

# Manakish Oven & Grill Celebrates Five Years of Resilience, Recognition, and Remarkable Flavor

WALNUT CREEK, CA, UNITED STATES, August 12, 2025 /EINPresswire.com/ -- What began as one man's dream to share the taste of his heritage has, five years later, become a celebrated culinary cornerstone in the East Bay. [Manakish Oven & Grill](#), the beloved Palestinian and Mediterranean restaurant in Walnut Creek, has officially marked its fifth anniversary—a milestone made even more meaningful by a recent feature in Forbes Magazine and a ceremonial ribbon cutting led by the City of Walnut Creek, including [Mayor Kevin Wilk](#), members of the City Council, the Chamber of Commerce, and other local dignitaries.



Mayor Kevin Wilk, members of the Walnut Creek City Council, the Walnut Creek Chamber of Commerce, and representatives from Downtown Walnut Creek joined Abdullah Taleb and the team at Manakish Oven & Grill for a ceremonial ribbon cutting.

Founded in 2019 by Abdullah Taleb, an immigrant with roots in Palestine and professional experience in the Middle East, Manakish Oven & Grill has grown from a passion project into a thriving, community-centered restaurant. While the early years brought their share of

challenges—including a pandemic and economic uncertainty—Taleb's unwavering commitment to quality, hospitality, and authenticity allowed the business not just to survive, but to thrive.

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*Walnut Creek Mayor Kevin Wilk*

“We've come a long way. There were moments when the road felt uncertain,” Taleb shared during the celebration. “But I believed in the food, I believed in our story, and I believed in this community. Five years later, time has

shown that dedication pays off.”

With a menu centered around hand-crafted manakish flatbreads, freshly grilled meats, and rich, authentic flavors from the Levant, the restaurant has gained a loyal following across Walnut Creek and beyond. Its signature use of ingredients like za'atar and cold-pressed olive oil from Palestine reflects both the deep cultural roots and the modern culinary standards Taleb brings to the kitchen.



Abdullah Taleb, Founder of Manakish Oven & Grill

To commemorate the fifth anniversary, Manakish Oven & Grill hosted a

celebratory event last Saturday, attended by city leaders and longtime customers. The highlight of the afternoon was a symbolic ribbon cutting ceremony, honoring not only five years of success, but also the broader contributions Manakish Oven & Grill has made to Walnut Creek's cultural and culinary identity.

"This restaurant represents what makes our city special—diversity, resilience, and innovation," said Mayor Kevin Wilk, who delivered remarks during the event.

The recent [Forbes feature](#) praised the restaurant for its thoughtful blend of tradition and modern flair, and for Taleb's ability to grow a business rooted in authenticity and hospitality.

As the team at Manakish Oven & Grill looks ahead, the mission remains clear: to continue serving soulful, high-quality food while deepening its connection with the community it calls home.

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