



first course

roasted red beets

pistachio + caraway + labneh + barbari bread

hummus royale

wagyu beef + pine nuts + barberry + barbari bread

lamb ribs

dukkah + buttermilk + date molasses + red chili schug

second course

wagyu lahmeh pide

biber salcasi + mozzarella + toum + basil

fig salad

akkawi cheese + radish + pistachio + orange blossom vinaigrette

turkish manti dumplings

eggplant + yogurt sauce + date molasses

third course

grilled whole branzino

chermoula + saffron toum + watercress

black truffle rice

roasted mushrooms + cumin labneh

middle eastern fried chicken

tahini + za'atar + red schug

thrice cooked fries

za'atar + toum aioli

dessert

hazelnut chocolate mousse

sweet cream + kataifi + coffee syrup

milk malabi

organic milk + pistachio + olive oil cake

\$75 per person