

A Moveable Feast

Food is individually portioned unless otherwise specified. "Family style" generally serves 4-6 people. Please let me know about any food allergies or sensitivities when ordering. Please allow at least 24 hours to process orders. I take cash, Paypal and Venmo.

Custom meals and dinner parties available upon request. Contact me at carina.moveablefeast@gmail.com or 540-416-1594

Stews

Ghormeh Sabzi

Beef or lamb simmered in a sauce of minced spinach, parsley and cilantro lemon and dried lime, served with basmati rice.

beef: \$14, lamb: \$15

Fesenjoon

Chicken braised in a sweet & tart pomegranate and walnut sauce, served with basmati rice and cucumber salad.

Family style: \$36

Saffron and Turmeric Chicken with Sour Plums

Saffron and turmeric chicken simmered in sweet and tart stew with dried plums and lemon, served with basmati rice.

\$14, add potatoes \$16

Yellow Curry with Chicken and Veggies

Chicken thighs braised in coconut milk and my own curry spice blend with your choice of veggies. Veggie options: sweet potato, potato, tomato, bell peppers, broccoli, cauliflower, bok choy. Served with basmati rice. Specify mild, medium or spicy.

Individual: \$14 or Family style: \$45

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Meatballs

Amir's Pomegranate and Walnut Meatballs

Ground lamb and/or beef with pomegranate, walnuts and a middle eastern spice blend. Served with cucumber salad and mast-khiar (cucumber & yogurt sauce) or hummus.

\$14

Spicy Lamb and Eggplant Meatballs

Ground lamb and eggplant mixed with a spice blend of oregano and red pepper, simmered in a spicy tomato sauce with goat cheese.

\$12

Winter Meatball Soup

Ground beef meatball stuffed with dried apricot and carrot. Served in a turmeric and saffron broth with chickpeas and potatoes.

\$14

Falafel (meatless ball)

Delicious ball of chickpeas and herbs. 2 pieces.

\$5

Everything Else

Hummus

Chickpeas, tahini and lemon.

\$5

Mast-Khiar

Greek yogurt with cucumbers and dill.

\$5

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Salad Shirazi

Traditional cucumber and tomato salad of Shiraz, with a lemon and pomegranate vinaigrette.

\$5

Carrot and Ginger Slaw

Carrots and green onion tossed with ginger and sesame seeds.

\$5

Sauteed Chickpeas and Raisins

Chickpeas sauteed with golden raisins, herbs and spices.

\$5

Albaloo Polo

Basmati rice layered with sour cherries.

Family size: \$11

Basmati Rice

Steamed basmati rice.

Family size: White \$8, Brown \$9

Add cranberries or raisins, and saffron onions: \$3

Baklava

Phyllo dough layered with walnuts and pistachios, drizzled with honey and orange blossom water

2 pieces: \$7

Full pan: \$50

Grazing Platters

Petit: 2 cheeses, 3 meats, fruit spread

Dried and fresh fruits, nuts and herbs

\$50

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Grande: 3 cheeses, 4 meats, fruit spread and savory spread

Dried and fresh fruits, nuts and herbs

\$80

Mediterranean Mezze

(vegan/vegetarian)

Olives, Stuffed Grape Leaves, homemade hummus or nut spread

bell peppers, cucumbers, and/or other veggies

\$45