



# CrossTalk Kitchen

## Menu

A delicious way to support  
CrossTalk

# Appetizers

## **Basterma Samosas**

Phyllo triangles stuffed with basterma, tomatoes and fondel cheese

## **Brazilian Bread**

Authentic Brazilian bread kneaded with butter and a cheese mix (kashkaval, feta and parmesan), formed into balls

## **Cheese Rolls**

Phyllo rolls stuffed with a cheese mix (mozzarella, feta and akkawi)

## **Chicken Msakhan**

Chicken strips mixed with onions and sumac wrapped in markouk bread

## **Coxinha - Brazilian Croquettes**

Potato dough balls filled with a mixture of chicken, onions, garlic and tomatoes

## **Lahme Baajin (dia of 10 cm)**

Special dough topped with minced beef blended with spices, tomatoes, green pepper, onions, garlic and parsley

## **Olive Bread**

Bread balls with black olives, orange juice and a blend of herbs

## **Fatayer; Nuts**

Square-shaped dough loaded with a mixture of walnuts, cashews, almonds, mushrooms and tomatoes

## **Fatayer; Spinach**

Triangle-shaped dough stuffed with a mixture of spinach, onions and sumac

# Appetizers

## **Kebbeh; stuffed**

Traditional kebbeh stuffed with a mixture of minced beef, onions, pine seeds and spices and formed into balls

## **Kebbeh; without stuffing**

Traditional kebbeh balls

## **Pizza; CrossTalk (dia of 5.5 cm)**

Tapenade, goat cheese, pesto sauce, capers and dried tomatoes topped with a cheese mix (mozzarella and fondel), on a pizza dough

## **Pizza; Vegetarian (dia of 5.5 cm)**

CrossTalk pizza sauce, black olives, mushrooms and tomatoes topped with a cheese mix (mozzarella and fondel), on a pizza dough

## **Pizza; Regular (dia of 5.5 cm)**

CrossTalk pizza sauce, ham, black olives, mushrooms and tomatoes topped with a cheese mix (mozzarella and fondel), on a pizza dough

## **Pizza; Vegan (dia of 5.5 cm)**

CrossTalk pizza sauce and a mixture of onions, zucchini, eggplants, mushrooms, corn, olives, tomatoes and sweet pepper, on a pizza dough

## **Sambousek Beef**

Semi-circle shaped dough stuffed with spiced minced beef, pomegranate molasses, onions and pine seeds

# Appetizers

## Spring Rolls; Shrimps

Spring rolls pastry stuffed with shrimps, cabbage, colored peppers, carrots, mushrooms, corn and ginger, mixed with four sauces

## Spring Rolls; Chicken

Spring rolls pastry stuffed with chicken, cabbage, colored peppers, carrots, mushrooms, corn and ginger, mixed with four sauces

## Spring Rolls; Vegetables

Spring rolls pastry stuffed with cabbage, colored peppers, carrots, mushrooms, corn and ginger, mixed with four sauces

## Tartlets; Spinach

Mini pie dough loaded with creamy spinach, mushrooms and basil mixture topped with a cheese mix (mozzarella and fondel)

## Tartlets; Cheese and Thyme

Mini pie dough loaded with feta and mozzarella cheese, mixed with fresh thyme, topped with a cheese mix (mozzarella and fondel)

## Manakich; Kechek (dia of 10 cm)

Special dough loaded with kechek, onions and tomatoes

## Manakich; Cheese (dia of 12 cm)

Special dough loaded with a cheese mix (mozzarella and fondel)

## Manakich; Zaatar (dia of 12 cm)

Special dough loaded with wild thyme mix

## Manakich; Zaatar, special (dia of 12 cm)

Special dough loaded with wild thyme mix, tomatoes and onions



# Salads

## **Rocca and Beetroots Salad**

Rocca, beetroots and mushrooms, served with lemon mustard dressing

## **Exotic Salad with Shrimps**

A bed of colored lollo lettuce topped with pineapple, palmito, mango, green apples, cranberries and shrimps, served with avocado lemon mustard dressing

## **Exotic Salad with Crabs**

A bed of colored lollo lettuce topped with pineapple, palmito, mango, green apples, cranberries and crabs, served with avocado lemon mustard dressing

## **Fattoush**

A refreshing mixture of lettuce, mint, thyme, purslane (bakleh), tomatoes, cucumbers, onions, mixed with a sumac lemon dressing

## **Fresh Mozzarella Salad**

Fresh mozzarella, tomato slices and fresh basil, served with olive oil



# Salads

## Lentil Salad

Lentils, tomatoes, onions, garlic, parsley and mint, mixed with a lemon dressing

## Quinoa Salad

A delicious blend of quinoa, cucumbers, tomatoes, coriander, black olives, green onions, apples and kiwis, topped with cranberries, served with a lemon mustard dressing

## Potato Salad

A mix of potatoes, tomatoes, green beans, parsley and mint, served with a lemon dressing

## Rocca Salad

A refreshing mixture of rocca, cherry tomatoes, mushrooms and walnuts, served with a lemon dressing

## Tabbouleh

The authentic Lebanese salad made with parsley, tomatoes, onions and bulgur, mixed with a lemon dressing

## Tuna Pasta Salad

Pasta, tuna, lettuce, cucumbers, carrots and corn, mixed with a lemon mustard dressing

# Tart (28, 33, 35 or 40 cm)

## **Brie Cheese**

Brie and parmesan cheese with fresh thyme and a creamy sauce topped with Kashkaval cheese, on a tart dough

## **Caribbean Crab**

Diced crabs, mushrooms, scallions and garlic, with a creamy sauce topped with a cheese mix (mozzarella and fondel), on a tart dough

## **Goat Cheese with Dried Tomatoes**

Goat and parmesan cheese, dried tomatoes, oregano and black olives with a creamy sauce, on a tart dough

## **Leek**

Leek mixed with caramelized onions and a creamy sauce topped with a cheese mix (mozzarella and fondel), on a tart dough

## **Smoked Salmon**

Smoked salmon and capers with a creamy sauce topped with a cheese mix (mozzarella and fondel), on a tart dough



# Tart (28, 33, 35 or 40 cm)

## Spinach

A creamy spinach and mushrooms filling with basil topped with a cheese mix (mozzarella and fondel), on a tart dough

## Vegetable

A mix of vegetables rich in herbs with a creamy sauce topped with a cheese mix (mozzarella and fondel), on a tart dough

## White Cheese and Thyme

A cheese mix of feta, fondel and mozzarella cheese with fresh thyme in a creamy sauce, on a tart dough





# Sandwiches

(Arabic Bread, Kaak or Baguette)

## Boiled Potato

Boiled potatoes with lettuce, dried tomatoes, radishes and pesto sauce

## Cauliflower

Fried or Grilled cauliflower seasoned with sesame paste sauce (tarator) and topped with lettuce, pickles and tomatoes

## Chicken

Boiled chicken mixed with lemon juice, mustard and ketchup and topped with lettuce and pickles

## Chickpeas

Lettuce, Hommos bi Tahini, Pickles and Black Olives

## Crab

Crab, lettuce and pickles with mustard or cocktail sauce

## Eggplant

Roasted eggplants, tomatoes and guacamole sauce

## Fried Potato

Crispy cut fries, thyme leaves, black olives and pizza sauce

# Sandwiches

(Arabic Bread, Kaak or Baguette)

## Ham and cheese

A classic combination of ham and cheese topped with lettuce, pickles and mustard

## Labneh

Labneh, olives, tomatoes, cucumber, mint and thyme

## Roast beef

Roast beef topped with pickles, tomatoes and mustard

## Tuna

Tuna mixed with lemon and topped with lettuce, pickles and corn

## Turkey and cheese

A classic combination of turkey and cheese topped with lettuce, pickles and mustard

## Roasted Zucchini

Roasted zucchini, tomatoes, thyme leaves, black with pizza sauce

# Main Dishes

## Beef (225g/serving)

### Beef Stroganoff

Tender strips of beef and mushrooms in a rich creamy Stroganoff sauce. Served with rice

### Beans and Beef Stew

Dried beans with beef chunks, onions and garlic in a homemade tomato sauce. Served with rice

### Beef Fillet with 3 Mustard Sauce and Vegetables

A whole tender 'Coeur de filet'. Served with vegetables and a mustard creamy sauce rich in herbs

### Gigot, Sauce and Vegetables

Tender and spiced lamb gigot. Served with vegetables and a delicious gravy

### Italian Meat Balls with Red Sauce and Pasta

Tender and juicy meatballs made with ground beef, onions, garlic, parsley, parmesan cheese and soft bread and simmered in a flavorful red sauce, served with pasta

### Kebbeh Bel Saniye (400g)

A mixture of spiced ground beef, onions and pine nuts, spread between two layers of kibbeh

### Beef Lasagna

Stacked layers of lasagna pasta sheets, a rich beef tomato sauce with mushrooms and white sauce, mozzarella and fondel cheese

# Main Dishes

## Beef (225g/serving)

### Potato Soufflé with Beef

Homemade mashed potatoes, layered with spiced ground beef, onions and pine seeds and topped with bread crumbs

### Roast Beef, Sauce and Vegetables

Roast beef with spices and mustard. Served with vegetables and a delicious traditional sauce

### Stuffed Grapevines

Vine leaves stuffed with a rich beef and rice mixture

### Green Beans and Beef Stew

Tender green beans with beef chunks, onions and garlic simmered in CrossTalk's homemade tomato sauce. Served with rice

### Green Peas and Beef Stew

Green peas, carrot cubes and minced beef simmered in CrossTalk's homemade tomato sauce. Served with rice

### Kafta and Potatoes

Flattened balls of kafta, potatoes and tomatoes baked a rich tomato sauce. Served with rice

### Okra and Beef Stew

Okra and tender beef chunks stewed in CrossTalk's homemade tomato sauce. Served with rice

### Spinach and Beef Stew

Spinach with spiced minced beef and coriander. Served with rice



# Main Dishes

## Chicken (200g/serving)

### Chicken Cashew with Noodles

Chicken, ginger, soy sauce, Worcestershire sauce, wine and cashews, served with noodles

### Chicken Stroganoff and Rice

Cubed chicken, cooked in a creamy mushroom sauce. Served with rice

### Chicken with Ceps, Potatoes and Chestnuts

Chicken with ceps, leeks, chestnuts and potatoes

### Chicken with Prunes and Rice

Chicken cooked in a sweet smooth sauce with prunes. Served with noodles

### Chicken and Rice, Mushroom Sauce

Traditional chicken and rice, with minced meat and spices. Served with a mushroom sauce, topped with nuts

### Freekeh with Chicken and Sauce

Frikeh and chicken, with spiced sauce, topped with nuts

### Lacquered Chicken and Noodles

Caramelised chicken cooked in a sweet sauce with honey and soy sauce. Served with noodles and topped with almonds

# Main Dishes

## Chicken (200g/serving)

### **Moghrabiye with Chicken and Sauce**

Traditional moghrabiye with spices, chickpeas and mini onions. Served with sauce

### **Sweet and Sour Chicken and Rice**

Breaded chicken, cooked in a sweet and sour sauce. Served with rice

### **Mloukhiye with Chicken and Rice**

Mloukhieh, chicken, coriander and garlic. Served with toasted bread, vinegar and rice

### **Chicken and Potatoes in the Oven**

Roasted chicken and potatoes with lemon garlic sauce

### **Chicken with Vegetable Noodles**

Chicken strips mixed with vegetables and fine noodles, cooked with soy sauce and ginger

### **Nouilles and Chicken Gratin**

Tagliatelle and chicken, cooked in a white sauce with mushrooms and topped with a mix of cheese

# Main Dishes

## Fish

### **Armorican Shrimps and Rice**

Fried shrimps, mixed with different kinds of vegetables strips and cooked in a tomato sauce. Served with rice

### **Salmon fillet with Cranberry Sauce**

Grilled salmon fillet with herbs, cranberries and white sauce. Served with potatoes and apples

### **Siyadiye with Sauce**

Traditional delicious siyadiye. Served with sauce and nuts

### **Sweet and Sour Fish and Rice**

Fried breaded fish fillets, with a sweet and sour sauce. Served with rice and pineapples

### **Shrimps with Creamy Mushroom Sauce and Rice**

Fried shrimps with butter, garlic, dried tomatoes, mushrooms and spinach, cooked in a creamy sauce. Served with rice

# Desserts

## Caramelized Peanuts

Crunchy sugar-coated peanuts

## Cinnamon Rolls with cream cheese sauce

Fluffy cinnamon rolls with a cinnamon brown sugar filling. Glazed with cream cheese that drips into the middle and soaks every single bite!

## Maacroon

Finger shaped semolina sweets, deep fried then soaked in sugar syrup

## Meghlé

Traditional spiced rice pudding, garnished with shredded coconut and nuts

## Mhallabiyé

Sweet milk pudding lightly flavored with rose water and orange blossom water, topped with crunchy pistachios

## Waffles

Beautifully golden with a crisp exterior and light and fluffy interior

## Tiramisu

A coffee-flavoured Italian dessert, made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa.

## Galette des Rois, Tradional

A king cake made with puff pastry, almonds and pasty cream

## Galette des Rois, Nutella

A king cake made with puff pastry, nutella and pasty cream



# Cookies

## Anise Cookies

Anise-infused cookies speckled with anise seeds

## Chocolate Chip Cookies

Soft and chewy with Lots of chocolate chips

## Ginger Bread Cookies

Soft in the centers, crisp on the edges, perfectly spiced, molasses and brown sugar-sweetened

## Lemon Cookies

Light, buttery and crispy with a mouthwatering lemon glaze

## Melting Moments

Deliciously soft, melt-in-your-mouth cookies, infused with ground Almonds

## Sablés, Chocolate

Soft, crumbly and melt-in-your-mouth cookies sandwiched with chocolate

## Sablés, Jam

Soft, crumbly and melt-in-your-mouth cookies sandwiched with jam

## Sugar Cookies

Soft, thick centers and slightly crisp edges with buttery vanilla flavor

# Cakes and Tarts

## **Brownies; Vegan**

Fudgy, melt-in-your-mouth, super chocolaty and surprisingly vegan!

## **Carrot Cake**

Delicious and moist made with fresh carrots, walnuts and spices

## **Chocolate Cake**

Classic spongy chocolate cake

## **Crème Caramel and Chocolate Cake**

Lovely crème caramel placed on a chocolate cake, covered with caramel sauce

## **Date and Nut Cake**

Vegan and healthy cake, made of honey, dates, walnuts and almonds

## **Fruit Cake**

Rectangular cake, rich in dried fruits and spices

## **Lazy Cake**

Chocolate biscuit cake made with condensed milk and cocoa

## **Orange Cake**

Simple and tasty orange cake

## **Apple Tart**

Sweet Pastry Crust filled with a mixture of apples, cinnamon and raisins

## **Chocolate Tart**

Sweet Pastry Crust filled with dark chocolate and cream

## **Fruit Tart**

Sweet Pastry Crust filled with crème patissière and fresh fruits