



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

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 khair*

mahi-ye sabzi

*boneless stuffed whole trout, barberries,
herbs, angelica, almonds, Seville orange*

mamnoon taouk

*chicken breast, charred broccoli,
toum, sumac*

Desserts

halawete-el-jibneh

sweet cheese roll, rose jelly, pistachio

baklawa

pistachio, walnut, orange blossom water

*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*