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| **Winter Restaurant Week 2025** |
| **January 27 - February 2** |
| **COCKTAIL** |
| **Smoked Fig Manhattan 18** |
| *Fig infused Bourbon, Angostura Bitters,Sweet Vermouth* |
| **WINES** |
| **Matthew Fritz Sauvignon Blanc 14 | 56** |
| **Recanati 'Yasmin' Petit Sirah 16 | 64** |
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| **$40 AND $55 MENU SELECTIONS** |
| **TO START** |
| **SALATIM & HUMMUS TAHINA** |
| **With PITA & ZA’ATAR** |
| **A Selection of Three Salads & Dips** |
| *Red Pepper Muhammara & Walnut* |
| *Turmeric Tahina with Honey Harissa* |
| *Roasted Garlic Labne* |
| **NEXT** |
| **ISRAELI SALAD** |
| *Cucumber, Tomato, Onion & Watermelon* |
| **FRIED CAULIFLOWER** |
| *Tahina, Golden Raisins, Dill & Lemon* |
| **NEXT** |
| **$40 MENU SELECTION** |
| **CHOICE OF KEBABS FROM THE WOOD GRILL** |
| *SERVED WITH HAWAIJ SPICED RICE* |
| **SALMON**  |
| *With Pomegranate-Labne Marinade* |
| **OR** |
| **CHICKEN THIGHS** |
| *With Harissa Marinade* |
| **OR** |
| **VEGETARIAN OPTION** |
| **HAWAIJ SPICED COUSCOUS** |
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| **$55 MENU SELECTION** |
| **LAMB SHANK**  |
| *Mixed Vegetable Israeli Couscous* |
| **OR** |
| **MEDITERRANEAN SEA BASS** |
| *Whole Fish Roasted in Grape Leaf* |
| **Modifications & Substitutions Are Respectfully Declined** |
| **A 20% service charge will be added to your bill. This charge will go entirely to increasing the wages of our service employees to above the current minimum wage for all employees in DC. Tips are not expected but always appreciated.**  |