

October 2026 Specials

Blue Plate Special:

Main:

Za'atar chicken served over spiced chickpeas with stewed tomato (GF) (DF)
-and-

Baharat beef (simmered ground beef in a middle eastern blend of warm spices with wilted greens and lemon juice) (GF) (DF)

Side: Spiced basmati rice with slivered almonds, dried apricots & golden raisins (GF) (DF) (Ve)

Bread: Lavash paired with house made toun (the most delicious garlic spread you will ever encounter) (Ve) (DF)

Salad: Mixed greens with cucumber, dill, mint, walnuts, fried chickpeas & pomegranate seeds paired with lemon-tahini vinaigrette (Ve) (GF) (DF)

Dessert: Almond olive oil cake with cardamom drizzled with orange blossom glaze (V) (GF)

\$24.95 per person, minimum of 15
(no substitutions)

Additional Specials:

Wrap:

Za'atar chicken with pickled red onion, mixed greens, radish, labneh & feta in flour tortilla- \$10.50 each

Side Salad:

Tabbouleh with fresh herbs, tomato & scallions (Ve) (DF)
\$5.95 per person, minimum of 8

Bar Dessert:

Pistachio Rose Shortbread (V)

Vegan Add On Entrée:

Warm Falafel with roasted veggie tagine served over herbed quinoa (Ve) (GF) (DF) \$85, serves 5

Place your order today!

Call: 202-387-2216

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