



**RESTAURANT WEEK SUMMER 2024**

**JULY 22ND - SEPTEMBER 1ST**

**2-COURSE PRE FIXE LUNCH \$30**

**SUNDAY - FRIDAY**

**APPETIZER**

select one

SPREAD TASTING hummus, muhammara & labneh with pita (veg)

WATERMELON & WHIPPED FETA tomato, mint, basil, aleppo, red onion (veg) (gf)

WARM CAULIFLOWER lemon, parsley, sea salt (v)

SEARED HALLOUMI honey, rosemary (veg) (gf)

**MAIN**

select one

HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg)

KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth

IRAQI VEGETABLE KUBEH filled with sauteed mushroom with your choice of broth

CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)

CHICKEN SCHNITZEL matzo sesame breading, roasted potatoes, tahini honey mustard, green salad

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**ADD BOTTLE OF WINE TO PRE FIXE FOR +\$30**

Sauvignon Blanc, Terranoble, 2022, Central Valley, Chile

Douro Rose, Quinta do Romeu, 2021, Portugal\*

Douro Red, Broadbent, 2020, Douro, Portugal

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**3-COURSE PRE FIXE DINNER \$45**

**MONDAY - SUNDAY**

**FIRST COURSE**

select one

SPREAD TASTING hummus, muhammara & labneh with pita (veg)

CHARRED EGGPLANT almond, tahini, chickpea, pomegranate with pita (v)

WATERMELON & WHIPPED FETA tomato, mint, basil, aleppo, red onion (veg) (gf)

STEAK PITADA pita topped with minute steak, horseradish labneh, pickled onion, mustard

WARM CAULIFLOWER lemon, parsley, sea salt (v)

SEARED HALLOUMI honey, rosemary (veg) (gf)

STRIPED BASS CEVICHE leche de tigre, urfa, grapefruit, toasted almond, chili pepper (gf) +\$2.00

MEDITERRANEAN SHRIMP tomato, garlic, zucchini, olive oil, cilantro, chili pepper, country bread +\$3.00

KOFTA ground lamb & beef kebab, cucumber salad, pistachio puree, pomegranate (gf) +\$4.00

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**ADD FOR THE TABLE TO SHARE**

PAPRIKA FRIES - \$10 // BROCCOLINI red tahini, pine nut - \$12 // FRIED KUBEH beef & pine nut OR sweet pea & dill - \$14

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**SECOND COURSE**

select one

KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth

IRAQI MUSHROOM KUBEH dough filled with mushroom with your choice of broth (v)

CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)

VEGETABLE TOMATO STEW eggplant, fennel, artichoke, cauliflower, chickpea, saffron basmati (v) (gf)

CHICKEN SCHNITZEL matzo sesame breading, mashed potatoes, tahini honey mustard, green salad

RED SNAPPER turmeric artichoke, cauliflower, fennel, broccolini, chickpea (gf) +\$7.00

BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) +\$7.00

BRAISED LAMB SHANK mint, capers, mushroom, peas, zucchini, with date, lentil & pistachio rice (gf) +\$12.00

**THIRD COURSE**

select one

WARM BROWNIE smoked almonds, turkish coffee ice cream (gf)

PISTACHIO BAKLAVA rosewater syrup (veg)

FRUIT & HALVAH passionfruit syrup, shredded halvah, coconut (v) (gf)

Limited to parties of 8 and less

(veg) vegetarian (v) vegan (gf) gluten-free \* gluten-free pita available as substitution for additional \$4.00