

The background of the entire page is a repeating pattern of olive branches with olives and leaves, rendered in a light green, sketch-like style. In the center of the page, there is a more detailed illustration of an olive branch. At the top of this central branch is a small, golden dome with a blue base, resembling a mosque or a traditional building. Below the dome, the name 'al Badawi' is written in a blue, cursive script. The main title is written in a black, elegant cursive font over the top half of the page.

*Multi-sensory experience:
Middle Eastern Cuisine*

*Sandra Nicolas
BUF 4300: Global Sourcing
and international Trade Policy
DR. Adomaitis*

a. How were you addressed when you entered into the restaurant? Did you need to make reservations? How long was the wait before you were seated?

taste, sound, sight, touch, & smell. You must use notes from lecture.

As one walked into Al Badawi one can expect the hostess, adorned in elegant attire, to greet guests with a warm smile as if she had been expecting their arrival. "Ah, welcome," she said, her voice carrying a melody of hospitality. "Would you like to be seated or order to go". Al Badawi a middle eastern restaurant specializing in authentic Palestinian cuisine has many options to serve its customer's needs. With two locations in New York City, they offer the option of Catering, ordering online, picking up orders, and dining in. Particularly the location venue in Brooklyn Heights the ambiance is too great not to partake in a dine-in experience. On the Al Badawi website there is a direct link to use for reservation, but please feel free to call and make a reservation as they do offer the service at your convenience. When you click on the reservation link, and pick the location of choice, you are then taken to a direct link to the booking platform website Resy to continue booking.

On a Saturday night expect a full house at Al-Badawi, it is home to many Brooklynite's foodies. Even on a busy night and with no reservation, expect to receive amazing services as Al Badawi can accommodate you to an amazing experience. Customers fill the house with conversations and laughter from the restaurant floor to the bar where sitting is also available. With no reservation on a busy night expect to wait less than 5 minutes for the hostess to place you at a table. During this time, take in the atmosphere of Al-Badawi, the lighting is dimmed down to give a personal experience with whom you choose to dine, the smell of baked bread from the bar is already suggesting to your stomach as your mouth waters the physical taste. As one settles into their seat, they couldn't shake the feeling of being treated with a certain admiration, as if their mere presence elevated the dining experience to something truly special. It was an acknowledgment that went beyond mere courtesy.

Al-Badawi has a cozy yet vibrant atmosphere, with warm lighting and comfortable seating arrangements. The interior features Middle Eastern-inspired décor, such as ornate lamps, many colorful plants all around the room, and traditional artwork adorning the walls. The main right-side wall features a large, colorful mural painted on the wall. It depicts an outdoor scene with a large, spreading tree in the center that appears to be growing out of the wall. A dome structure, reminiscent of those found on traditional buildings, possibly indicating an architectural influence from the Middle East, rises from behind the tree. On either side of the tree are figures painted to look like people traditionally dressed. The left figure appears to be working and picking up things from the garden scenery, which is linked to the mural the theme of the restaurant. The right figure is standing with hands clasped in front of them. The style of dress and the activities depicted suggest a rustic or historical setting. The ceiling has wooden beams, which gives the space a cozy and possibly rustic or vintage atmosphere. The overall ambiance created by the mural and the room's decor aims to provide a unique and immersive dining experience.

b. What are the cultural differences you notice? (Use class notes) Using your five senses of taste, touch, sight, smell, & sound (remember Eicher & Roach-Higgins (1992) definition of Dress) describe some of the cultural differences that you are not accustomed to (in comparison to All-American restaurant or restaurant chains, but do not write the actual comparison to American restaurants). For example, one can describe but not limited to the sights in the restaurant décor, odors from unusual foods, and sounds from music. One should use all five-senses in this cultural experience in detail. Each of the five senses should be in a separate paragraph).

Embarking on a culinary journey at Al Badawi, the sensory experience of taste takes center stage for diners, transporting them to the bustling streets of Palestine with each flavorful bite. The richness and depth of Palestinian cuisine *unfold* on their palates, awakening their senses in a way that transcends the offerings of mainstream American restaurants. Bold spices and aromatic herbs infuse every dish with layers of complexity, creating an *explosion* of flavors that dance across their taste buds. With each tender morsel of lamb kebab, diners are *enveloped* in the warm *embrace* of tradition, the meat *diffuses* with a symphony of spices that evoke memories of distant lands. The creamy hummus, drizzled with *fragrant* olive oil and sprinkled with sumac, offers a delicate balance of tanginess and earthiness, while the smoky baba ghanoush delights with its nuanced interplay of charred eggplant and savory tahini. Each dish at Al-Badawi is a masterpiece of flavor and heritage, leaving an indelible mark on diners' palates and a longing for the vibrant streets of Palestine that inspired it.

At Al-Badawi, the sensory experience extends beyond taste to include the tactile delights of dining. As diners eagerly reach for a warm piece of freshly baked pita bread, their fingers *sink* into its soft and pillowy texture, immediately awakening their sense of touch. The warmth emanating from the bread *envelops* their hands, inviting them to explore its comforting *embrace*. With each *tear* and *pull*, they are greeted by a gentle *resistance* that gives way to the *tender* interior, revealing a world of possibilities for savoring the flavors that await. The contrast between the supple bread and the creamy hummus creates a harmonious interplay of *textures*, offering a satisfying sensation that *lingers* on their fingertips. As diners continue to *indulge*, they are *struck* by the meticulous attention to detail evident in every aspect of the presentation. From the artfully *arranged* meats to the delicate pastries, each element of the dish is *crafted* with care and craftsmanship, *elevating* the dining experience to one of sensory delight.

At Al-Badawi, the visual experience is an integral part of the dining journey, offering a feast for the eyes that mirrors the rich cultural heritage of Palestine. Stepping into the restaurant, diners are immediately captivated by the vibrant colors, intricate patterns, and ornate furnishings that adorn the space. Hand-painted tiles line the walls, depicting scenes of Palestinian life and tradition, while elegant brass lanterns cast a warm and inviting glow over the dining area,

creating an ambiance that is both intimate and enchanting. Every detail, from the meticulously *crafted* tables to the delicate tableware, reflects the beauty and sophistication of Palestinian design, inviting diners to *immerse* themselves in a world of timeless elegance. The restaurant's decor seamlessly blends elements of Palestinian heritage with contemporary touches, creating a space that feels both familiar and exotic. The vibrant colors of the furnishings and decor evoke the warmth and vibrancy of Palestinian culture, while the intricate patterns and motifs pay homage to centuries of artistic tradition. From the hand-*carved* wooden doors to the intricately woven textiles, every aspect of the decor tells a story, inviting diners to embark on a journey through the rich tapestry of Palestinian history and culture.

The visual experience at Al-Badawi is further *enhanced* by the sight of diners enjoying their meals, their faces *illuminated* by the *flickering* candlelight as they savor each bite. The restaurant buzzes with energy and excitement, creating a lively atmosphere that is as intoxicating as it is inviting. Whether dining alone or with loved ones, every moment at Al-Badawi is a celebration of community and connection, with each diner adding its unique touch to the *vibrant* tapestry of the restaurant's ambiance. In every corner, there is a sense of warmth and hospitality that is distinctly Palestinian, inviting diners to linger and savor the sights, flavors, and traditions of this vibrant culture.

In terms of smell, upon entering Al-Badawi, one is greeted by the intoxicating aroma of spices *emanating* from the kitchen, intermingling with the inviting scent of freshly baked bread and *roasting* meats. The air becomes alive with the fragrant notes of cumin, coriander, and sumac, evoking vivid memories of bustling markets and bustling kitchens. Each dish carries its own distinct aroma, ranging from the earthy richness of the lamb to the citrusy tang of the tabbouleh, creating a harmonious symphony of smells that captivates the senses and arouses the appetite.

As for sound, Al-Badawi offers a melodic symphony of laughter, conversation, and the rhythmic pulse of Middle Eastern music softly playing in the background. The restaurant *buzzes* with lively energy as diners engage in animated discussions, sharing stories and laughter over their meals. This vibrant atmosphere fosters a sense of warmth and camaraderie, reminiscent of *gatherings* among cherished family and friends. The carefully *curated* music serves to *enhance* the overall ambiance, with its haunting melodies and hypnotic rhythms *transporting* diners to distant lands, further *immersing* them in the cultural tapestry of Al-Badawi. As the music fills the air, it becomes an integral part of the dining experience, heightening the senses and strengthening the connection to the rich traditions and heritage celebrated within the restaurant's walls.

c. Look at the menu. What are the types of foods they offer? What are some unusual food items? Do they describe the ingredients in the food? What are the ingredients? List various food items from the menu. What menu items did you order? Is there more than one language used to describe the foods on the menu? Please write in detail.

Upon reading the menu at Al Badawi restaurant nestled in the heart of Brooklyn Heights, one is met with an array of Middle Eastern delights that promise to captivate the palate and satisfy even the most discerning of tastes. The menu showcases a diverse selection of traditional dishes, each boasting an enticing blend of flavors and aromas. Al Badawi presents its menu in a traditional booklet covered in soft- smooth brown leather, engraved with its logo in the center. Each menu page is bordered with decorative olives and leaves the well-known fruits of the Palestinian people. Although the menu does not display the ingredients in each dish they offer, it's very easy to express to the waiter of your lack of knowledge of certain dishes and they will further explain the dishes, or to ensure confidence on what is best for your taste buds, the available menu online has a full description of each dish.

The menu boasts an impressive array of traditional dishes, each lovingly prepared using time-honored techniques and authentic ingredients. The menu is divided into distinct sections offering a diverse selection of appetizers, soups, Middle Eastern flatbreads, traditional dishes, sandwiches, platters, mashawy (grilled meats), drinks, and family-style portions. Starting with the appetizers, patrons can indulge in classic favorites like Hummus, Baba Ghanoush, and Labneh, alongside unique offerings such as Muhammarah (roasted sweet red peppers blended with walnuts and pomegranate molasses) and Zahir (a dish served on a bed of tahini and drizzled with pomegranate molasses). Each dish is described in detail, providing insight into its ingredients and preparation. Moving on to soups, the Lentil Soup offers a comforting option for those seeking warmth and nourishment.

The Middle Eastern flatbreads section presents a variety of options, including Pistachio Flatbread, Zaatar Flatbread, Lahma Bi Ajeen Flatbread (with ground beef), and Chicken & Zaatar Flatbread. These dishes combine a crispy base with flavorful toppings, creating a satisfying fusion of textures and tastes. In the traditional dishes category, diners can enjoy Ouzi Beef, Ouzi Lamb, Ouzi Chicken, Mansaf, Maklouba, and more. These hearty and aromatic dishes feature a medley of spices, meats, and vegetables, showcasing the culinary traditions of the region. For those craving sandwiches or platters, Al-Badawi offers Chicken Shawarma, Beef Shawarma, Mix Shawarma, and Falafel options, served with a side of rice, salad, hummus, and baba ghanoush. Mashawy & Meats features a selection of grilled meats such as Chicken Kebab, Lamb Chops, Beef Kebab, Mixed Grill, and BBQ Chicken, served with accompaniments like hummus, baba ghanoush, and salata. To quench your thirst, the drinks menu includes a variety of options ranging from soft drinks like Coca-Cola and Dr. Pepper to seltzer and water. Lastly, for those dining with family or a larger group, Al-Badawi offers family-style portions of various traditional dishes, accommodating parties of different sizes.

For Appetizer, in a biased conclusion, the Al-Badawi Hummus and Pita bread is the best anyone will ever have in their lifetime. Palestinian hummus is a velvety-smooth masterpiece, crafted from freshly ground chickpeas blended with the finest olive oil, creamy tahini, zesty lemon juice, and just the right number of fresh garlic. As you dip your spoon into its luscious depths, you're immediately greeted by an aroma that tantalizes the senses, a harmonious blend of nutty tahini, earthy chickpeas, and fragrant olive oil. Upon tasting, the hummus envelops your palate in a luxurious embrace, its silky texture caressing your tongue with each bite. And then

there's the pita bread – a humble yet essential companion to the star of the show. Freshly baked and still warm from the oven, the pita bread is soft and pillowy, with just the right amount of chewiness to provide the perfect vessel for scooping up generous dollops of hummus. As you tear off a piece and feel the slight resistance of the crust giving way to the tender interior, you know you're in for a treat.

Palestinian Zaatar Flatbread is a culinary masterpiece that delights the senses in every way imaginable. The Zaatar Flatbread emerges from the oven, and a tantalizing fragrance fills the air, wafting gently towards you with hints of earthy herbs, nutty sesame seeds, and aromatic olive oil. It's an invitation to indulge in the flavors that await, a promise of culinary delight that cannot be ignored. Your taste buds are greeted by a burst of flavors that dance across your palate with each chew. The Zaatar – a blend of thyme, sumac, sesame seeds, and other savory spices – takes center stage, its herbal notes mingling seamlessly with the rich, nutty undertones of the olive oil. There's a subtle tanginess from the sumac, a hint of sweetness from the sesame seeds, and a depth of flavor that is truly remarkable. The Zaatar Flatbread boasts a perfect balance of crispiness and chewiness, with a golden-brown crust that gives way to a soft, pillowy interior. With each bite, you experience a symphony of textures – the crunch of the crust, the tender bite of the bread, and the slight resistance of the sesame seeds as they release their nutty essence. As you break off a piece of the Zaatar Flatbread, you can feel the warmth emanating from its freshly baked surface, inviting you to savor every moment of the culinary journey ahead. The bread is soft and supple, yet sturdy enough to hold the fragrant Zaatar seasoning without becoming soggy or overwhelming.

For the main course, an easy choice for a beginner that's diving into middle eastern food, Al-Badawi lamb kebab is a perfect choice. Each succulent morsel of lamb is a revelation, bursting with flavor and tenderness. The meat is expertly marinated in a blend of traditional Palestinian spices, perhaps a mix of cumin, paprika, garlic, and a touch of tangy yogurt to tenderize and enhance its natural richness. As you take your first bite, the charred exterior yields to reveal juicy, perfectly cooked meat that practically melts in your mouth. The spices impart a depth of flavor that is simultaneously robust and nuanced, with each bite delivering a symphony of savory goodness. Accompanying the lamb kebab is a bed of fluffy rice, cooked to perfection and infused with the subtle flavors of butter or olive oil. And sides of a generous serving of creamy hummus, smoky babaghanoush, and vibrant salata (salad) add layers of texture and flavor to the dish. The hummus provides a creamy contrast to the richness of the lamb, while the babaghanoush offers a smoky, eggplant-forward note that complements the savory meat beautifully. The salata, with its crisp freshness, serves as a refreshing palate cleanser, rounding out the meal with a burst of playful flavor. The menu is in English to describe the dishes, it doesn't take away the authentic dining experience. With its extensive offerings and attention to detail, Al-Badawi promises a culinary adventure that celebrates the flavors and traditions of the Middle East.

d. Is a traditional salad offered? If not, describe what is offered. What types of breads are

offered (flat, pita, tortilla chips)? What type of desserts (cheesecake, fortune cookie, coffee)? What are they like? Describe each in detail.

Let's delve into the experience of exploring the menu offerings at Al-Badawi, particularly focusing on salads, bread, and desserts. Starting with salads, it seems that Al Badawi's menu primarily focuses on their Middle Eastern flatbreads as the main offerings. While there may not be a traditional salad listed, there are certainly elements of freshness and vibrancy present in the dishes. The flatbreads are often accompanied by various toppings such as zaatar, which provide a burst of flavor and texture akin to what one might find in a salad. Additionally, the inclusion of herbs and spices in the flatbread adds a refreshing and aromatic element to the meal, contributing to a balanced dining experience.

Al-Badawi offers a tantalizing array of Middle Eastern flatbreads that cater to different palates and preferences. From the Pistachio Flatbread, which boasts a unique combination of ground pistachios and mixed cheese, to the Zaatar Flatbread, which showcases the earthy flavors of zaatar and olive oil, each option promises a sensory journey that engages both taste and smell. The Lahma Bi Ajeen Flatbread, featuring savory ground beef, and the Chicken & Zaatar Flatbread, with its flavorful marinated chicken, offer satisfying options for meat lovers. Meanwhile, the 7 Cheese Flatbread and the Shrimp Flatbread provide indulgent choices for those seeking a more decadent experience. Each flatbread is expertly crafted with a crispy yet tender crust, ensuring a delightful textural contrast with every bite. Finally, let's explore desserts. While specific desserts like cheesecake or fortune cookies may not be listed on the menu, it's common in Middle Eastern cuisine to end a meal with sweet treats that highlight the region's rich culinary heritage.

While Al Badawi's menu may not feature traditional salads or specific desserts like cheesecake or fortune cookies, its offerings of Middle Eastern flatbreads and potential for classic Middle Eastern desserts promise a sensory adventure that celebrates the diverse and vibrant flavors of the region. Each dish is thoughtfully crafted to engage the senses and provide a memorable dining experience that transports diners to the heart of the Middle East.

e. What types of beverages are offered? Do they have an alcohol menu? What is not typically offered in an American chain restaurant? Describe each in detail.

Al Badawi's beverage menu reflects a focus on providing refreshing and thirst-quenching options that complement the rich and flavorful Palestinian cuisine. While the selection may appear modest compared to what one might find in an American chain restaurant, it's important to appreciate the authenticity and simplicity of the offerings. Al-Badawi offers a variety of soft drinks, including Sprite, Coca-Cola, and Dr. Pepper. These familiar choices provide a familiar and comforting accompaniment to the meal, with their effervescence and sweetness balancing out the savory flavors of the cuisine. Al Badawi also offers water and seltzer. While these options may seem straightforward, they play a crucial role in enhancing the overall dining experience by providing a clean and refreshing palate cleanser between bites. The crispness of

the seltzer can help to awaken the taste buds and prepare them for the next tantalizing bite of Palestinian flavors.

Al-Badawi does not offer an alcohol menu, which is not typically found in American chain restaurants. Instead, the restaurant embraces a bring-your-own-bottle policy, allowing diners to personalize their dining experience by bringing their favorite alcoholic beverages to enjoy alongside their meal. For many people who do not drink, this can be a welcoming act to not pressure anyone to indulge in alcohol like most American cuisine. Most of the time in an American restaurant the first order of business is the liquor, it's the first thing a waiter asks the table, the first thing to be prepared and brought to the table. This unique approach adds an element of Palestinian hospitality and culinary tradition. The focus on simple yet satisfying options, coupled with the bring-your-own-bottle policy, creates a welcoming and inclusive atmosphere where diners can savor the flavors of Palestine while enjoying their favorite beverages in good company.

f. How is the food reflective of the cultural geography and the economic geography (Use class lecture notes for each definition)? (i.e. spices are abundant in India which is rich in spices & fish (sushi) is popular in Japan & it is part of the G8). Describe approximately where in the world (continent & location) and from country this culture's food is best known. Be sure to research the country about geography, spices, foods, etc.....Be sure to use APA in-text citations and references.

The food of Palestine reflects the cultural geography of the region by incorporating ingredients and culinary techniques that are abundant and characteristic of the Middle Eastern and East Mediterranean regions. "Palestinian cuisine showcases a diverse array of vibrant and flavorsome dishes, each region within Palestine boasting its own specialties and culinary traditions (*Food of Palestine* 2024)." For example, the Galilee region is renowned for its olives, pomegranates, and freshwater fish, while the West Bank features heavier dishes incorporating lentils, meats, and traditional loaves of bread. Gaza, on the other hand, is known for its rich seafood offerings, as well as skewered meats and chili peppers. Palestinian sweet treats, which often include pastries, sweetened cheeses, nuts, and dates, are celebrated worldwide for their indulgent flavors.

The culinary landscape of Palestine is deeply rooted in its geography, with each governorate offering unique ingredients and flavors that reflect the diversity of the region. Olive oil, olives, beans, legumes, yogurt, seasonal vegetables, and quality meat and fish are fundamental elements of Palestinian cooking, showcasing the abundance of agricultural resources found throughout the country. "Through its emphasis on fresh, locally sourced ingredients and traditional cooking methods, Palestinian food reflects the deep connection between culture, geography, and gastronomy in the region (*Food of Palestine*, 2024)." Furthermore, mealtimes in Palestine hold cultural significance beyond mere sustenance, serving

as occasions for social gatherings and celebrations where food plays a central role in fostering familial bonds and community connections.

The food of Palestine is intricately tied to its economic geography, reflecting the challenges and resilience of the agricultural sector in the face of external pressures and internal obstacles. Despite the negative consequences of globalization, including the dumping of food and agricultural products from Western countries and the imposition of structural adjustments that favor new sectors over traditional agriculture, the Palestinian agricultural sector remains a vital component of the economy. “The sector plays a crucial role in ensuring job opportunities, food security, and economic sustainability for Palestinian families, particularly those in rural areas (Attaya, 2023).” Palestinian agriculture demonstrates several comparative advantages that contribute to its prominence within the region. “These advantages include its role in maintaining Palestinian steadfastness and existence, ensuring food security, supporting other economic sectors, reducing unemployment, utilizing agricultural machinery, maintaining agricultural know-how, and fostering diverse crops (Attaya, 2023)”. Palestinian agricultural produce is renowned for its high-quality natural and organic nature, providing opportunities for marketing in the global market.

Economic geography examines the distribution of industrialization and wealth across different regions and countries. In the context of the "Group of Seven" (G7) countries, comprising the most developed nations including the United States, Japan, Germany, France, the United Kingdom (England), Italy, and Canada, there are notable similarities in their retailing practices despite their geographical distance from each other. Palestinian cuisine is best known in the Middle East region, specifically in the Levant, which includes countries like Lebanon, Jordan, and Syria. Within Palestine, each region boasts its own culinary specialties, contributing to the diverse food landscape of the country. “The unique flavors and ingredients found in Palestinian food are a testament to the rich agricultural heritage and traditions that have sustained Palestinian communities for generations (Attaya, 2023)”. The cultural and economic significance of Palestinian food is deeply rooted in the geography, history, and traditions of the region, making it a cherished aspect of Palestinian identity and heritage. Palestinian cuisine reflects the economic geography of the region by showcasing the resilience and resourcefulness of the agricultural sector in the face of external challenges.

g. Describe the dress? (Dress is inclusive of all five senses – you smell perfume, hear jewelry, see make-up, etc....) What are the employees, such as hostesses or wait staff wearing? Please use Eicher-Roach-Higgins (1992) article to define dress and answer appropriately. This must be used and written in at least 2 paragraphs with correct in-text citations and references discussing all five (5) senses.

In the restaurant, the dress of the wait staff and hostesses contributes significantly to the overall sensory experience, engaging multiple senses as outlined by Eicher-Roach-Higgins (1992). As one enters the establishment, they are greeted by the sight of the hostesses who are

attired in a more casual yet *polished* ensemble, consisting of a white t-shirt paired with black bottoms. This attire exudes a sense of approachability and friendliness, inviting patrons into the restaurant with a warm and welcoming demeanor. The simplicity of the outfit appeals to the sense of sight, with the contrasting *colors* of black and white creating a visually striking yet harmonious look. The simple yet elegant waiters are clad in *sleek* all-black attire. The uniform exudes sophistication and professionalism, with the *smooth texture* of the cotton fabric appealing to the sense of touch. The clean lines and *tailored* fit of the clothing create a visually pleasing aesthetic, enhancing the ambiance of the dining space. Additionally, the monochromatic color scheme allows the wait staff to blend seamlessly into the background, ensuring that the focus remains on the culinary experience rather than distracting attire.

Picture the waiter gracefully *gathering* her hair and *sleeking* it back into a neat ponytail. With a gentle yet confident touch, she ensures that every strand is *smoothed* into place, embodying the essence of professionalism and attention to detail. As she secures the ponytail, her movements are fluid and relaxed, reflecting a sense of calm and poise that adds to the ambiance of the dining experience. With a warm smile and a nod of acknowledgment, she embodies the spirit of hospitality, ready to assist and serve with grace and elegance throughout your meal. Furthermore, the choice of fabrics and materials ensures comfort for the hostesses as they navigate their duties, with the *softness* of the cotton fabric adding to the sensory experience. Overall, the dress of the wait staff and hostesses at the restaurant not only reflects the establishment's commitment to professionalism and hospitality but also enhances the sensory journey of the dining experience.

h. Rate your experience as a food critic (as in the LA Times or Houston Chronicle).

Ratings should be dependent on taste, service, décor, cleanliness, authenticity, quality and price and should range from A-F (“A” being the best). Explain why you chose this rating. Be thorough and detailed in your explanations. Be sure to write at least 2 paragraphs. Use details to explain.

In the assessment of Al-Badawi restaurant in Brooklyn Heights, it certainly deserves an "A" rating, encapsulating the exceptional dining encounter across various dimensions. Commencing with the taste, each dish exudes authentic Palestinian flavors, resonating with bold spices and fresh ingredients that tantalize the palate. From the succulent lamb kebabs to the velvety hummus and delectable flatbreads, every culinary creation stands as a testament to the chef's expertise and commitment to excellence.

Regarding service, Al-Badawi shines brightly, providing attentive and amiable assistance. The staff demonstrates profound knowledge of the menu and eagerly caters to diverse dietary preferences and special requests, ensuring a seamless dining journey from start to finish. Moreover, the restaurant's décor exudes an inviting aura, boasting intricately hand-painted tiles, graceful brass lanterns, and cozy seating arrangements that foster a warm and hospitable

ambiance. Notably, the establishment maintains impeccable cleanliness standards, with tables promptly cleared and surfaces meticulously sanitized throughout the evening. In summation, Al-Badawi restaurant delivers an extraordinary dining experience characterized by exceptional taste, gracious service, inviting ambiance, and pristine cleanliness, affirming its position as a culinary gem worth every penny.

i. What did you learn from this experience that you could contribute to a multi-cultural experience in a class discussion? Give details in your writing of a complete paragraph.

From the experience at Al Badawi restaurant, one has gained profound insights into the Palestinian culture and culinary traditions, which could significantly enhance discussions on multicultural experiences in a classroom setting. The exploration of Palestinian cuisine provided a captivating glimpse into the intricate tapestry of flavors, techniques, and histories that define this rich culinary heritage. Palestinian cuisine is characterized by its emphasis on fresh and locally sourced ingredients, as well as its bold and vibrant flavors stemming from a diverse array of spices and herbs. Dishes such as the tender lamb kebabs, creamy hummus, and aromatic flatbreads served at Al Badawi exemplify the essence of Palestinian practice, reflecting centuries-old culinary traditions passed down through generations.

Moreover, the experience at Al Badawi underscored the profound cultural significance of hospitality within Palestinian society. The attentive service and welcoming ambiance of the restaurant highlighted the integral role of hospitality in fostering cross-cultural connections and creating inclusive spaces where individuals from diverse backgrounds feel valued and respected. This emphasis on hospitality reflects the deeply ingrained cultural values of generosity, warmth, and communal spirit that are central to Palestinian identity.

By sharing this immersive culinary experience, one aims to encourage classmates to engage with multicultural experiences with an open mind and a genuine curiosity to learn. Through exploring the interconnectedness between food and culture, students can develop a deeper appreciation for the diverse cultural tapestry of the world we inhabit, fostering empathy, understanding, and respect for different traditions and perspectives. Ultimately, the exploration of Palestinian cuisine at Al Badawi catalyzes meaningful cross-cultural dialogue and exploration, enriching the educational experience and promoting greater intercultural understanding and appreciation.



FAMILY STYLE PORK

MAKLOUBA	4-6 ppl 125 / 6-8 ppl 165
MANSAF	4-6 ppl 170 / 6-8 ppl 225
FATTAT JAJ	4-6 ppl 130 / 6-8 ppl 170
FATTAT LAHMA	4-6 ppl 140 / 6-8 ppl 180
OUZI BEEF	4-6 ppl 165 / 6-8 ppl 220
OUZI LAMB	4-6 ppl 200 / 6-8 ppl 270
OUZI CHICKEN	4-6 ppl 135 / 6-8 ppl 175
FAMILY MASHAWY PLATTER	5-6 ppl 160



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