

RESTAURANT WEEK

AUGUST 24TH - 30TH

DINNER-FOUR COURSES - \$55

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

SPREAD

- hummus with lamb** chickpea, tahina, lemon, seared lamb
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

MEZZE

- falafel** chickpea, fresh herbs, tahina, bread
batatta harra fried potatoes, adana spice, spicy zoum
kofta pita house flatbread, feta, mozzarella, za 'atar
naja cauliflower adobo spiced cauliflower, chickpea, tahina, lemon, pita

ENTREE

- branzino** filet, couscous, battata harra, saffron chermoula
eggplant moussaka braised eggplant, vermicelli rice, pita
naja plate chicken shish & kofta kebabs, rice, tomato, bread, sauce toum & red shatta
half lebanese street chicken roast chicken, toum, spicy toum, pickles, fries
lamb chop +5 za'atar, mashed potatoes
surf & turf +5 steak kebab, dukka shrimp, rice, tomato, chermoula

DESSERT

- dubai cake** chocolate ganache, pistachio, kataifi pastry
rice pudding rose water, orange blossom, cinnamon
naja cheesecake +5 san sebastian style, kataifi, pistachios



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.