



RACHID HDOUCHE, GENERAL MANAGER
SATINDER VIJ, EXECUTIVE CHEF

Lunch Prix Fixe 35PP

for up to 8 guests

MEZZA - please select 2 per guest
HUMMUS | **BABA GHANNOUJ** | **MUHAMARA** |
FATTOUSH | **FALAFEL** | **BATATA HARRA** | **KEBAB KERAZ**

MAIN - please select 1 per guest
LAMB BURGER* | **SHISH TAOUK** | **STUFFED GRAPE LEAVES** |
BEEF KEBAB* +5

DESSERT
BAKLAVA - pistachio & cashew

Mezza

COLD MEZZA

HUMMUS 🌿🍷 14
chickpea purée with tahini, lemon & olive oil
PINENUTS +5 | **JALAPEÑO +3** | **LAMB CONFIT +6** | **CRAB FALAFEL +8**
BASTERMA +5 | **WILD MUSHROOMS +5**

BABA GHANNOUJ 🌿🍷 15
fire roasted eggplant blended with tahini & olive oil

LABNE 🌿🍷 14
strained yogurt, olive oil, fresh mint, zaatar

MUHAMARA 🍷 14
walnuts, sundried peppers, pomegranate molasses

TABBOULEH 🍷 18
finely chopped parsley, tomato & onion mixed with bulgur in a lemon vinaigrette

KIBBEH NAYYE BEIRUTIEH* 22
steak tartare, burghul, onion, mint

CHANKLEESH 🌿🍷 16
feta cheese, onion, tomato, zaatar

HOT MEZZA

FALAFEL 🍷 14
fried chickpea & fava bean croquettes, lemon tahini

BEEF FRIED KIBBEH 18
spiced ground beef & pine nut dumplings fried in a beef & bulgur shell, mint yogurt

MEKANEK 18
sautéed lamb sausages with pine nuts in a lemon butter sauce

KEBAB KERAZ 19
lamb & beef meatballs, cherry sauce, kataifi, micro chives

BATATA HARRA 🍷 14
cilantro toum, Aleppo pepper

FATAYER 🍷 16
akkawi & feta cheese, lavender honey

MANOUSHEH 🍷 13
zaatar, smoked labne

Salads

WARM FREEKEH 🍷 19
roasted squash, piquillo pepper, parsley, pomegranate molasses
CHICKEN +10 | **FALAFEL +8** | **BEEF TENDERLOIN + 18***

FATTOUSH 🍷 19
Lebanese garden salad, toasted pita, sumac lemon vinaigrette
CHICKEN +10 | **FALAFEL +8** | **BEEF TENDERLOIN + 18***

Signature Mezza

EVERYTHING KA'AK* 23
zaatar cured Ora king salmon, kabis, mixed greens

LAMB SHAWARMA 25
zaatar pita, Lebanese chimichurri, toum

DUCK SHAWARMA 25
pita pillows, pomegranate seeds, fig toum, micro chives

OCTOPUS 29
mouhamara coulis, Aleppo pommes paille, fresh herbs

KING PRAWNS 🌿 28
ezme, harissa, lemon, fresh herbs

To Indulge

LAMB BURGER* 25
cucumber labne, kashkaval, harissa toum

BEEF KEBAB* 32
grilled beef tenderloin skewer, sumac

SHISH TAOUK 25
grilled chicken skewer, parsley, mint

KAFTA 25
ground beef & lamb, sumac onion, roasted vegetables

BRANZINO 🌿 35
tahini beurre blanc, mixed greens

STUFFED GRAPE LEAVES 🌿 34
moussaka, rice, mint, yogurt

To Share

MIXED GRILL* 79
chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, toum duo, harissa.

RIZ 'LEBANESE PAELLA' 65
crispy rice, lamb belly, mekanek, pine nuts, fired onions, labne



Cocktails 21

OLIVE YOU MARGARITA

BRINY / SAVORY / SALTY-SMOOTH

tequila, clarified fresh lime juice, olive brine spuma

BADINJAN

CREAMY / SMOKEY / LITTLE NUTTY & BOLD

mezcal, tequila blanco, lillet blanc, eggplant velouté

A LITTLE PICK'LE' ME UP

SAVORY-SLICK / UMAMI-CHARGED / UNAPOLOGETIC

jun gin, pickled shishito pepper & onion brine, arak rinse

KERAZ CARCIOFO NEGRONI

BITTER-SWEET / LUSCIOUS / ELEGANT

gin, campari, cynar, cherry gastrique, dolin rouge

MAGIC MUSHROOM

VELVETY / EARTHY / UMAMI-LACED

brown buttered bourbon, porcini mushrooms, old fashioned bitters

ARAK SOUR

FLORAL-KISSED / DELICATE / AROMATIC

arak, Lebanese simple syrup, orgeat & framboise foam

APHRODITE'S

EFFERVESCENT / LUSH / FLORAL

vodka, clarified passion fruit cordial, floral syrup, saffron tincture

KAHWA X SHAY

AUTUMNAL / SILKY / SPICED

vodka, coffee & chay liqueur, espresso

THE GILDED APPLE

TOFFEE / CINNAMON AROMA/FIZZY

vodka, ginger, caramelized apple cordial

ZAYTOUN & HONEY

SOPHISTICATED / ELEGANT / CAPTIVATING

bourbon, amaretto, olive oil, honey cordial, egg whiteflambé

The Mezze Pour

DÉMODÉ - SERVES UP TO 4 DRINKS

75

SPICED & SMOLDERING / RICH / OPULENT

PRESENTED IN A SMOKED BOURBON DECANTER

Bourbon, Cardamom, Old Fashioned Bitters

Beer

BOTTLE

ALMAZA, PILSNER - LEBANON

12

EVOLUTION EXILE, RED ALE - MD

12

CAN

VÄSEN, WEST COAST IPA - VA

16 oz

14

VÄSEN, MEXICAN LAGER - VA

16 oz

14

BEALES GOLD HELLES, LAGER - VA

12 oz

12

Wines by the Glass

SPARKLING

CA DEL DOGE PROSECCO VENETO, ITALY, NV

18

MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 2021

18

NICOLAS FEUILLATTE, RESERVE EXCLUSIVE BRUT, CHAMPAGNE, FRANCE, NV

28

RAVENTÓS I BLANC, BLANC DE BLANCS, CONCA DEL RIU ANOIA, CATALONIA, SPAIN 2021

20

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021

18

ANTINORI BRAMITO DELLA SALA CHARDONNAY 2023 UMBRIA, ITALY

19

EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON 2023

19

ROSE

ROSE GOLD, GRENACHE, CINSULT, CÔTES DE PROVENCE, FRANCE, 2024

20

MASSAYA, CINSULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021

19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, CAB SAUV, CINSAUT, TEMPRANILLO, WEST BEKAA, LEBANON, 2019

20

BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2020

19

DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA 2020

28

BODEGA LANZAGA, LZ, TEMPRANILLO, GARNACHA, GRACIANO, RIOJA, SPAIN 2021

18

Zero Proof 11

BOTTLED MOCKTAIL

KARKADIH: hibiscus & rosehips cordial, rose water, lime juice

GRAPEFRUIT THYME SODA: thyme grapefruit cordial, fever tree soda water

LEVANTINE LEMONADE: fesh lemon juice, mint, Lebanese simple syrup

NON-ALCOHOLIC BEER

GOOD TIME, PILSNER - MD

12 oz