



HUMMUS 18

Creamy chickpea purée blended with tahini, fresh lemon juice, and garlic

MARINATED OLIVES 15

Warm mixed marinated olives

BABA GHANOUSH SMOKED OLIVE OIL 16

Tahina, mint, za'atar pita, olive oil

WHIPPED FETA + SESAME OIL 21

Feta, wild oregano, toasted sesame, grilled flatbread

ROASTED EGGPLANT & DATES 19

White miso tahina, aleppo, herbs, pickled shallots, spiced walnuts

CHARRED CABBAGE 18

Hummus, aleppo honey, persillade, pickled fresnos

SPICY CARROT SLAW 18

Harissa vinaigrette, herbs

FATTOUSH 23

Iceberg lettuce, tomato, cucumber, seasonal fruit, toasted pita, lemon vinaigrette

DARRA LABNEH 21

Fire-roasted corn ribs, labneh, lime zest, urfa bibber, aresheh

FALAFEL 22

Herbed chickpea fritters, tahina, preserved lemon

SUMAC BUTTERMILK FRIED WINGS 27

Za'atar herbed crust, aleppo honey, herbs

SPICED SHRIMP TABBOULEH BOWL 26

Bulgur wheat, mint, parsley, cucumber, tomato, lemon

CHICKEN KEBAB 28

Spiced chicken thigh, garlic yogurt, sumac onion, rice pilaf

LAMB KOFTA 32

Grilled lamb, harissa almond, herb salad, charred lemon, rice pilaf

HARISSA BEEF SKEWER 35

Beef tenderloin, tzatziki, pickled fresno, sumac onions, harissa glaze, rice pilaf

KING FISH CRUDO 31

Preserved lemon, pickles, spiced vin

DESSERTS

PISTACHIO WHIPPED ARESHEH RICOTTA 12

CARDAMOM-SCENTED SEMOLINA CAKE (BASBOUSA) 15

Moist semolina cake soaked with lemon syrup, served with a dollop of whipped rose cream

COCONUT ROSEWATER RICE PUDDING (ROZ BEL LABAN) 13

Creamy rice pudding, coconut infused with rosewater, pomegranate seeds, toasted almonds.

CHOCOLATE PISTACHIO CHEESECAKE 16

Pistachio crust, classic cheesecake, chocolate layer cake combined into a beautiful bar and topped with chocolate sauce, crushed candied pistachios and toasted katafi