

\$60 PER PERSON

SERVED FAMILY STYLE FOR THE ENTIRE TABLE TO SHARE

CHOOSE 4 MEZZE SELECTIONS

VCLASSIC HUMMUS

Chickpea puree, tahini, lemon, garlic

V WARAK ENAB

Grape leaves stuffed with rice, parsley, onion, tomato

V FALAFEL

fried chickpeas and fava bean croquettes, tahini, pickled turnips

V MOUDARDARA

Lentils, rice, caramelized onions

VLOUBIEH BEL ZEIT

Italian green beans, onion, garlic and tomatoes, braised in a flavorful tomato sauce

√ BABA GHANOUJ

Charred eggplant puree, tahini, lemon

∀ TABOULEH

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

Y ARNABEET MEKLE

Fried cauliflower, harissa, tahini, almonds, raisins

V LEBANESE MOUSSAKA

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

LABNEH

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

V FATTOUCH

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

YAMAR FRIES

Special blend of sumac, za'atar, parsley served with toum garlic whip

V ROCCA BEET SALAD

Arugula, red beet, feta, toasted walnuts, house vinaigrette

V BATATA HARRA

Spicy crispy potatoes, garlic, lemon, coriander

CHOOSE 2 ENTREE SELECTIONS

CHICKEN SHISH TAOUK

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

STEAK KEBAB

Charbroiled marinated sirloin skewers, toum garlic whip, served with rice

KAFTA KEBAB

Charbroiled ground beef and lamb skewers, served with rice

∀ EL MEHCHI VEGANO

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

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

CHOOSE 1 DESSERT SELECTION

ALMOND DATE TART

Coconut, almonds, dates, maple syrup

BAKLAVA

Traditional middle eastern sweets.

Phyllo dough, nuts, syrup

Y TAHINI DARK CHOCOLATE CAKE

Chocolate ganache, sesame seed brittle



\$80 PER PERSON

SERVED FAMILY STYLE FOR THE ENTIRE TABLE TO SHARE

CHOOSE 5 MEZZE SELECTIONS

VCLASSIC HUMMUS

Chickpea puree, tahini, lemon, garlic

WARAK ENAB

Grape leaves stuffed with rice, parsley, onion, tomato

FALAFEL

fried chickpeas and fava bean croquettes, tahini, pickled turnips

MOUDARDARA

Lentils, rice, caramelized onions

V LOUBIEH BEL ZEIT

Italian green beans, onion, garlic and tomatoes, braised in a flavorful tomato sauce **BABA GHANOUJ**

Charred eggplant puree, tahini, lemon

∀ TABOULEH

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

YARNABEET MEKLE

Fried cauliflower, harissa, tahini, almonds, raisins

VLEBANESE MOUSSAKA

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

KIBBEH NAYE

Steak tartare, bulgur, onion, mint

LABNEH

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

∀ FATTOUCH

Greens, tomato, cucumber, radish, scallions, toasted pita, sumac, pomearanate vinaiarette

YAMAR FRIES

Special blend of sumac, za'atar, parsley served with toum garlic whip

Y ROCCA BEET SALAD

Arugula, red beet, feta, toasted walnuts, house vinaigrette

∀ BATATA HARRA

Spicy crispy potatoes, garlic, lemon, coriander

CHOOSE 3 ENTREE SELECTIONS

CHICKEN SHISH TAOUK

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

STEAK KEBAB

Charbroiled marinated sirloin skewers, toum garlic whip, served with rice

KAFTA KEBAB

Charbroiled ground beef and lamb skewers, served with rice

Y EL MEHCHI VEGANO

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

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

CHOOSE 2 DESSERT SELECTIONS

∀ ALMOND DATE TART

Coconut, almonds, dates, maple syrup

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

YTAHINI DARK CHOCOLATE CAKE

Chocolate ganache, sesame seed brittle

BAKLAVA

Traditional middle eastern sweets.

Phyllo dough, nuts, syrup

PRICING DOES NOT INCLUDE BEVERAGES, TAX AND GRATUITY