

Middle Eastern Cuisine

The Middle Eastern culture can be summed up in one word: *Hospitality*. The door is always open, and the tea is ready to pour. So come hungry, and leave satisfied!

“No one will say the yogurt they made is sour.”

—Assyrian Idiom

(This is what you would say to someone who is bragging about their own cooking).



SPICES

- Allspice
- Cardamom
- Cloves
- Cumin
- Curry
- Nigella Seeds
- Paprika
- Saffron
- Sumac
- Zaatar

HERBS/PRODUCE

- Basil
- Cilantro
- Dill
- Figs
- Mint
- Olives
- Oregano
- Parsley
- Pinenuts
- Pomegranates

OTHER

- Basmati Rice
- Bulgur
- Chickpeas
- Dates
- Jasmin Rice
- Lentil
- Rose Water
- Tahini
- Tamarind
- Vermicelli