

# ARMENIAN FOOD FESTIVAL

SOORP KHATCH CHURCH  
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Thursday, September 21, 2017  
12:00 PM – 9:00 PM

Friday, September 22, 2017  
12:00 PM – 9:00 PM

Saturday, September 23, 2017  
11:00 AM – 10:00 PM



*Featuring delicious Armenian food and home baked desserts, freshly brewed Armenian Coffee, handmade gifts from Armenia, a well stocked gourmet table display, activities for children and much more....Carry out also available*

## **Samples of some noteworthy items on the menu:**

- **Beef Shish Kebab Platter/ Chicken Kebab 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 Kebab 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 Bulger.
- **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.

## **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, sandwiched in between layers is a delectable filling of ricotta cheese, baked to perfection and served with light syrup. The same version is also prepared with cream filling replacing the ricotta cheese. There is also a third version filled with walnuts and spices.

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