

# Summerlicious Prix Fixe

\$35 Per Person

## Appetizer

**Egyptian Lentil Soup** - a hearty home-style soup made in-house with all natural ingredients **V**

**Dokkaa** - a sesame base mix with dried herbs, served with bread and olive oil - a feel good casual dish usually eaten with bread dipped in olive oil **V**

**Lentil Hummus** - Papyrus' version of a classic Middle Eastern food with pine nuts, served with bread **V**

**Bissara** - an exquisite ancient dish - chilled bean and herb puree garnished with caramelized onions, and served with side bread, lime wedges, and olive oil **V**

## Main

**Koshari** - Cairo's ultimate street food - with layers of rice, lentils, pasta, a bold tomato sauce, caramelized onions and garnish, this is a truly mouth-watering dish **V**

**Ful and Tameya Mix and Match Platter** - ful and tameya (similar to falafel) platter with balsamic tehina, salata baladi, lentil hummus, and bread **V**

**Hawawshi** - an Egyptian burger - seasoned lean ground beef or chicken using a secret recipe, pressed and cooked inside Egyptian baladi bread and served with arugula, Papyrus spicy sauce and tehina on the side (choice of beef or chicken & goat cheese)

## Dessert

**Bird Nest Konafa** - Papyrus' signature konafa, a historic dessert made with a vermicelli-like pastry and filled with whole pistachios **V**

**Konafa Canadiana** - a new variation of the historic dessert, shaped like a canoe, and layered with blueberries and hazelnuts **V**

**Bassbousa** - "Just a Kiss" is the name of this very sweet, classic Egyptian semolina moist cake, made in the traditional style **D**

**V** vegan

**D** dairy

# SUMMERLICIOUS<sup>OM</sup>

Produced by  TORONTO