



SALATIM 6

BABA GANOUSH

creamy eggplant, charred green onion, olive oil

MOUSSAKA

chickpeas, tomato, eggplant, onion spread

SMOKED LABNEH

lima beans, charred chili vinaigrette

PICKLES

market vegetables

IKRA

\$5.00

whipped cream cheese, anchovies, shallots, dill

DELICATA SQUASH

brown butter, pomegranate molasses, toasted pumpkin seed

HUMMUS 5

CAULIFLOWER

\$16.00

caramelized onions, cilantro

FRIED CHICKEN

\$17.00

date salsa verde, tunisian spices, aleppo pepper

LAMB RAGÚ

\$18.00

crispy chickpeas

TAHINI

\$14.00

extra virgin olive oil, harissa

WILD MUSHROOM

\$17.00

sage-brown butter, za'atar-hazelnuts

SMALL PLATES 7

LAMB KOFTE KEBAB

\$20.00

carrot muhammara, tahini, parsley

CRISPY HALLOUMI	\$15.00
poached pear, apricots, arak, mint	
FALAFEL	\$13.00
green tahini, pickled cabbage	
SUJUK PIDE	\$16.00
armenian spiced meat, tomatoes, mozzarella, pomegranate molasses	
BRUSSELS SPROUTS	\$12.00
tahini, shallots, fresh herbs	
ISRAELI SALAD	\$15.00
cherry tomatoes, cucumber, red onions, preserved lemon vinaigrette, Bulgarian feta	
FATTOUSH SALAD	\$15.00
little gems, tomato, sweet peppers, shallots, sumac pomegranate vinaigrette, za'atar pita chips	

LARGE PLATES 7

FALAFEL SANDWICH	\$16.00
cucumber, tomato, red onion, hummus	
CHICKEN SCHNITZEL SANDWICH	\$18.00
sesame brioche, harissa mayonnaise, shaved pickles	
LAMB BURGER	\$22.00
za'atar toum, tomato, sumac, pickled onion, halloumi cheese, arugula	
ARAYES	\$20.00
lamb stuffed pita, tzatziki, cabbage salad	
CHICKEN LEG & THIGH	\$26.00
aromatic rice, charred green onions, pistachio, pecan, tzatziki	
GULF SHRIMP KEBAB	\$28.00
Moroccan couscous, haraime, preserved lemon chimichurri	
KVAROY SALMON	\$30.00
caramelized harissa, couscous "risotto", saffron lemon butter	

DESSERTS 4

DATE CINNAMON BABKA	\$14.00
almond gelato, salted caramel, walnuts	
CHOCOLATE TAHINI MOUSSE	\$13.00
sesame brittle	
LABNEH CHEESECAKE	\$12.00
bastilla nuts, orange blossom gelato	

SEASONAL ICE CREAM OR GELATO

\$7.00

DESSERT 4

DATE CINNAMON BABKA

\$14.00

almond gelato, salted caramel, walnuts

GHAZEL BANAT

\$13.00

orange blossom gelato, halva, pistachio

LABNEH CHEESECAKE

\$11.00

bastilla nuts, orange blossom gelato

SEASONAL ICE CREAM OR SORBET

\$7.00