

# Հայկական Ճաշերու Փառատօն

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## Armenian Food Festival

SOORP KHATCH  
ARMENIAN APOSTOLIC CHURCH

Thursday September 19, 2019

12:00 pm - 9:00 pm

Friday September 20, 2019

12:00 pm - 9:00 pm

Saturday September 21, 2019

11:00 am - 10:00 pm

Sunday September 22, 2019

1:00 pm - 4:00 pm

**Address: 4906 Flint Drive, Bethesda, MD 20816**

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**Website: [www.soorpkhatch.org](http://www.soorpkhatch.org)**

**Follow us on Facebook @ Soorp Khatch Armenian Apostolic Church**

Featuring delicious Armenian foods & home baked desserts, freshly brewed Armenian Coffee,  
handmade gifts from Armenia, attic treasures & much more

Carry out or dine in





# PASTRIES



Walnut Baklava



Swar El Sit



Shaabiyat



Bourma



Tahini Bread



Bonchik



Choreg



Simit Cookies



Grebiye



Date Maamoul



Walnut Maamoul



Barazek



Ish El Saraya



Gatnabour



Halawet El Jibn



Kulunje



Haskanoush



Mushebek



Nazook



Napoleon



Walnut Katayef



Cheese Katayef



Namoura



Coconut Cookies

## Samples of some noteworthy items on the menu:



• **Beef Shish Kebob Platter/ Chicken Kebob Platter** - Tender cuts of beef marinated in herbs and spices, or succulent marinated chicken breast cubes, served with Armenian rice or bugler pilaf, along with mixed green salad and pita bread.



• **Losh Kebob Sandwich** - Ground beef marinated with herbs and spices, burger served with a garnish of tomato, parsley, onions and sumac, served in pita pocket.



• **Armenian Rice Pilaf** - Long grain rice cooked in chicken bouillon, butter, with browned vermicelli noodles. Same combination made with Bulgur.



• **Spinach Beoreg - Specialty** -Lightly buttered layers of filo filled with spinach, onions, spices, cheese, and baked to perfection. Same version without spinach made with combination of three cheeses.



• **Imam Bayeldi** - Eggplant rounds stuffed with a mixture of tomato, green and red peppers, onion and spices, cooked in olive oil, served at room temperature.



• **Sarma/Yalanchi** - Grape leaves stuffed with rice, onions, herbs, and tomato, prepared in olive oil a few days ahead to develop the flavors, and served at room temperature.



• **Manti** - Baked ground beef dumplings, served with garlic yogurt sauce.

## Pastries - All homemade prepared by our expert community members:



• **Haskanoush** - specialty of Soorp Khatch Church - a must have! Pastry in the shape of long fingers, filled with walnuts, cinnamon, sugar, and dipped in syrup.



• **Baklava** - Irresistible! Layers of lightly buttered filo filled with generous amounts of ground walnuts, sugar and spices.



• **Bourma** - Layers of filo rolled and filled with sweet nut mixture and served with light syrup.



• **Mamoul** - Dome shaped flaky dough filled with sweet dates - irresistible!



• **Khadayif** - Shredded dough filled with ricotta cheese, baked to perfection and served with light syrup. The same version is also prepared with walnuts and spices.

**There are also daily specials and variety of pastries prepared by the community members.**