

Izzat Freitekh La Shish Kabob Has The Best Shawerma With Rice In Charlotte, NC. 2021



North Carolina, Charlotte, Mar 1, 2021 ([Issuewire.com](https://www.issuewire.com)) - For what we hope will be our final takeout review for a while, we returned to Izzat Freitekh LA shish kabob in Charlotte North Carolina

La Shish Kabob serves its customers with high-quality, home-style cooking. There are always line ups and you can guarantee that each meal is made fresh to order. Referred to as La Shish Shawerma and rice, the plate is filled with a generous amount of rice, chicken and drizzled with a special house sauce that will keep you coming back for more. We think it is the most comforting take on this comfort meal. La shish Kabob resto serves up a signature chicken on rice with a medley of sauces which will give you an authentic Mediterranean experience. Their portion size is great, and they are very generous with their meat servings. They use the freshest ingredients that are sure to satisfy every tastebud. This dish contains the perfect combination of stunning flavors and meats grilled to perfection.

Chicken on rice is the ultimate comfort food that pairs perfectly with Netflix and movie marathons.

There's something about the combination of the fluffy rice, marinated chicken, and signature homemade la shish sauce.

With a broad menu offering food from across the region, starters are a particularly interesting section of the menu with choices are busy every morning prepping and stacking.

Not that many Mediterranean concepts go to the trouble of hand-stacking their shawarma cones every day or marinating their kabobs overnight as La shish kabob do.

Chickpea falafel is made throughout the day. Hints of cumin and garlic are prevalent. They're properly crispy on the outside but maintain a softer interior, which is not easy to do.

Kebabs are juicy as well; it helps that they're marinated overnight.

Thank you Izzat Freitekh and La shish kabob for your amazing food and customer service.



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