



WINTER RESTAURANT WEEK

BRUNCH \$35 PER PERSON

Mezza CHOICE OF 2

HUMMUS

chickpea purée, tahini, lemon, olive oil

BABA GHANNOUJ

eggplant, tahini, olive oil, pomegranate seeds

MOUHAMARA

walnuts, sundried peppers, pomegranate molasses

FATTOUSH

Lebanese garden salad, toasted pita, sumac lemon vinaigrette

FALAFEL

fried chickpea & fava beans croquettes

BATATA HARRA

cilantro toum, Aleppo pepper

KEBAB KEREZ

lamb & beef meatballs, cherry sauce, kataifi, micro chives

Entrées CHOICE OF 1

LAMB BURGER

cucumber labne, kashkaval, harissa toum

SHAKSHUKA

spicy tomato sauce, poached eggs, feta

GRANDMA MARIE'S LEBANESE TOAST

chorek brioche, poached seasonal fruits, ricotta labne whip, Lebanese syrup

WARM FREEKEH

roasted squash, piquillo pepper, parsley, pomegranate molasses

CHICKEN +10 | FALAFEL +8 | BEEF TENDERLOIN + 18

Desserts CHOICE OF 1

MIXED BAKLAVA

pistachio & cashew

MOUHALABIYYEH

milk pudding with orange zest, orange blossom syrup & pistachio dust

Cocktails 19

BRUNCHY & PLAYFUL

APEROL SPRITZ'SICLE

sparkling wine, aperol popsicle

THYME AFTER TIME

vodka, aperol, thyme grapefruit cordial

SPA

gin, cucumber cordial, lemon juice, sparkling wine

BLOODY MARY A-LA HABIBI

vodka, 'habibi' bloody mary mix

FRUITY & PLAYFUL

CINDERELLA'S MIDNIGHT FUEL

bourbon, creme de moka, espresso, levant pumpkin spiced cordial

VINTAGE

bourbon, tahini, old fashioned bitters, black sesame oil

IT'S A DATE

cognac, sweet vermouth, date & carob cordial

EL-IJĀS

tequila, pear & ginger cordial, orange bitters

Zero Proof 11

BOTTLED MOCKTAIL

KARKADIH

hibiscus & rosehips cordial, rose water, lime juice

GRAPEFRUIT THYME SODA

thyme grapefruit cordial, fever tree soda water

LEVANTINE LEMONADE

fresh lemon juice, mint, Lebanese simple syrup

NON ALCOHOLIC BEER

GRUVI, JUICY IPA & GRUVI, GOLDEN - COLORADO



SAHTEIN!