

# Dinner

## Starters

### 6 SIDE SAMPLER 18

Roasted beets, hummus, labne, baba ganoush, moutabal ruman, and matbukha. Served with pita bread.

**HUMMUS** 11-16 Served with pita bread.

Classic 11  | Mushroom 12 

Lamb 16 | Chicken 14 | Chicken Liver 13

### ZAHRA 10

Roasted cauliflower topped with tahini & roasted pine nuts

### FISH FRIES 15

Deep fried smelt with lemon-garlic-butter tahini

### SAMBUSAK 11-13

Mediterranean turnovers—crispy filled pastry puffs

Beef 13 | Chicken 12 | Vegetarian 11 

### LAMB RIBBLETS 15

Grilled lamb ribblets on toasted pita with tarragon, oregano, and mixed bell peppers

## Salads & Soup

ADD Chicken 8 | Falafel 6 | Salmon 12

### SHAWARMA SALAD 18-19

Grilled chicken or lamb, romaine hearts, tomatoes, cucumbers, parsley and our house dressing

Chicken 18 | Lamb 19

### PALESTINIAN SALAD 13

Tomatoes, cucumbers, green onions, romaine lettuce, parsley & mint, with lemon juice and extra virgin olive oil

### HALOUMI SALAD 17

Romaine hearts, tomatoes and cucumbers, topped with za'atar and fried haloumi cheese

### FALAFEL SALAD 17

Falafel served over romaine hearts, tomatoes, cucumbers, parsley—topped with tahini sauce

### LENTIL SALAD 15

Green and red lentils tossed with olive oil, balsamic glaze, cucumbers, tomatoes, parsley & feta cheese

### BEET SALAD 17

Roasted red beets, arugula, fresh mandarins, almonds, olive oil, balsamic glaze, finished with goat cheese

### SOUP OF THE DAY 7-9

Ask your server about our soup of the day selection

Cup 7 | Bowl 9

## Signature Dishes

### MANSAF 33

Slow-roasted tender lamb shank served over smoked green freekeh topped roasted pine nuts and almonds served with side of aged yogurt

### MOGHRABIEH 29

Boneless, free-range, half-chicken served over pearl couscous, topped with a variety of squashes, carrots, celery, and garbanzo beans

### BAMIEH 19-25

Lamb, grilled okra, tomatoes, onions, garlic, and red bell pepper, with seasoned rice

Lamb 25 | Vegan 19 

### MOUSSAKA 23-26

Lamb layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

Lamb 26 | Vegetarian 23 

### RED BELL PEPPER GEMISTA 15-18

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef

Beef 18 | Vegetarian 15 

### TAGLIATELLE PASTA 22

Fresh Italian Tagliatelle pasta with chicken meatballs and marinara sauce

### MEDITERRANEAN PASTA 23


Fresh Italian Tagliatelle pasta with roasted eggplant, mushrooms, zucchini & tomatoes with feta cheese

### FELLINI PASTA 23

Fresh Italian Tagliatelle pasta, with slow cooked Fellini meat sauce

### PRAWNS & PORCINI PASTA 26

Fresh Italian Tagliatelle pasta topped with tiger prawns and porcini mushrooms, finished with cream sauce

Please inquire with your server for any allergies, special dietary requests or needs.  
Many of our dishes include Halal meat, are gluten free, and/or are vegetarian () or vegan ()

Corkage fee 25 | 20% Gratuity will be added for parties of 6 or more | Labor Surcharge 4%



## From the Grill

### **BRANZINO** (whole fish) 34

Iconic European Sea Bass is a delicate, white flesh with mild flavour. We serve ours hot off the grill, whole, de-boned—with a basil-lemon garlic sauce over arugula

### **SEARED SALMON** 32

Pan-seared salmon over porcini mushroom risotto, drizzled with a dill Dijon mustard sauce

### **CHICKEN SKEWER** 20

Grilled free-range chicken breast seasoned with Mediterranean spices—over rice, zucchini & tomatoes  
additional skewer 13

### **KUFTA SKEWER** 21

Grilled ground grass-fed beef & lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes  
additional skewer 13

### **LAMB SKEWER** 24

Grilled lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes  
additional skewer 13

### **BEEF SKEWER** 23

Grilled grass-fed beef seasoned with Mediterranean spices—over rice, zucchini & tomatoes  
additional skewer 13

## Side Dishes

### **ROASTED BEETS** 6 🌿

### **CLASSIC HUMMUS** 6 🌿

### **LABNE** 6 🥄

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

### **BABA GANOUSH** 6 🌿

Smoked eggplant dip with tahini, and olive oil

### **MEDITERRANEAN COLESLAW** 6 🌿

Finely chopped white cabbage mixed with our red bell pepper paste, spices and olive oil

### **MOUTABAL RUMAN** 6 🌿

Eggplant, garlic, parsley, lemon, pomegranate seeds

### **MATBUKHA** 6 🌿

Tomatoes, bell peppers, onions, garlic, parsley

## Extras

Zeit Zeitoun (Olive Oil) & Za'atar 3

Fresh Cut Veggies 5

Pita Bread 4

French Fries 5

Seasoned Rice 5

Freekeh 6

Cous Cous 5

Side of Falafel 7

