

RESTAURANT WEEK

AUGUST 24TH - 30TH

LUNCH-THREE COURSES - \$25

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

**entire party must participate in experience*

SPREAD

**served with house bread*

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

ENTREE

HANDHELDS

chicken shawarma wrap lebanese pickles, fries, toum

falafel wrap hummus, cucumber, pickles, lettuce, tomato, fries, toum

naja burger eight oz patty, feta, za 'atar, fried onion, fries, toum

KEBAB

**served with vermicelli rice, grilled tomato, house made bread, and sauce*

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

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

kofta ground beef and lamb, sumac, allspice spice, tahina

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.