



SUMMER RESTAURANT WEEK

LUNCH MENU \$35 PER PERSON

Mezza choice of 2

HUMMUS chickpea purée, tahini, lemon, olive oil

BABA GHANNOUJ eggplant, tahini, olive oil, pomegranate seeds

MOUHAMARA walnuts, sundried peppers, pomegranate molasses

FATTOUSH Lebanese garden salad, toasted pita, sumac lemon vinaigrette

FALAFEL fried chickpea & fava beans croquettes

BATATA HARRA cilantro toum, Aleppo pepper

Entrees choice of 1

STUFFED GRAPE LEAVES

moussaka, rice, mint, yogurt

LAMB BURGER*

cucumber labne, kashkaval, harissa toum

SHISH TAOUK

grilled chicken skewer, parsley, mint

BEEF KEBAB* +5

grilled beef tenderloin skewer, sumac

BRANZINO +5

tahini beurre blanc, mixed greens

Dessert

MIXED BAKLAVA pistachio & cashew

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Restaurant Week Featured Sips

Signature Cocktails 21

OLIVE YOU MARGARITA *BRINY / SAVORY/ SALTY-SMOOTH*

tequila, clarified fresh lime juice, olive brine spuma

ARAK SOUR *FLORAL-KISSED / DELICATE/ AROMATIC*

arak, Lebanese simple syrup, orgeat & framboise foam

APHRODITE'S *EFFERVESCENT / LUSH / FLORAL*

vodka, clarified passion fruit cordial, floral syrup, saffron tincture

KERAZ CARCIOFO NEGRONI *BITTER-SWEET / LUSCIOUS*

gin, campari, cynar, cherry gastrique, dolin rouge

Lebanese Wines 18

MERSEL, 'LEB NAT PINK' ROSE 2021, *Bousit*

CHÂTEAU KSARA 'BLANC DE BLANC' 2023 *Bekaa Valley*

MASSAYA, ROSE, CINSAULT 2023 *Bekaa Valley*

CHÂTEAU KEFRAYA, LES COTEAUX, 2019 *Bekaa Valley*

Beer 11

ALMAZA, PILSNER *Lebanon* **BOTTLE**

GOOD TIME, NA PILSNER, *New York, US* **CAN**

Please ask your server for our complete wine and cocktail selection

SAHTEIN!