and olive oil. You have tasted the rest, now have the best!

### **Pita Bread** **\$4.00**

Flattened rounds of dough that are puffed up dramatically. When removed from the oven, the layers of baked dough remain separated inside the deflated pita, which allows the bread to be opened to form a pocket.

### **Pita Chips** **\$6.00**

Pita bread that is twice baked, for the perfect crunch, with delicious seasoning baked right in.

### **Rice Hushwa** **\$12.00**

Lean ground beef sautéed with onions, rice, rendered butter and spices.

### **Baklawa** **\$24.00**

Layers of Filo Dough rolled around with pecans and topped with a delicate flavored syrup. Now this is the way to finish off your meal!

### **Baklawa Sampler** **\$6.00**

### **Nutty Delights** **\$15.00**

Uniquely pressed Short Bread cookies made with rendered butter, sugar and flour mixed with sweetened nuts.

### **Ghraybi** **\$12.00**

Uniquely pressed Short Bread cookie's like the above without nuts.

### **Rendered Butter** **\$15.00**

Produced by melting butter to remove the water, salt, and milk solids. All that is left is pure butterfat.

### **Baklawa Syrup** **\$5.00**

Delicate flavored syrup that tops several of our desserts.