

Prix-Fixe Menu

FIRST SEATING

5:00 PM - 7:00 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)

SECOND SEATING

STARTING AT 8PM

\$140 PER GUEST
\$70 for kids under 12

Limited to 2 kids per table

MEZZE
(Select two)

MAIN ENTREE
(Select one)

SWEETS
(Select one)

CHAMPAGNE TOAST, PARTY FAVORS &
BELLY DANCER ENTERTAINMENT!

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

Happy New Year!

YALLA BYE 2023!



MEZZE

- GF** ✓ CLASSIC HUMMUS
Chickpea puree, tahini, lemon and garlic
- GF** HUMMUS WITH CHICKEN SHAWARMA
Thinly sliced shawarma chicken, pickles
- GF** HUMMUS WITH LAMB
Braised minced lamb, pine nuts, Aleppo pepper
- GF** ✓ 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
- GF** ✓ WARAK ENAB
Grape leaves stuffed with rice, parsley,
onion, tomato
- VG** CHANKLEESH
Feta cheese, tomatoes, onions, za'atar
- GF** ✓ LEBANESE MOUSSAKA
Eggplant, tomato, onion, chickpeas, olive oil, spices

- GF** KIBBEH NAYE*
Steak tartare, bulgur, onion, mint
- ✓ BATATA HARRA
Spicy crispy potatoes, garlic, lemon, coriander
- GF** **VG** GRILLED HALOUMI CHEESE
Heirloom tomatoes, pomegranate, mint
- GF** ✓ ARNABEET MEKLE
Fried cauliflower, harissa tahini, almonds, raisins
- FRIED KIBBEH
Beef and bulgur dumplings, onions, pine nuts,
Mint-cucumber yogurt
- GF** ✓ AMAR FRIES
Special blend of Sumac, za'atar, parsley,
Toum garlic whip
- VG** RAKAKAT
Phyllo dough cheese rolls, feta, mozzarella, oregano, mint
- GF** OCTOPUS ON LENTILS
Charred octopus, lentils, tomato/pepper sauce
- GF** 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

BAKED KAFTA BI SENIYAH
Baked Kafta patties topped with cooked potatoes,
onions, tomatoes, and simmered with a seasoned
tomato sauce

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

✓ EL MEHCHI VEGANO
Eggplant stuffed with spinach, parsley, onion, chickpeas,
baked with tomato sauce, served with rice

SWEETS

- ✓ ALMOND DATE TARTE
Coconut, almonds, dates, maple syrup
- GF** **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
- ✓ TAHINI DARK CHOCOLATE CAKE
Chocolate ganache, sesame seed brittle

✓ Vegan **VG** Vegetarian **GF** Gluten Free

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

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