



first course

roasted red beets (v+gf*)

pistachio + caraway + labneh + pita bread

hummus royale (v*+gf*+df+nf*)

wagyu beef + pine nuts + barberry + pita bread

beef tartare (df+nf)

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

second course

lamb pide (veg option available)

mozzarella + toum + sumac red onion + mint + cilantro + lemon

pear salad (v+gf+df+nf)

*cardamon poached pears + arugula + castlefranco + green grapes
+ candied almonds + cumin & preserved lemon vinaigrette*

third course

grilled whole branzino (gf+df*+nf)

chermoula + persian lime brown butter + parsley + olive oil

black truffle rice (v+gf+df*+nf)

roasted mushrooms + crème fraîche

middle eastern fried chicken (nf)

toum + tahini + red zhug + charred onion ranch + pickles + za'atar + smoked paprika

roasted carrots (v+gf+df*+nf)

baharat + honey + yoghurt + nigella seeds + cilantro + lime

thrice cooked fries (v+gf+df*+nf)

za'atar + toum aioli

dessert

chocolate olive oil cake (gf)

almonds + medjool dates + tahini chantilly

sorbet available for dairy free option

\$80 per person

**menu subject to change*