

FROM THE FIELDS

Mouneh Platter ~

assorted pickled vegetables, honey soaked dates, mint, parsley, scallions \$18

Hearth Roasted Tunisian Olives ~

assortment of caraway & anise marinated olives \$10

Crudite

selection of raw seasonal vegetables \$12

Fennel & Red Watercress Salad

pomegranate vinaigrette, caramelized aleppo squash, roasted pumpkin seeds \$15

Fattoush - ^

Persian cucumber, heirloom cherry tomato, red onion, bell pepper, watercress, pomegranate vinaigrette, sumac chips \$14

Roasted Beets *

tahini, dates, cucumber, candied almonds \$15

Saffron Couscous *^~

green garbanzos, glazed onions, raisins, almonds \$13

SPREADS *each \$10*

Hummus ~

chickpeas, tahini, lemon

Walnut Casik ~ + *

kefir labne, fresh herbs, Persian cucumber

Muhammara ~ *

walnuts, roasted red pepper, pomegranate molasses

Zaalouk *~

smoked eggplant, pistachios, cumin

Beet Borani ~ +

roasted beets, labne, lemon, nigella seeds

CONDIMENTS *each \$4*

Chermoula ~

lemon, garlic, parsley, saffron

Zhough ~

parsley, cilantro, cumin, serrano

Tahina ~

sesame, lemon, olive oil

Toum ~

garlic, olive oil, lemon

Harissa

roasted red pepper, serrano, smoked paprika

Ezme ~

pepper, tomato, onion, sumac

FROM THE FIRE

Halloumi * ~ +

Egyptian peanut dukkah, wild flower honey \$18

Hearth Roasted Asparagus - +

chermoula, kefir labne, crispy shallots \$17

Charred Cabbage ~ + ^

baharat, keshkamel, barberries \$16

Dango ~ +

chickpeas, urfa spice, lime \$13

Cauliflower Hash ~ *

golden raisins, date molasses, toasted almonds \$17

Za'atar Roasted Eggplant ~

pickled veggies, toum, tahina, za'atar \$15

Charred Zucchini *~

hazelnuts, tahini, aleppo, honey \$16

KEBABS

Chicken Shish Taouk ~

garlic, fenugreek, pomegranate molasses \$16

Lamb Shish Kebab ~ +

kefir labne, cumin, peppers, onions \$23

Swordfish Belly Kebab ~+

citrus, ezme, aleppo pepper \$20

Mushroom Kebab ~

oyster mushrooms, cumin, red shatta, tahina, blue fenugreek \$24

Omani Shrimp ~

dried lime, tamarind, chiles \$25

FOR THE TABLE

Grilled Butterflied Branzino ~

red shatta, oranges, sumac, cumin \$85

Whole Cauliflower ~

hearth roasted, turmeric, tahini, zhough, za'atar \$40

Ribeye

adjika, blue fenugreek \$75

Lamb Shoulder ~

Syrian seven spice, sumac onions & herbs
\$ market price

Whole Roasted Chicken ^~

turmeric, coriander, toum \$55

(-) contains allium (*) contains nuts (+) contains dairy (^) contains gluten

Please notify us of any food allergies. Note that due to our tiny kitchen there is the potential for allergen cross contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.