## Fans follow La Shish to spacious new location

Joan, were enjoying lunch and coch others company in booth at the newly opened La

and coen others company in booth at the newly opened La Shish Livonio.

"It's very nice; we came here last week, too," asid Weber, a La Shish Inn for "at least five years." He's eaten at La Shish restaurants in Dearborn and Farmington Hills and was happy when one opened in Livonia.

"Quality, variety and freshness are the reasons he keeps coming back. The service is polite; it's always good," he said, Weber enjoyed the chicken shish kalod he ordered, and his mom, a Livonia resident, had her favorite, chicken shawarma with salad.

The opening of La Shish Livonia was a much anticipated event, "People kept knocking on the door asking as when were going to epen," said Charles Sand, vice president of operations.

"Every time we once a new "Every time we once a new and

Sand, vice pressions of tions.

"Every time we open a new location there's a half hour to an hour wait for dinner, 5-10 minutes for lunch," said Sand.
"Weekends have been crazy "If you don't want to wait, order a curryout, or visit between 3-5 p.m. which is the slow, steady time.

p.m. which is the slow, steady time.

The new Livenia La Shish is a beautiful restaurant, twice the size of the new Canten location. There's a mixture of comfortable booths and tables of four, Help-ing to create an Arabian Night atmosphere are custom arched windows a giventle beaus chest. atmosphere are custom arched windown, a gigantic brass chan-dolier, and fabric draped across the ceiling. Adding to a warm and welcoming feeling is a La Shish trademark, the scent of fresh-baked bread from the on-promise oven served warm at your table.

promise oven served warm at your table.

Executive Cheffsonior vice president Jamil Eid is responsible for all of the food, and trains the chefs. Before you taste the food with your mouth, you taste it with your eyes," said Eid explaining his philosophy about food. "Coaking is an art and I love cooking."

New items he recently added to the menu include Hummun with vegings. Mediterranean chicken wings, Shish Tawook (chicken knbob) with lemon and oregano, quali, and salmon fillet.

If you want to wow your

## TYPE STEAMS COOKING

ETCOEKEING

The Detroit Big Smoke,
7-10 p.m. Wedneadoy, Feb. 23,
Detroit Marriott, \$150 per person. Over 4,000 cigar lovers
attended Cigar Aficionado magzarino'a Las Vegas Big Smoke
Weekend and 2,500 enjoyed its
metro-Detroits turn. This highyivaual event is one where dedseated cigar lovers can indulge
their passion and support
EtaPCure, a research organization seeking a cure for prostate
sumeer. ancer. The Big Smoke features over

gion seeking a cure for prostate genera.

2. The Big Smoke features over 200 complimentary cigars per guest as well a food, wine, spirits 320 complimentary cigars per guest as well a food, wine, spirits 324 control of fun strolling attentions. The seek of fun strolling attentions of the seek of the strolling attention of the seek of the see

La Shish Livonia

Where: 37367 Newburgh, corner of Six Milo Road, Livonia, (734) 464-8200.

Open: 10 a.m. to 11 p.m. Sunday-Thursday; 10 a.m. to midnight Friday-Saturday.

Menu: Middle Eastern Specialties including shish kabob, shish tawook, lamb chops, kibbee, hummus, tabbouli, spinach ple and grape teaves. Freshly squeezed juices, soups, selads and sandwiches. Combos and party trays also available.

Surprises: Some Items you'll find on the menu, but wouldn't expect to are a Caesar turkey solad, chicken kabob with lemon-oregano, quali, whole red anapper, and salmon filler.

Seats: 250 people, semi-private area evallable Sunday-Thursday for parties of 40-50 people, if you're planning a party, call the rostaurant for information. They're flexible, and will make every effort to eccommodate your request.

Reservations: Not excepted, but you can call shead Monday-Thursday to have your name placed on a waiting list.

Credit Carle: All mights accepted

Carry-out: All menu Items

Cartering: Available, call La Shish headquarters, (313) 441-2900 for more information.

Other locations

Canton — 1699 Canton Center Road at Ford Road, (734) 983-9000

Farmington Hills — 37610 W. 12 Mille Road (at Heisted) (248) 553-0700

Evet Dearborn — 12918 Michigan Ave., (313) 584-4477

Evet Dearborn — 22039 Michigan Ave., (313) 584-4477

West Dearborn — 22039 Michigan Ave., (313) 582-7200

friends, order the Flaming Tower—a spectacular Las Vegos-style showpiec of 12 akewers of shish kabob, shish tawook, kafta, shrimp, swordfish and vegetables, served with a large salad platter.

## Future growth

Future growth

Customers like the Webers are one of the reasons Talal K. Chahine decided to expand his growing chain of Lebanese restaurants to Livonia.

Eleven years ago, a sense of reoponsibility, and pride in his tomeland, prompted Chahine to open his first restaurant on Michigan Avenue in East Dearborn He seen opened a second in West Dearborn, and then began following customers to other metropolitan Detroit suburbs.

In the nine years since he left a career in engineering to open his second La Shish restaurant, Chahine has been satisfying a growing bunger is, metro Detroit for good Middle Eastern food.

"I trust my taste buds," he said. "I can't be steering the pub-lic wrong."

Now, as he approaches 400 employees, Chahine looks to the future, and "Inshas Allah" (God

employees, Chanine looks to truture, and "Inshas Allah" (God willing) to more opportunities to expand his trademark "La Shish," which translated means "the skower." "If I can humbly state, always envisioned a chain of rostaurants," he said. Chahine has two potential growth patterns in mind: Entering franchiso agreements with people in other states, and developing a new line of restaurants, La Shish Express, that would offer quick, top quality, healthy, value-oriented meals to go. He's actively looking for sites, and plans to open La Shish Express in the near future. "I have great hope and expectations for La Shish Express," he said. "Faat food doesn't have to be unhealthy."



Middle Eastern delights: La Shish executive chef/senior vice president Jamil Eid (left) and Charles Saad, vice president of operations, present some of the items you'll find on the menu at the new La Shish Livonia, and other La Shish locations. The Flaming Towen (center) is a spectacular display of 12 skewers of shish kabob, shish tawook, kafta, shrimp, swordfish, and vegetables.

## More Middle Eastern restaurants

If you enjoy Middle Eastern cuisine, here are some other restaurants to try in your hometown. ■ Anita's Kitchen — 31005 Orchard Lake Road, Farmington Hills, (248) 855-4150. Open 10 a.m. to 9

p.m. Sunday-Thursday; 10 a.m. to 10 p.m. Friday-Saturday.

Bushel's Cafe — 985 N. Mill, Plymouth, (734) 454-9404. Open 8:30 a.m. to 5 p.m. Monday-Friday;

9 a.m. to 4 p.m.

■ Cloopatra's — 7988 N. Wayne Road, Westland, (734) 427-2100. Open 11 a.m. to 9 p.m. Minday-Thursday; 11 a.m. to 10 p.m. Friday; noon to 10 p.m. Saturday, and noon to 10 p.m. Sunday.

■ Pine Land — two locations, 8207 Middlebelt, Westland, (734) 421-4084; and 33320 Farmington Radi, (al 12 Mile), Farmington Hills, (248) 324-1163. Open 9 a.m. to 11 p.m. Monday-Thurnday; 9 a.m.

twon, (as 12 mile), Farmington Hills, (248) 324-1163. Open 9 a.m. to 11 p.m. Monday-Thurnday, 9 a.m. to midnight Friday-Sunday.

Braini Cafe and Grill — 42087 Ford, Canton, (734) 981-7000. Open 10 a.m. to 9 p.m. Monday-Saturday. Closed Sunday.

If we missed one of your favorite Middle Eastern restaurants, send a note attention Krely Wygonik, assistant managing editor Observer Features, via e-mail, fax (734) 591-7279, or to the Observer Newspapers, 36261 Schooleraft, Livonia, MI 48150, and we'll share the information with our readers next week.





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