



DAGON

SUMMER RESTAURANT WEEK

THREE COURSE DINNER - \$45

APPETIZERS

CHOICE OF ONE

HUMMUS green harissa, tomato jam, flatbread

CHILLED CORN SOUP za'atar corn bread, harissa

SALMON GRAVLAX fresh berries, horseradish yogurt, dill

ISRAELI SALAD cucumber, tomato, red onion, parsley, mint, tahini, green schug

ARAYES

ENTRÉES

CHOICE OF ONE

DOURADE

SALMON SKEWER fresh horseradish, pomegranate molasses

BEEF KOFTA SKEWER polenta, harissa, charred vegetables

CRISPY ROASTED LAMB cucumbers, dates, walnuts, wild rice, shawarma spice (supp. \$15)

VEGAN PLATTER hummus, falafel, roasted vegetables

DESSERTS

CHOICE OF ONE

SILAN halva, caramel rice crisps, pistachios, almonds, tahini mousse, vanilla ice cream

"MALABI" PANNA COTTA rose water, strawberry compote, kadaif cookie

LABNEH CHEESECAKE

FLOURLESS CHOCOLATE CAKE chocolate sauce, powdered sugar

ICE CREAMS & SORBETS vanilla, pistachio, dark chocolate, raspberry, passion fruit



DAGON

SUMMER RESTAURANT WEEK

TWO COURSE LUNCH - \$30

APPETIZERS

CHOICE OF ONE

HUMMUS

green harissa, tomato jam

CHILLED CORN SOUP

za'atar corn bread, harissa

ISRAELI SALAD

cucumber, tomato, red onion, parsley, mint, green schug

AGU'S TUNISIAN CIGAR

ground lamb, potato, dill, amba

FLASH FRIED CAULIFLOWER

Shishito peppers, olives, oregano, lemon-feta aioli

ENTRÉES

CHOICE OF ONE

CHICKEN SCHNITZEL SANDWICH

avocado, tomato, harissa aioli

TUNA SANDWICH

harissa poached tuna, hard-boiled egg, potato, cucumber, preserved lemon

CHICKEN ARUGULA

ROASTED MUSHROOM FLATBREAD

truffled labneh, mozzarella, za'atar

SHAKSHUKA

Spicy tomato sauce, flatbread