



first course

roasted red beets (v+gf)

pistachio + caraway + labneh + pita bread

beef tartare (df+nf)

toum + mint + capers + sumac + kohlrabi + zhug + pickled chili + sesame lavash

lamb ribs

dukkah + buttermilk + date molasses + red chili zhug

second course

black truffle & cheese pide (v)

halloumi + akawi + black truffle

tomato and cucumber salad (gf*+df*+v)

*sumac red onion + smoked ricotta + mint gremolata + feta
+ nigella seed + moroccan olive + pistachio*

third course

grilled cornish hen (gf+df*+nf)

harissa + preserved lemon chermoula

turkish manti dumplings (v+df*+nf)

eggplant + yogurt sauce + date molasses

cauliflower (v+gf+df+nf*)

tahini + chimichurri + hazelnut dukkah + preserved lemon + pickled red onion + sabzi

persian kale rice (v+gf*+nf)

crispy lentils + black beans + aleppo pepper + labneh + dry lime

dessert

chocolate olive oil cake (gf)

almonds + medjool dates + tahini chantilly

sorbet available for dairy free option

\$70 per person

**menu subject to change*