

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

FOIE GRAS 18
 strawberry amba, herb salad, fresno chili, gribenes

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

44 FARMS FLAT IRON 12
 carob glaze, shabazi

MUSHROOM 12
 crispy bulgur, 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

SHAKSHOUKA 32
 roasted peppers, feta, yonder way farm eggs, pita

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