



WINTER RESTAURANT WEEK

LUNCH \$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

SHISH TAOUK

grilled chicken skewer, parsley, mint

STUFFED GRAPE LEAVES

moussaka, rice, mint, yogurt

BEEF KEBAB +5

grilled beef tenderloin skewer, sumac

Desserts CHOICE OF 1

MIXED BAKLAVA

pistachio & cashew

MOUHALABIYYEH

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

Cocktails 19

BOLD & SPIRITED

NEGRONI BIL FEFEL AKHDAR

shishito mescal, luxardo bitter, vermouth de chambéry blanc

SPICES OF ATLAS

gin, rass al hanout, saffron, preserved lemon, marinated black olives

A LITTLE PICK'LE' ME UP

jun gin, pickled shishito pepper & onion brine, arak rinse

CRAFTY & ON-BRAND

IT'S A DATE

cognac, sweet vermouth, date & carob cordial

VINTAGE

bourbon, tahini, old fashioned bitters, black sesame oil

ARAK SOUR

arak, Lebanese simple syrup, orgeat & framboise foam

FRUITY & PLAYFUL

CINDERELLA'S MIDNIGHT FUEL

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

EL-IJĀS

tequila, pear & ginger cordial, orange bitters

THYME AFTER TIME

vodka, aperol, thyme grapefruit cordial

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!