



**Summary of Online Reviews and News Articles  
(Updated July 15, 2009)**

***Menuism.com (Restaurant and Dish Reviews)***



Feb 2, 2009

**Delicious, healthy eating**

If you are looking for a healthy place to eat out, Cafe Rakka fits the bill. There are great organic salads and tasty soups. The Rakka salad is huge and has unique toppings like dried cherries, an ancient family dressing and homemade cheese. Their house water has the refreshing flavor of lemon and cucumber and the best part – it's free. The place is charming down to the fresh flowers on the table. It's a great place for a carryout also – the presentation is just as carefully prepared.



Jan 30, 2009

**Café Rakka – Hendersonville's Best Restaurant**

If you haven't tried Cafe Rakka off New Shackle Island Road, you are missing an incredible dining experience. Don't let the small restaurant and location fool you. It's located where September's used to be. Lunch and dinner service are truly extraordinary. Inside the place is very cute and cozy, but the food is the main attraction. They don't pull it out of the freezer and stick in the microwave like the many chain restaurants around here do. They make their food fresh every day. I recommend getting one of their entrees or sandwiches and having a sampler portion of their unbelievable \$2.99 appetizers. Their specials are great for dinner including lamb, salmon and seared tuna. For lunch I enjoy their Tandoori chicken pita or falafel sandwich. Save room for dessert – rice pudding, baklava or stuffed dates. Expand your palate you meat-and-three loving Southerners and do your waistline a favor with delicious and healthy Mediterranean cuisine like none other only at Café Rakka.



Jan 27, 2009

**Café Rakka Rocks!!!!**

This little restaurant is the hidden jewel of Nashville and Sumner County. They have the freshest, most delicious food in town. Their appetizers are wonderful – hummus, falafel and tabbouleh – the best anywhere. The grilled Eggplant and Cheese pita is my favorite along with their Rakka Mediterranean Salad. Don't leave without trying their Rice Pudding with chopped pistachios and their delicious Red Tea – so healing. The chef is a fifth generation cheese and yogurt maker. Everything is made fresh daily including their pita bread. Many of their secret recipes are generations old. His wife Linda is a Hendersonville local. They make a great team. Everything is clean, fresh, and the food presentation is beautiful. It's great for both vegetarians and meat eaters. You have to check out this Hendersonville hot spot – Cafe Rakka most definitely rocks!!



Jan 3, 2009

**If it were any fresher you'd have to eat it in the garden!**

Want your taste buds to tango? Just about anything on the menu will fill the bill! You MUST try the hummus bar. The thick creamy hummus is topped with a vast array of offerings. I opted for the roasted garlic and spicy cilantro drizzled liberally with olive oil, served with your choice of white or whole wheat pita.

The romaine must be grown in the kitchen to be that fresh and crisp! The Mediterranean Salad platter was filled to the brim with fresh greens, tomatoes, red onion, dried cherries, walnuts, fresh chef made cheese, tossed in a house dressing that leaves the tongue screaming MORE... MORE...

To finish off this splendiferous meal the server brings out the crowning jewel of the evening.... rice pudding. Don't be fooled by its common name! It is anything but! A creamy, smooth, sweet concoction with a hint of chai spices, covered in ground pistachios. A perfect combo served with the Turkish coffee I'm sure.

This was a five star meal and a great value to boot.

Rakka is to be my new favorite for a long time to come I'm sure.



Jul 8, 2008

**Excellent Fresh Food!**

Wonderful food, prepared fresh and made to order. We discovered this place several months ago and try to eat there once a week. I love the Kabob Halabi and the Chicken Shish Tawook, but my husband and I have had about everything on the menu and everything is delicious. The owners are very helpful, and even offer some dishes that are not on the menu from time to time – ask!

★★★★★

Apr 21, 2008

**Great Mediterranean!**

This is a baby diamond in the rough! Very authentic, right down to the beverages. (no liquor served here)

Build your own hummus plate, combos and much more. Here's a good tip. Order one appetizer and one entree for 2 people. The portions are HUGE!

***Yahoo!® Local and Yahoo!® Travel***

***Business Overview***

**Company Information:** Cafe Rakka is one of the best kept secrets in or around Nashville! The food is delicious, plentiful, and beautifully plated. The decor inside the cafe and in the small, outdoor eating area is so well-done it instantly moves a diner from the bustle of suburban Nashville to the beauty of the Mediterranean. Cafe Rakka is family-owned and operated and everyone there is friendly and helpful. The meat dishes are distinctly flavorful. Although not listed, it is possible to order a sample of each of the meat dishes for a comparable dinner price. In keeping with the religious traditions of the owner, alcohol is not served. Lynn-nore Chittom

***User Rating:*** ★★★★★

June 29, 2009

This has got to be one of the best places in Hendersonville! The Hummus is amazing! I Highly recommend it!

***User Rating:*** ★★★★★

May 27, 2009

Best Hummus Bar ever and best Middle Eastern Cookery of the SOUTH. Healthy oriented chef with organics used.

***User Rating:*** ★★★★★

Jan 30, 2009

This little restaurant is the hidden jewel of Nashville and Sumner County. They have the freshest, most delicious food in town. Their appetizers are wonderful – hummus, falafel and tabbouleh – the best anywhere. The grilled Eggplant and Cheese pita is my favorite along with their Rakka Mediterranean Salad. Don't leave without trying their Rice Pudding with chopped pistachios and their delicious Red Tea – so healing. The chef is Syrian and is a third generation cheese and yogurt maker. Everything is made fresh daily including their pita bread. Many of their secret recipes are generations old. His wife Linda is a Hendersonville local. They make a great team. Everything is clean, fresh, and the food presentation is beautiful. It's great for both vegetarians and meat eaters. You have to check out this Hendersonville hot spot – Cafe Rakka most definitely rocks!!

**User Rating:** ★★★★★

*Jul 7, 2008*

If your only experience with Mediterranean or Middle Eastern food is with gyros, you need to try this place! The food is incredibly fresh, prepared to order and well worth the wait. Try any of the beef or chicken dishes -they all come with a terrific salad (delicious dressing!!) and fresh pita bread. And try their cucumber/lemon house water.

### ***Insider Pages***

**User Rating:** ★★★★★

*March 15, 2009*

I was impressed by the freshness and amazing flavors of the food. A great place with great atmosphere - it truly is the jewel of Hendersonville. If you are looking for great flavors with a true Mediterranean twist this is it.

### ***TripAdvisor***

**User Rating:** ★★★★★

*May 9, 2009*

Delicious cuisine every time we go. Chef **Rakka** always stops by to make sure everything is to your satisfaction. You can't go wrong with anything on the menu. Even my young children enjoy dining there. ...

### ***Google***

**User Rating:** ★★★★★

*April 14, 2009*

I go there at LEAST 1 to 3 times a week just to get their hummus with roasted mushrooms and garlic! There's nothing better! You HAVE to check it out!

## ***Yelp.com (Real People. Real Reviews)***

*May 21, 2008*

Cafe Rakka is the best new restaurant in Hendersonville in a long time! We love Middle Eastern food, and this restaurant is superb. The food is very fresh, with everything made to order on the premises.

## ***iSurfSumnerTN.com***

*Undated*

We just tried Cafe Rakka for the first time and it was wonderful. The hummus, baba ghanoush, and tabbouleh were delicious. Also, the various meats on the meat combo plate were scrumptious. Reasonable prices and friendly services. Rakka's wife, Linda, is very congenial and will answer any question for the uninitiated connoisseur of this type food. She suggested the red iced tea and after having a sample we had to order it. \$2.49 each but with free refills-it was like nothing I've ever tasted...I drank four cups. We will definitely be back soon.

## ***Chef Marirae's Blog (iSurfSumnerTN.com)***

*Undated*

We are certainly blessed in Nashville to have many variations of food. This week I went to Cafe Rakka for lunch w/ my friend Elizabeth. It's on New Shackle Rd. where September's Cafe USED to be. Everything there is homemade with fresh and unusual ingredients. We saw chayote, prickly pears and cactus in the case that would be used in the food. My tandoori chicken was "finger-lickin" good!!!

## ***Restaurantica.com***

*October 2008*

***User Rating:*** 4.5 out of 5 stars

My husband and I went to Cafe Rakka not really knowing what to expect. Although it doesn't look like much from the outside, this cozy little restaurant was fantastic! The food was incredible - we tried several different things and loved them all. The owner/chef was very friendly - he waited on our table. We are dying to go back.

## ***Four Cups of Tea Blog (aka She's Only Happy in the Sun)***

July 23, 2008

[http://fourcupsoftea.blogspot.com/2008\\_07\\_01\\_archive.html](http://fourcupsoftea.blogspot.com/2008_07_01_archive.html)

I did also have a salad named after me at the best Mediterranean cafe this side of the Mississippi (I have no idea where the Mississippi really is, or what side of it I'm on for that matter). But, if you go to **Cafe Rakka** in Hendersonville (which I would recommend if you know what's good for you), get the 'golriz salad'. you'll be addicted.

## ***BlogNetNews.com/Nashville, TN***

<http://www.blognetnews.com/NashvilleTN/feed.php?channel=261&iid=78716&y=2008&m=12&d=28>

## ***Nashville Restaurants Blog***

*(See attached)*

<http://nashvillerestaurants.blogspot.com/2008/12/caf-rakka-mediterranean-grill.html>

## ***Tennessean.com***

*(See attached)*

<http://m.tennessean.com/news.jsp?key=105455&p=1>