



dinner

mezze

hummus 8

chickpeas, garlic, lemon, tahini

baba ganoush 9

smoked eggplant, lemon, tahini, garlic, persian pickles

muhammara 9

red pepper paste, walnuts, pomegranate molasses, breadcrumb

labneh 8

strained yogurt, nigella, mint, olive oil

crudité 9

fresh and pickled vegetables, meyer lemon whipped feta, herb oil

moushakal 24

mezze of hummus, baba ganoush, muhammara and labneh with mint

shanklish 12

labneh cheese balls, 5 flavors: urfa bieber & aleppo, pistachio & coriander, za'atar, rose & sumac, sesame & nigella

arnabeit makli 13

crispy cauliflower, tarrator, baharat pickled cauliflower, dates, pistachio, lemon

short rib batteresh 14

caramelized yogurt eggplant dip, pine nuts, kashk, parsley

fatteh 15

first-of-the-season asparagus, english peas, green garlic, crispy pita, garlic yogurt, black garlic molasses

salatet fattoush 13

local chicories, kohlrabi, fennel, radish, olives, sumac, toasted seeds, herbs, crispy pita

shamandar 12

local roots beets, pistachio & bulgur crumble, za'atar, tahini labneh, meyer lemon vinaigrette

batata harra 11

fried potatoes, mast-o musir, green olive, fennel, herbs

spring man'oushe 14

green garlic, King's mozzarella, sheep's milk feta, spring onion, pea vine, fresno chili, herbs

za'atar wi zeit 5

dipping za'atar, moroccan olive oil

sohoon

roasted acorn squash 24

crispy brussels sprouts, caramelized onions, sour cherry & almond relish, urfa whipped feta, aleppo verjus

duck fesenjan 32

duck roulade, apricot duck sausage, walnut & pomegranate relish, herbs, jeweled rice

mahi sabzi 32

pan seared black cod, marinated mussels, spring herb rice, fava beans, pistachio

braised lamb shank 32

pomegranate glaze, spiced parsnip puree, apricot torshi, shaved fennel & citrus salad, bulgur pilaf

mamnoon's shish taouk 26

yogurt marinated and grilled chicken, tamarind glaze, harra spiced cauliflower, grilled sumac red onions, za'atar toum, herbs

sides

extra basket of pita 3

house made arabic bread (4 pieces)

jeweled rice 7

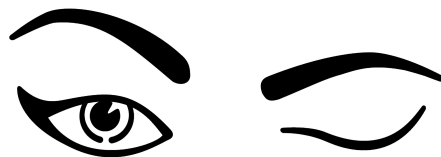
saffron, ghee, spring onion, pistachio, dried fruits, rose petals

harra sauce 2

house made hot sauce, fresno chili, smoked paprika, garlic

za'atar toum 2

whipped garlic with labneh and za'atar



*consuming raw or under cooked foods can increase the risk of food borne illness
— gratuity of 20% will be added to parties of 6 or more

~ we politely decline separate checks ~