

SIGHTSEEING TOUR 60

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

ADD ARAK POUR 6

I DIP, YOU DIP, WE DIP

SERVED WITH FRESH PITA

HUMMUS 10

green tehina, sumac, herbs, olive oil

add lamb chili 5

TURKISH HUMMUS 14

garlic butter

MUHAMARA 10

feta, roasted walnuts, herbs

TZATZIKI 10

sumac, herbs, olive oil

SALATIM

COFFEE ROASTED BEETS 10

date silan, labneh, pistachio, mint

HARISSA HONEY CARROTS 8

harissa-honey, mint yogurt

BARBERRY ONION SALAD 8

barberries, sumac, mint

FATTOUSH 12

bitter greens, pickled turnips, crispy pita, preserved lemon vinaigrette, mint

MEZZE

OCTOPUS 20

shishito peppers, potatoes, green chermoula

***KIBBEH NAYYEH 18**

malawach, toum, mint, urfa, spring onion

BEET "KIBBEH NAYYEH" 15

vegetarian version of our kibbeh nayyeh made with roasted beets

TABOON ROASTED TOMATO 12

whipped feta, za'atar, urfa, dill

FALAFEL 12

amba, aleppo, herbs

***KHACHAPURI 15**

feta, mozzarella, mushrooms, caramelized onion, egg yolk

AL HA'ESH

LAMB MERGUEZ 12

cucumber labneh

44 FARMS FLAT IRON 12

date silan glaze, shabazi

DUCK BREAST 14

glazed hakuri turnips, spicy cherry puree

GULF SHRIMP 14

red chermoula, pomegranate relish

FAMILY STYLE

YOGURT MARINATED CHICKEN 40

laffa, potatoes, za'atar ranch

BRAISED LAMB SHANK 35

pomegranate and cherry glaze, peanut dukkah

ROASTED CAULIFLOWER 18

green tehina, black lime, pickled red onion, herbs

TURKISH COFFEE SHORT RIB 55

squash puree, roasted delicata squash, crispy kale

VEGGIES & GRAINS

RICE PILAF 10

herbed rice with lentils and pistachio

TAH DIG 15

labneh, pistachio, pomegranate

add cherry braised lamb 5

MUSHROOM 12

black lime, harissa

SWEET POTATO 12

whipped tehina, pepita dukkah

CRISPY BRUSSELS 12

dried mango powder, burnt shallot tehina

TRIPLE FRIES 12

served with toum

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



MEDITERRANEAN