

dinner

mezze

hummus 8

chickpeas, garlic, lemon, tahini

baba ganoush 9

smoked eggplant, lemon, tahini, garlic, persian pickles

muhammara 9

red pepper paste, walnuts, pomegranate molasses, breadcrumb

labneh 8

strained yogurt, nigella, mint, olive oil

— salmon roe, herb oil, mamnoon everything spice 14

moushakal 24

mezze of hummus, baba ganoush, muhammara and labneh with mint

arnabeit makli 13

crispy cauliflower, tarrator, baharat pickled cauliflower, dates, pistachio, lemon

salatet fattoush 13

local chicories, kohlrabi, fennel, radish, olives, sumac, toasted seeds, herbs, crispy pita

shamandar 12

salt roasted beets, pistachio & bulgur salad, za'atar, tahini labneh, meyer lemon vinaigrette

crudité 9

fresh and pickled vegetables, meyer lemon whipped feta, herb oil

batata harra 11

fried potatoes, black garlic mast-o musir, green olive, fennel, herbs

spring man'oushe 14

confit green garlic, King's mozzarella, sheep's milk feta, spring onion, pea vines, fresno chili, nigella, herb salad

za'atar wi zeit 5

dipping za'atar, moroccan olive oil

sohoon

fatteh 22

roasted root vegetables, green garlic, pea vines, garlic yogurt, brown butter, pomegranate molasses, crispy pita

roasted acorn squash 24

crispy brussels sprouts, caramelized onions, sour cherry & almond relish, whipped feta, aleppo verjus

short rib dolmeh 30

aromatic rice, gilfeather turnip puree, fried onions, kumquat pistachio relish

grilled ny strip steak 42

48 day house dry-aged, 12oz steak, black garlic mast-o musir, grilled spring onion

sturgeon kebab 36

saffron & herb marinade, grilled sprouting broccoli, shaved red onion, green herb sauce, jeweled rice

braised lamb shank 32

pomegranate glaze, spiced parsnip puree, apricot torshi, shaved fennel & citrus salad, farro pilaf

mamnoon's shish taouk 26

yogurt marinated and grilled chicken, tamarind glaze, harra spiced cauliflower, grilled sumac red onions, za'atar toum, herbs

sides

extra basket of pita 3

house made arabic bread (4 pieces)

jeweled rice 7

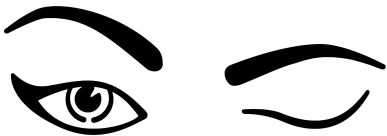
saffron, ghee, spring onion, pistachio, dried fruits, rose petals

harra sauce 2

house made hot sauce, fresno chili, smoked paprika, garlic

za'atar toum 2

whipped garlic with labneh and za'atar



\*consuming raw or under cooked foods can increase the risk of food borne illness  
— gratuity of 20% will be added to parties of 6 or more

~ we politely decline separate checks ~