

Mezze Course

hummus

chickpea, tahini, garlic, aleppo

salatet fattoush

belgian endive, celery root, fennel, olives, sumac, herbs, pepitas, crispy pita

arnabeit makli

fried cauliflower, tarrator, parsley

Large Plates

Fatteh bademjan

eggplant, garlic yogurt, tomato, brown butter pine nuts, crispy pita

kefta

minced beef and lamb, pistachio, baharat, baby turnips, laban bi khia

mamnoon taouk

chicken breast, charred broccoli, toum, sumac

Desserts

halawete-el-jibneh

sweet cheese roll, rose jelly, pistachio

baklawa

pistachio, walnut, orange blossom water

mamnoon means thankful in arabic and farsi

we use the native names of the dishes,

please ask your server for more detail

gratuity of 20% will be added to parties of 6 or more

**consuming raw or undercooked meats may increase the risk of food borne illness*