**Pop-up Palestine Café Fundraiser**

**Collection Point:**

**Harbour Way, off Canon’s Road BS1**

**One night only: Sat 4th Dec 2021**

Alissar Amali is a Palestinian writer, poet, activist and a fantastic cook. Sadly, Alissar has breast cancer and is fundraising to cover some of the costs of treatment unavailable on the NHS. A single mum from Syria living in Bristol with her young son.

**Food prepared by Palestinian women: Alissar and Roula.**

**Cost per head: £15.00 (donations most welcome!)**

**Payment: Cash on collection (or cheque)**

**Collection between 5.30 and 6.30pm.** *Please observe social distancing.*

**Advance orders only to**: alcy\_am@yahoo.com by **8pm** on **Sun 28th Nov**

**Each** order includes **5** authentic Palestinian dishes:

Vegetarian, vegan and Halal versions of this menu are available. Please specify your dietary preferences when you place your order. *No Gluten-free version of this menu- apologies!*

**1- Kubbeh bil Foren / Palestinian style Meat pie:**

Crust made of Bulgur, mince lamb, onions and other spices (*potato instead of lamb for vegan and vegetarian*) and stuffing made of fried mince lamb, pine nuts, almonds and onions cooked in olive oil. (*Tempeh and mushrooms for vegan and vegetarian options*)

**2- Freekeh:** Cracked Roasted Wheat Grain cooked with Ghee and spices (*cooked with olive oil for vegans*)

**3- Baba Ghanoush:** grilled Aubergines, tahinni paste, lemon juice, garlic and other spices. Garnished with parsley and pomegranate seeds.

**4- Kheyar bi Laban:** Greek yogurt (*with* *coconut yogurt for vegan*), cucumber, dried mint, and garlic. Garnished with fresh mint.

**5- Mehammarah:** Palestinian chilli sauce, bread crumb, crashed walnuts, olive oil, dried mint and lemon juice.