

MEZZA

مازا

COLD

- 9 **HUMMOUS**
chickpeas seasoned with tehina, lemon & garlic
- 11 **BABA GANOUSH**
charred eggplant, seasoned with tehina, lemon, garlic & urfa biber • served with pomegranate seeds
- 9½ **LABNE**
strained yogurt, finished with za'atar, tomatoes, cucumber, olives, radish & mint
- 9½ **MUHAMMARA**
roasted red pepper and walnut dip, seasoned with chilies, cumin & pomegranate
- 11½ **TABOULÉ**
parsley salad with cucumber, tomato, scallion & mint • seasoned with lemon, pomegranate & molasses
- 12 **FATTOUCH**
salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette
- 15½ **KIBBEH NAYYEH**
raw lamb mixed with bulger • seasoned with sweet onion, basil, mint, marjoram & long hots
- 16½ **SAMKE NAYYEH**
raw yellowtail, seasoned with chives, parsley, garlic, lemon, long hots & labne

HOT

- 11½ **SAWDAT DJEJ**
sautéed chicken livers and sweet onion, finished with pomegranate molasses & lemon
- 12½ **MAKANEK**
sautéed lamb sausages seasoned with coriander, cinnamon & clove • finished with pine nuts & lemon
- 12½ **FRIED KIBBEH**
beef and bulger dumplings stuffed with ground beef seasoned with onion & spices • served with a mint-cucumber yogurt
- 14 **FATAR MESHWI**
mixed wild mushrooms grilled with savory & cilantro • served with a cilantro yogurt
- 8½ **BATATA HARRA**
crispy potatoes tossed with long hots, garlic, lemon & cilantro
- 9½ **WARAK ENAB**
grape leaves stuffed with rice • lightly grilled and served with lemon yogurt, crispy shallots & barberries
- 12½ **FATTEH**
warm chickpeas, eggplant, crispy pita & tehina yogurt • finished with almonds, cashews & brown butter

MASHAWI

ماشاوي

MEAT & FOWL

- 20½ **SHISH TAOUK**
grilled chicken marinated in yogurt, garlic & lemon • served with toum, charred onion, tomato & pepper
- 22½ **KAFTA KEBAB**
ground beef kebab seasoned with cumin, coriander, mint, parsley & onion • served with hummous, charred onion, tomato & pepper
- 22½ **HALABI KEBAB**
ground lamb kebab seasoned with chili peppers, cinnamon, coriander & paprika • served with muhammara, charred onion, tomato & pepper
- 24½ **KAWARMA**
baharat rubbed lamb, grilled & slow roasted • served with a pomegranate-cucumber salad & dill yogurt
- 95 **DRY AGED RIB EYE for 2**
grilled 28oz dry aged rib eye • served with toum, baba ganoush, charred ramps, onion, tomato & pepper
- 34½ **DJEJ MESHWI**
whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum

SEAFOOD

- 27½ **KARUS BALADI**
black bass fillet marinated in parsley, cilantro & cumin, wrapped in a banana leaf & grilled • served with turmeric rice
- 24½ **ABU SAYF**
halibut marinated in yogurt, lemon, garlic, paprika & coriander • served with charred favas, tomatoes & spring onion
- 26½ **NEW CALEDONIA PRAWNS**
grilled head-on prawns, tossed in a cilantro & toasted garlic vinaigrette • finished with lemon
- 39½ **SAMKE HARRA**
whole grilled dorade served with a spicy sauce of peppers, tomatoes, walnuts, pine nuts, onions • finished with parsley & cilantro

SIDES

- 6½ **TURMERIC RICE**
- 7½ **GRILLED POTATOES**
- 7½ **CHARRED ONIONS, TOMATOES, PEPPERS**
- 6½ **SUMAC FRENCH FRIES**
- 6½ **CHARRED LONG HOTS**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Suraya