

2-COURSE PRE FIXE LUNCH \$30
MONDAY - FRIDAY

APPETIZER

select one

- SPREAD TASTING hummus, muhammara & labneh with pita (veg)
- CHARRED EGGPLANT marcona almond, tahini, chickpea, pomegranate with pita (v)
- BUTTERNUT SQUASH whipped feta, urfa, pepitas (veg) (gf)
- WARM CAULIFLOWER lemon, parsley, sea salt (v)
- SEARED HALLOUMI honey, rosemary (veg) (gf)

MAIN

select one

- HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg)
- KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
- IRAQI VEGETABLE KUBEH filled with sauteed mushroom with your choice of broth
- CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)
- EVERYTHING SPICED CHICKEN SCHNITZEL green salad, russet potatoes, tahini honey mustard
- BRAISED LAMB TOAST yogurt, red tahini, israeli pickle, arugula

ADD BOTTLE OF WINE TO PRE FIXE FOR +\$30

- Sauvignon Blanc, Terranoble, 2022, Central Valley, Chile
 - Douro Red, Broadbent, 2020, Douro, Portugal
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3-COURSE PRE FIXE DINNER \$45
MONDAY - SUNDAY

FIRST COURSE

select one

- SPREAD TASTING hummus, muhammara & labneh with pita (veg)
- CHARRED EGGPLANT almond, tahini, chickpea, pomegranate with pita (v)
- BUTTERNUT SQUASH whipped feta, urfa, pepitas (veg) (gf)
- WARM CAULIFLOWER lemon, parsley, sea salt (v)
- SEARED HALLOUMI honey, rosemary (veg) (gf)
- SALMON NAYEH aguachile, bulgur wheat, onion, mint, coriander, pomegranate, chili pepper + 2
- SAFFRON SHRIMP zucchini, tomato, salmon, white bean, garlic, country bread + 2
- KOFTA ground lamb & beef kebab, squash, pistachio puree, pomegranate (gf) + 4

SECOND COURSE

select one

- KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
- IRAQI MUSHROOM KUBEH dough filled with mushroom with your choice of broth (v)
- CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)
- VEGETABLE TOMATO STEW eggplant, fennel, artichoke, cauliflower, chickpea, saffron basmati (v) (gf)
- EVERYTHING SPICED CHICKEN SCHNITZEL green salad, mashed potatoes, tahini honey mustard
- BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) + 6
- BRAISED LAMB SHANK sour cherry, cannellini, saffron basmati, pomegranate glaze (gf) + 8
- SABZI POLO BA MAHI whole branzino pan seared with saffron, served with herbed basmati rice (gf) + 10

THIRD COURSE

select one

- WARM BROWNIE smoked almonds, turkish coffee ice cream (gf)
- PISTACHIO BAKLAVA rosewater syrup (veg)
- FRUIT & HALVAH passionfruit syrup, shredded halvah, coconut (v) (gf)

*Limited to parties of 8 and less

(veg) vegetarian (v) vegan (gf) gluten-free * gluten-free pita available as substitution for additional \$2.00

SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Vignale di Cecilia, Veneto, Italy*	17	...	54
Champagne Brut, Premier Cru, R. Geoffroy, Champagne, France Š	82
Champagne Brut Green Label, Lanson, Champagne, France *	128
Champagne, Lanson, Brut Black Label (1/2 Bottle)	58

WHITE

Sancerre, Domaine Raffaitin-Planchon, 2022, Loire Valley, France *	78
Pouilly-Fumé Les Cris, Domaine Alain Cailbourdin, 2021, Loire Valley, France * Š	17	37	60
Grüner Veltliner, Stadt Krems, 2022, Niederosterreich, Austria Š	15	35	52
Pinot Grigio, Marco Felluga, 2021, Friuli-Venezia Giulia, Italy Š *	16	37	56
Dabouki, Cremisan, 2019, Bethlehem, West Bank *	16	37	56
Chardonnay, Les Peyrarols, Boyer-De Bar, 2021, Languedoc, France *	17	37	60
Albariño Vista Luna, Ferdinand, 2021, Borden Ranch, California * Δ	17	37	60
Voski, Zorah, 2018, Ararat Valley, Armenia *	109

SKIN CONTACT

Sant'Or, Roditis Amphora, 2022, Achaia, Greece (Orange) * Δ	17	37	60
Mrs. Poulia, Kalogris, 2021, Peloponnesse Greece (Orange) *	17	37	60
Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)	16	37	56

RED

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)	17	37	60
Pinot Noir, Land of Saints, 2022, Central Coast, California *	17	37	60
Cabernet Franc Ramon, Ramat Negev, 2020, Negev, Israel *K	113
Barolo Albe, G.D. Vajra, 2019, Piedmont, Italy *	89
Farnio Rosso Piceno, Montepulciano, Garofoli, 2022, Marche, Italy *	15	35	52
Langhe Nebbiolo, La Spinetta, 2021, Piedmonte, Italy Š	75
Merlot, Kadesh Barnea, 2020, Negev, Israel * K	17	37	60
Syrocco, Syrah, 2021, Zenata, Morocco *	16	37	56
Bandol Rouge, Château de Pibarnon, 2018, Provence, France *	135

* - Organic Practicing, Organic, or Biodynamic // Δ - Natural // Š - Sustainable // K - Kosher

COCKTAILS

OLD FASHION L'CHAIM old overholt rye, chai, honey syrup, orange bitters, marshmallow - 18
PASSION IN CHIOS vodka, verino antica masthia, passion fruit, aperol, lime, rosemary - 16
THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
ARAK THE CASBAH massaya arak, del maguey mezcal, tequila, pomegranate, honey - 18
BARBERRY SOUR tequila, verino antica masthia, barberry, lime, sumac - 18
CALL YOUR MUTHA gin, strawberry, rosemary syrup, egg white, lemon - 18
SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17
TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey's, cardamom - 17
SOOTHSAYER hendrick's gin, london fog tea, lavender, oat milk - 17

HOT COCKTAILS

BOURBON HOT TODDY old granddad, amaretto, orange bitters, honey, cardamom - 17
SPIKED SAHLAV dewar's scotch, old granddad, orchid, rosewater, cinnamon, coconut, nuts - 18

ZERO PROOF COCKTAILS

FEISTY SUNRISE pineapple, spicy honey, passion fruit, soda, rosemary - 13
RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 13
PERSIAN VIRGIN Persian cucumber juice, kombucha, lemon, zahtar - 13
SAHLAV steamed orchid, oat milk, rose water, cinnamon, coconut, nuts - 13

BEER

GOLDSTAR. DARK LAGER Netanya, Israel (4.9% abv) - 9
SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 9
BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in NY (4.9% abv) - 10
BACK HOME BEER, NEW DAY IPA Born in Iran, brewed in New York (6.5% abv) - 12
BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in NY (4.6% abv) - 12

GLASS CARAFE BOTTLE

HOUSE CARAFES

Carafe = 15 ounces

\$25

SAUVIGNON BLANC

Terranoble, '22, Chile

DOURO RED

Broadbent, '20, Portugal

ARAK

A Middle Eastern spirit famous for its strength and anise flavor. Traditionally served 1/3 arak to 2/3 water

El Massaya Arak, Lebanon - 15

Kafroun, Israel - 15

Golden Arak Ramallah, Palestine - 15

Carafe of El Massaya Arak - 50
(12 oz with mixers)

ARAK FLIGHT - 18

Your ticket to the Middle East. Experience araks and their drink pairings, from three different countries.

SOFT DRINKS

Rose Water Mint Lemonade - 7

Iced Bedouin Tea // Iced Green Tea - 7

Assorted Sodas - 4