



HUMMUS

HUMMUS 10
organic chickpeas, tahini, garlic, paprika, parsley
GF/ VGN

ACCESSORIES 5
choice of: mushroom conserva / marinated feta /
cauliflower shawarma
GF

MEZZE

PICKLES 7
cucumber, carrot, beet
GF/VGN

CASTELVETRANO OLIVES 7
calabrian chili, orange
GF/VGN

FALAFEL 12
tomato tahini, urfa pepper
GF/VGN

SAGANAKI 15
kasseri cheese, ouzo, sumac
honey, lemon
GF/VEG

CUCUMBER "SMASHED" SALAD 16
english cucumber, pickled
shallot, green tahini,
harissa sesame crunch, herbs
GF/VEG

BABAGANOUSH 9
roasted eggplant, radish,
jalapeño, cilantro
GF/VGN

HTIPITI 9
red pepper, fresno, feta,
kalamata olive
GF/ VEG

WHIPPED LABNEH 12
blistered snap peas, strawberry,
lemon agrumato
GF/ VEG

CARROT KIBBEH NAYYEH 12
ground carrot "tartare," apricot,
sunflower seeds, baharat spice
MEZZE TRIO 23
htipiti, whipped labneh, and
babaganoush
GF/VEG

ZA'ATAR SPICED FRIES 6
harissa aioli
VEG

TAHINI CAESAR SALAD 16
little gem lettuce, tahini caesar
dressing, crispy chickpeas, radish
GF

CHARRED ASPARAGUS 16
ramp tzatziki, pickled garlic and
shallots, feta, chive
VEG/GF

BUCKNER FARMS LAMB 16
KOFTE *
marinated cucumbers, cilantro,
aleppo chilis
GF/DF

PLATES

WOOD-FIRED CARROTS 20
herbed labneh, pistachio dukkah, parsley, chickpeas, pickled
onion
GF/ VEG

OVEN ROASTED LEEKS 24
mushroom confit, spinach, parmesan onion crunch, za'atar aioli
GF/VEG

PAN ROASTED STRIPED BASS* 38
asparagus, Lebanese couscous, leek, harif

ZA'ATAR ROASTED CHICKEN 38
harissa chicken butter
GF

GRILLED NY STRIP STEAK * 42
roasted onion, schmaltzy potato, black garlic toum
GF/DF

BRAISED LAMB NECK * 48
shawarma spice & pomegranate molasses braised lamb, spring
onion, fava bean, carrot, chickpea, hawaij curry
GF

TAGINES

*tagines are served with a saffron red pepper base, potato, urfa onion,
carrot, coconut cream, spiced rice and paratha roti*

GREEN CIRCLE CHICKEN • 53 GF
za'atar-spiced half chicken

ROASTED SWEET POTATO • 42 GF / VGN
sumac tahini, garlic confit, zhug

ROASTED CAULIFLOWER • 38 GF / DF / VGN
harissa roasted cauliflower, tahini, walnut
muhammara, sesame, sage

**Denotes raw or undercooked items which
may increase your risk of foodborne illness
if consumed.*

BREADS

WOOD-FIRED PITA 3
SESAME CRACKER 3
PARATHA ROTI 5
GLUTEN FREE PITA 6

*A 20% service charge is added to every bill which allows us
to equitably compensate everyone that contributes to your
Ash'Kara experience, from the back of house, to the front of house.
Additional gratuity for exceptional service is greatly appreciated
by your server but is not required or expected*