

## Mezze Course

### **hummus**

*chickpea, tahini, garlic, aleppo*

### **salatet fattoush**

*belgian endive, celery root, fennel, olives, sumac,  
herbs, pepitas, crispy pita*

### **arnabeit makli**

*fried cauliflower, tarrator, parsley*

### **dolmeh**

*sweet and sour rice, grape leaves, yogurt*

### **kibbeh**

*spiced beef, cracked wheat shell, pine nuts*

## Large Plates

### **Fatteh bademjan**

*eggplant, garlic yogurt,  
tomato, brown butter pine nuts,  
crispy pita*

### **kefta**

*minced beef and lamb, pistachio,  
baharat, baby turnips, laban bi khiar*

### **mahi-ye sabzi**

*boneless stuffed whole trout, barberries,  
herbs, angelica, almonds, Seville orange*

### **mamnoon taouk**

*chicken breast, charred brussel sprouts,  
shaved cabbage, toum, sumac*

## Desserts

### **halawete-el-jibneh**

*sweet cheese roll, rose jelly, pistachio*

### **baklawa**

*pistachio, walnut, orange blossom water*

*mamnoon means thankful in arabic and farsi  
we use the native names of the dishes,  
please ask your server for more detail  
gratuity of 20% will be added to parties of 6 or more  
\*consuming raw or undercooked meats may increase the risk  
of food borne illness*