



RESTAURANT WEEK WINTER 2025

JANUARY 21ST - FEBRUARY 9TH

2-COURSE PRIX FIXE LUNCH \$30

SATURDAY & SUNDAY

APPETIZER

select one

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

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

BUTTERNUT SQUASH whipped feta, urfa, pepitas (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 panko sesame breading, russet potatoes, tahini honey mustard, green salad

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

Sauvignon Blanc, Terranoble, 2022, Central Valley, Chile

Douro Red, Broadbent, 2020, Douro, Portugal

3-COURSE PRIX 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)

BUTTERNUT SQUASH & WHIPPED FETA candied pepitas, urfa (veg) (gf)

WARM CAULIFLOWER lemon, parsley, sea salt (v)

SEARED HALLOUMI honey, rosemary (veg) (gf)

MEDITERRANEAN SHRIMP tomato, garlic, zucchini, olive oil, cilantro, chili pepper, country bread + 2

KOFTA ground lamb & beef kebab, butternut squash, pistachio puree, pomegranate (gf) + 4

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)

SAFTA'S RICE zucchini, potato, eggplant, artichoke, tomato, muhammara, rice with carrot & kidney bean (v) (gf)

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

ZAHTAR SWORDFISH pan seared and served with broccolini, squash, artichoke and walnut puree (gf) + 10

BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) + 6

BRAISED LAMB SHANK sour cherry, cannellini, saffron basmati, pomegranate glaze (gf) + 12

WHOLE BRANZINO simmered in tomato eggplant sauce, castelvetrano olive, chermoula (gf) + 8

THIRD COURSE

select one

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

PISTACHIO BAKLAVA rosewater syrup (veg)

CHOCOLATE DATE BAR raw tahini, walnut, 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