

Summer 2026 Restaurant Week

Dinner Menu Three Courses \$55

FIRST COURSE **(selection of one)**

fattoush - Lebanese chopped romaine hearts, sumac vinaigrette, crispy arabic bread

Allergies: Gluten

Shawarma tostada slow roasted brisket, shawarma, mexican species, blue con tostada, pickled onion, microgreens, Oaxaca cheese, Morita salsa

Allergies: Dairy

Hummus (of your choice)

Hummus Con Esquites

Allergies: Dairy, Gluten

SECOND COURSE **(selection of one)**

Cauliflower steak center cut grilled cauliflower, date puree, pickled cauliflower, lemon curd

Allergies: Dairy

D'jaj Al Pastor ½ Chicken, sumac corn, Lebanese & Mexican spices

Allergies . Dairy

Branzino Filet- crispy-skin grilled branzino, side burglar salad

Allergies: Dairy

THIRD COURSE
(selection of one)

Charolata

Condensed milk , lemon juice sugar , flour, vanilla
Butter

Allergies: gluten, dairy

Churro Bites

Golden-fried churros, coated in pistachio sugar- served with Oaxaca hot chocolate

Allergies: Dairy, Nuts, Gluten

Sorbet (chefs selection)