

MEZZE

Baba Ghanoush
eggplant dip with tahini, garlic and lemon 5

Yellow Lentil Dip
north african spices and herbs 5

Olives or Pickled Vegetables
changing selections 5

Giant Beans
lemon, dill and extra virgin olive oil 5

Sheep's Milk Feta Dip
pickled hot peppers and oregano 5.50

White Anchovies
harissa and preserved lemon 5.50

Kofta Meatballs
tomato-harissa sauce and mint 5

Haloumi Cheese
saffron-tomato jam and mint 5.50

Fried Cauliflower
sheep's milk feta fondue 5.50

Beef Kubbeh
cucumber-yogurt and mint 6

Fried Mussels
preserved lemons and tahini sauce 5

Lamb Brain
tomato confit and parsley 5

SMALL PLATES

Beet Salad
yogurt cheese, pistachio and honey 8

Chicken "Bisteeya"
saffron stewed chicken wrapped in phyllo
with almonds and preserved lemons 9

Green Salad
radishes, goat cheese, "spice trail za'tar",
crispy pita and palestinian olive oil 8.50

Veal & Tuna Carpaccio
preserved lemon, brown butter vinaigrette,
crispy chickpeas and tarragon 12

Blue Prawn Saganaki
peppers, tomatoes, feta and ouzo 12

Lentil Soup
pickled eggplant, cumin and yogurt 8

Mirqaz Sausage
chickpeas, tomatoes, peppers and egg 9.50

Deviled Eggs
preserved tuna, capers and black olives 7

Foie Gras
mejdool date-almond birouats and orange 10

ENTREES

Chicken
eggplant lovash, exotic spices and tahini 15

Salmon & Clam "Tagine"
saffron, peppers, olives, fennel and potatoes 25

Lamb Shoulder
lamb bacon, harissa and chickpeas 27

Vegetarian Feature
changing selection 18

Beef Strip Loin
parisian gnocchi, oyster mushrooms
and taleggio fondue 29

Duck Breast
goat cheese-mejdool date tart,
thyme and caramelized onions 24

Scallops
jerusalem artichokes, brown butter,
preserved lemons, sultanas and capers 25

a 20% gratuity will be added on parties of 8 or more
please advise us of any food related allergies