



## SUMMER RESTAURANT WEEK

*DINNER: \$45*

### APPETIZERS

**EGGPLANT CROQUETTES**  
creamy tahina

**LACINATO KALE SALAD**  
crispy parmesan, summer pickles, Meyer lemon vinaigrette

**CAULIFLOWER**  
Vadouvan aioli, turmeric

**CUCUMBER FRESH HERB GAZPACHO**  
spicy feta

**MINI SAMBUSAC**

### ENTRÉES

**PLANCHA SEARED SALMON**  
watermelon, green olives, vine ripe tomatoes, aleppo-lime vinaigrette

**STRIPED BASS**  
spiced artichoke barigoule

**NY STRIP**  
roasted garlic, za'atar potatoes, porcini butter, little gem-horseradish caesar salad (\$15 supp)

**VEGAN PLATTER**  
hummus, falafel, mediterranean chopped salad, roasted summer vegetables

**SPAGHETTI**  
spicy tomato

### DESSERTS

**'MALABI' PANNA COTTA**  
rose water, strawberry compote, kadaif cookie, candied pistachio, pistachio ice cream

**SILAN**  
caramel rice crisps, pistachio, almonds, tahini mousse, vanilla sponge, silan, vanilla ice cream

**CHEESECAKE PARFAIT**  
baharat gram cracker, blueberries, vanilla ice cream, pomegranate molasses

**WARM CHOCOLATE CAKE**  
Turkish coffee essence, toasted almonds, espresso ice cream

**ICE CREAMS & SORBETS**  
vanilla, pistachio, chocolate, coffee, raspberry, passionfruit



# SUMMER RESTAURANT WEEK

*LUNCH: \$30*

## APPETIZERS

### LACINATO KALE SALAD

crispy parmesan, summer pickles, Meyer lemon vinaigrette

### CREAMY HUMMUS

warm chickpeas, schug, olive oil, flatbread

### CUCUMBER FRESH HERB GAZPACHO

spicy feta

### CAULIFLOWER

Vadouvan aioli, turmeric

### EGGPLANT CROQUETTES

creamy tahina

## ENTRÉES

### FALAFEL SANDWICH

sauerkraut, tahini, tomato, cucumber, housemade pita

### GRILLED CHICKEN SANDWICH

homemade flatbread, avocado, tomato,  
harissa aioli

### LEVANTINE GRAIN BOWL

wild rice, freekeh, feta, toasted almonds, tomato,  
cucumber, avocado

### TUNA NIÇOISE SALAD

olive oil poached tuna, cucumber, tomato, egg, olives,  
haricots verts, crispy za'atar potato

### SEARED SALMON SKEWER

tomato, cucumber, freekeh, wild rice, lemon vinaigrette