

RESTAURANT WEEK

AUGUST 24TH - 30TH

DINNER - THREE COURSES - \$40

**choose one each: mezze or spread, entree, & dessert*

**entire party must participate in experience*

MEZZE & SPREAD

falafel chickpea, fresh herbs, tahina, bread

za'atar fries thyme & sesame, toum

cheesy pita house flatbread, feta, mozzarella, za 'atar

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

ENTREE

salmon vermicelli rice, asparagus, roasted lemon

half lebanese street chicken half chicken, toum, spicy toum, pickles, fries

king oyster mushroom & cauliflower vermicelli rice, chermoula, pita, sweet peppers

naja plate chicken shish & kofta kebabs, rice, tomato, bread, toum & red shatta

double chicken chicken shish & chicken koobideh kebabs, rice, tomato, bread, toum & naja sauce

DESSERT

dubai cake chocolate ganache, pistachio, kataifi pastry

baklava phyllo pastry, walnuts, pistachio, honey



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.