

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

TABOULEH

cauliflower, quinoa, parsley, tomato, shallot

YOGURT CARROTS

shaleb, raisins, mint, 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 NAYYEH 15

malawach, toum, mint, urfa, spring onion

FATTOUSH 12

crispy pita, cucumber, tomato, sumac, preserved lemon vinaigrette

TABOON ROASTED TOMATO 12

whipped feta, za'atar, urfa, dill

CRISPY PICKLED CAULIFLOWER .. 12

black shallot tehina, black lime

KATAIFI WRAPPED HALOUMI 12

apple butter, schug

CARROT TOP FALAFEL 12

tzatziki, herb salad

AL HA'ESH

LAMB MERGUEZ 12

cucumber labneh

BYCATCH 12

fennel, green garlic, amba glaze

44 FARMS FLAT IRON 12

carob glaze, shabazi

MUSHROOM 12

black lime, amchoor, harissa

EGGPLANT 12

feta, tehina, pomegranate

LAMB 12

ajika, pomegranate glaze

WAGYU SHORT RIB 18

spring onion ash toum

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

BREADS & GRAINS

TAH DIG 15

labneh, pistachio, pomegranate

CRISPY COUSCOUS 15

braised collard greens, lamb

GRAIN OF THE DAY 10

changes daily

KHACHAPURI 15

feta, mozzarella, mushrooms, yonder way egg yolk

CONDIMENTS

EACH 1

AMBA

TOUM

AJIKA

HARISSA

SCHUG

TEHINA



MEDITERRANEAN