

RESTAURANT WEEK

AUGUST 24TH - 30TH

BRUNCH-FOUR COURSES - \$35

**choose one each: spread, manoushe, entree, & sweet. entire party must participate in experience.*

SPREAD

hummus chickpea, tahina, lemon

havuc roasted carrot, caraway, crispy onion, parsley

baba ghanouj roasted eggplant, yogurt, smoked paprika

tzatziki greek yogurt, cucumber, dill, crispy garlic

mouhamara grilled red pepper, pomegranate molasses, walnuts

labne yogurt, mint, lemon

MANOUSHE

za'atar thyme, sesame, lebanese olive oil

cheese mozzarella, feta, halloumi

cocktail half za'atar, half cheese

lahm bi ajin ground lamb, tomato, onion

MAIN

naja breakfast sandwich eggs, brioche, caramelized onions, cheese, avocado, turkey bacon

breakfast wrap eggs, potatoes, cheese, avocado, turkey bacon

chicken koobideh ground chicken, cilantro, red pepper, naja sauce

chicken shish taouk chicken thigh, cumin & fenugreek spice, toum

kofta ground lamb, sumac, tahina

SWEET

dubai cake chocolate ganache, pistachio, kataifi pastry

rice pudding rose water, orange blossom, cinnamon

warm date + honey labna medjool dates, walnuts, pistachio



please notify us of any food allergies. while we take precautions there is a potential for allergen cross contamination. consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborn illness.