Mamnoon means thankful in Arabic and Farsi. We use the native names of the dishes. Please ask your server for more detail.

Gratuity of 20% will be added to parties of 6 or more.

*Consuming raw or undercooked meats may increase the risk of food borne illness.

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**Mezze Course**

-hummus
  chickpea, tahini, garlic, aleppo

-salatet fattoush
  belgian endive, celery root, fennel, olives, sumac, herbs, pepitas, crispy pita

-arnabeit makli
  fried cauliflower, tarrator, parsley

-dolmeh
  sweet and sour rice, grape leaves, yogurt

-kibbeh
  spiced beef, cracked wheat shell, pine nuts

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**Large Plates**

-Fatteh bademjan
  eggplant, garlic yogurt, tomato, brown butter pine nuts, crispy pita

-kefta
  minced beef and lamb, pistachio, baharat, baby turnips, laban bi khiar

-mahi-ye sabzi
  boneless stuffed whole trout, barberries, herbs, angelica, almonds, Seville orange

-mamnoon taouk
  chicken breast, charred broccoli, toum, sumac

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**Desserts**

-halawete-el-jibneh
  sweet cheese roll, rose jelly, pistachio

-baklawa
  pistachio, walnut, orange blossom water