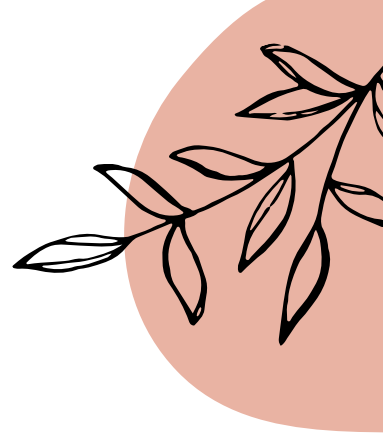




## Private Events Menu

\$75 Dinner Menu



### Choose 5 mezze selections

✓ CLASSIC HUMMUS

Chickpea puree, tahini, lemon and garlic

✓ BABA GHANOUJ

Charred eggplant puree, tahini, lemon

LABNEH

Strained yogurt, za'atar, tomatoes, cucumber and mint

✓ WARAK ENAB

Grape leaves stuffed with rice, parsley, onion, tomato

✓ TABOULEH

Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing

✓ FATTOUCH

Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette

✓ FALAFEL

Fried chickpeas and fava bean croquettes, tahini, pickled turnips

✓ ARNABEET MEKLE

Fried cauliflower, harissa tahini, almonds, Special blend of Sumac, za'atar, parsley, raisins

✓ AMAR FRIES

Toum garlic whip

✓ MOUDARDARA

Lentils, rice, caramelized onions

✓ LEBANESE MOUSSAKA

Eggplant, tomato, onion, chickpeas, olive oil, spices

KIBBEH NAYE (\$8 upcharge)  
Steak tartare, bulgur, onion, mint

### Choose 3 entree selections

CHICKEN SHISH TAOUK

Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice

KAFTA KEBAB

Charbroiled ground beef and lamb skewers, served with rice

GRILLED BRANZINO

Branzino fillet, tomato and red pepper relish, olives, pine nuts, served with rice

LAMB SHANK

Braised lamb shank, fennel, chickpeas, pomegranate, served with rice

MIXED GRILL (\$10 upcharge)

Chicken Shish Taouk, Kafta Kebab, Steak Kebab, served with rice

✓ EL MEHCHI VEGANO

Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice

### Choose 2 sweets

✓ TAHINI DARK CHOCOLATE CAKE

Chocolate ganache, sesame seed brittle

BREAD PUDDING

Dates, white chocolate, orange creme anglaise

BAKLAVA

Traditional middle eastern sweets. Phyllo dough, nuts, syrup.

KANAFEH (\$8 upcharge)

Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios

