

# 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 ribbles on toasted pita with tarragon, oregano, and mixed bell peppers

## Salads & Soup

ADD Chicken 8 | Falafel 6 | Salmon 10

### SHAWARMA SALAD 18-19

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

Turkey 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, cilantro—topped with tahini sauce

### LENTIL SALAD 15

Green and red lentils tossed with olive oil, balsamic glaze, cucumbers, tomatoes, garlic, 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 15 | 20% Gratuity will be added for parties of 6 or more | Labor Surcharge 4%*



## From the Grill

### LAMB CHOPS 42

Grilled lamb chops finished with thyme, garlic, and tarragon sauce. Served with Anna potatoes seasoned with paprika and parmesan cheese.

### BRANZINO (whole fish) 34

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

### SALMON SPECIAL 32

Ask your server about our salmon selection today

### 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, cilantro

## 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

