



## FAMILY STYLE DINNER PRE FIXE

62 / PERSON

### SPREADS served with pita

HUMMUS tahini, grated tomato, chili oil (v) (gf)

LABNEH cucumber, radish, mint & zahtar (veg) (gf)

MUHAMMARA roasted red pepper, walnut, pomegranate (v) (gf)

### MEZES

SHIRAZI SALAD tomato, cucumber, radish, dill (v) (gf)

CHARRED EGGPLANT marcona almond, tahini, lentil, pomegranate (v) (gf)

SEARED HALOUMI CHEESE honey & rosemary (veg) (gf)

WARM CAULIFLOWER lemon, parsley & sea salt (v)

FRIED KUBEH ground beef, cinnamon & pine nut

### MAINS

#### VEGETABLE TOMATO STEW

roast vegetables, saffron basmati, spicy tahini (v) (gf)

#### CHICKEN SHAWARMA

basmati rice, tahini, amba, parsley & onion salad (gf)

#### BAHARAT STEAK

chili oil, sumac onion yogurt, mashed potatoes (gf)

### DESSERTS

#### SEMOLINA CAKE

blackberry and labneh whipped cream (veg)

#### WARM BROWNIE

coconut ice cream, chocolate ganache & almonds (veg) (gf)

\$18 /per person per hour for unlimited house wine\*

\$25 /per person per hour for 2 specialty cocktails, house wine, & well liquor\*

\$8 /person for arak service \*

\*whole party must participate

(v) Vegan / (veg) Vegetarian / (gf) Gluten Free

Consuming raw or undercooked meats, poultry seafood shellfish or eggs may increase your risk of foodborne illness

20 % Gratuity added to parties of 6 or More