

SIGHTSEEING TOUR 60

sit back, relax and let us be your guide. Nobody likes to travel alone. The entire table must take the tour.

FIRST CLASS TOUR 75

ADD ARAK POUR 6 OR 14

I DIP, YOU DIP, WE DIP

SERVED WITH FRESH PITA

HUMMUS 10

green tehina, sumac, herbs, olive oil

DAILY HUMMUS 14

our hummus with daily topping

TURKISH HUMMUS 10

garlic butter

MUTABAL 10

sumac, herbs, olive oil

MUHAMARA 10

feta, roasted walnuts, herbs

SALATIM

THREE 18 / ALL FIVE 28

ITCH

bulgar and vermicelli salad

LABNEH

cucumber, dill, urfa

COFFEE ROASTED BEETS

carob labneh, pistachio, mint

TORSHI

pickled vegetables

BARBERRY ONION SALAD

barberries, sumac, mint

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

MEZZE

OCTOPUS 18

shishito peppers, potatoes, green chermoula

KIBBEH NAYA 15

malawach, toum, mint, urfa, spring onion

CHICKEN LIVER MOUSSE 14

satsuma murabba, gribenes, sumac onions

TABOON ROASTED CARROTS 12

whipped feta, preserved orange, pepita dukkah

CRISPY PICKLED CAULIFLOWER 12

black shallot tehina, black lime

KATAIFI WRAPPED HALOUMI 12

apple butter, schug

SABZI KHORDAN 15

laffa, picked herbs, radish, olives, feta

AL HA'ESH

LAMB MERGUEZ 12

cucumber labneh

BYCATCH 12

roasted poblano labneh

44 FARMS FLAT IRON 12

carob glaze, shabazi

MUSHROOM 12

black lime, amchoor, harissa

EGGPLANT 12

feta, tehina, pomegranate

LAMB 12

ezme, pomegranate glaze

FAMILY STYLE

YOGURT MARINATED CHICKEN 55

laffa, potatoes, za'atar ranch

WHOLE FISH 60

red chermoula, spring onions, herb salad

BRAISED LAMB 75

pomegranate and cherry glaze, peanut dukkah

GRAINS

TAH DIG 15

labneh, pistachio, pomegranate

CRISPY COUSCOUS 15

braised collard greens, lamb

GRAIN OF THE DAY 10

changes daily

CONDIMENTS

EACH 1

**PERSIMMON
AMBA**

TOUM

EZME

HARISSA

SCHUG

TEHINA



MEDITERRANEAN