

# Prix-Fixe Menu

## EARLY SEATING

5:00 PM - 6:30 PM

\$75 PER GUEST  
\$45 for kids under 12

Limited to 2 kids per table

MEZZE  
(Select two)

MAIN ENTREE  
(Select one)

SWEETS  
(Select one)

## LATE SEATING

7:30PM - 10:30PM

\$115 PER GUEST  
\$55 for kids under 12

Limited to 2 kids per table

MEZZE  
(Select two)

MAIN ENTREE  
(Select one)

SWEETS  
(Select one)

Tax and 20% gratuity will  
be added to your final bill.

# Happy New Year!

## YALLA BYE 2022!

### MEZZE

✓ CLASSIC HUMMUS

Chickpea puree, tahini, lemon and garlic

HUMMUS WITH CHICKEN SHAWARMA

Thinly sliced shawarma chicken, pickles

HUMMUS WITH LAMB

Braised minced lamb, pine nuts, Aleppo pepper

✓ BABA GHANOUJ

Charred eggplant puree, tahini, lemon

✓ FATTOUCH

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

✓ TABOULEH

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

VG LABNEH

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

✓ WARAK ENAB

Grape leaves stuffed with rice, parsley,  
onion, tomato

VG CHANKLEESH

Feta cheese, tomatoes, onions, za'atar

✓ Vegan

VG Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
and eggs may increase your chance of food borne illness.

✓ LEBANESE MOUSSAKA

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

KIBBEH NAYE\* (\$12 UPCHARGE)

Steak tartare, bulgur, onion, mint

✓ ARNABEET MEKLE

Fried cauliflower, harissa tahini, almonds, raisins

FRIED KIBBEH

Beef and bulgur dumplings, onions, pine nuts,  
Mint-cucumber yogurt

✓ AMAR FRIES

Special blend of Sumac, za'atar, parsley,  
Toum garlic whip

✓ ROASTED BRUSSELS SPROUTS

Fig and wine reduction, caramelized walnuts

VG RAKAKAT

Phyllo dough cheese rolls, feta, mozzarella, oregano, mint

OCTOPUS ON LENTILS (\$12 UPCHARGE)

Charred octopus, lentils, tomato/pepper sauce

MEDITERRANEAN SHRIMP SKILLET

Tomatoes, peppers, onions, cilantro

### MAIN ENTREE

LEBANESE ROASTED CHICKEN

Roasted Lebanese Chicken, seasoned with middle  
eastern spices, served over "hashweh" rice and garnished  
with chestnuts, pine nuts and almonds

MIXED GRILL FOR 2

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

LAMB SHANK FOR 2

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

SAMKE HARRA

Grilled branzino, spicy tahini sauce, peppers, garlic, onions,  
pine nuts, served with rice

PAN ROASTED ATLANTIC SALMON

Tomato relish, black olives, capers, dill, served with  
sumac potatoes

✓ HARISSA CARROTS AND FENNEL  
WITH LENTILS

Roasted carrots and fennel, house harissa, lentils,  
charred eggplant, pinenuts

### SWEETS

✓ CHOCOLATE RUM FRUIT CAKE

Macerated fruits, dark chocolate, orange peel

VG ARAK RICE PUDDING

Creamy rice pudding, arak, pistachios

VG BAKLAVA

Traditional middle eastern sweets.  
Phyllo dough, nuts, syrup

VG KANAFEH FOR 2

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

