Levantine Arabic transcript:

عُبَّل الْعَشَا بِتَتَخَلَّفٍ. فِي نَاسٍ بِحِبْوَ يَتَعْشَوْنا طَبْيَحٍ، مِّثْلَ الْكُبْبَةَ أوّلَ المَقْلُوبَةَ أو اِيَّاتَيْنَا ثَانِيَ. وَفِي نَاسٍ يَتَحَبَّبُ تَتَعْشَى إِلَى اِحْنَا يَتَعْشُوا نَوَاشِفَ. اِلَوَاشَفُ عَلْيَنَا يَتَعْشَوْنا بِطَفَاطَةٍ، بَعِيْبَيْنَا لَحْمَهُ مَقْلُوبٌ عَلَى الْغَازِ.

English translation:

Anas: For dinner, it varies. Some people like to eat homemade food\(^1\) like kubbeh,\(^2\) makloubeh,\(^3\) etc. And some people like to eat what we call nawashif, like fried potatoes, and fried meat.

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\(^1\) *Tabeekh* – literally, food. Usually refers to more complex home-made food.

\(^2\) *Kubbeh* – Meat and onion dumplings, covered with bulgur wheat and deep-fried.

\(^3\) *Makloubeh* – A casserole dish made with meat, rice, vegetables, and named for the way it is served, “upside-down.”