



# DINNER

## STARTERS

SALATIM	LABNEH + BABA GANOUSH + MOROCCAN CARROTS + TORSHI + ROSE HARISSA + TAHINA + TWO PITA 24 ADD MEDJOL DATES 5 ADD MARINATED OLIVES 5 ADD HUMMUS 5
HUMMUS	ORIGINAL 14 CHICKEN SHAWARMA 16 SPICED LAMB 18
FIYA SALAD	GREENS, RADISH, JALAPEÑO, PICKLED ONION, DATES, FETA, PITA CROUTON, FIG VINAIGRETTE 13
FALAFEL	PICKLED VEGETABLES, TAHINA, AMBA <sup>V</sup> 16
FRITTERS	CHIVE-POTATO FRITTERS, HERB AIOLI, SMOKED SALMON, CRISPY LEEKS 15
HALLOUMI	SEARED HALLOUMI, RED ZHUG, HONEY, MINT, TOASTED WALNUTS 17
KHACHAPURI	GEORGIAN BREAD & CHEESE BOAT WITH TOMATO-SWEET RED PEPPER SAUCE, SOFT EGG 17

## VEGETABLES & SUCH

BEJWELED RICE	BASMATI RICE, BARBERRY, DRIED FRUITS, CASHEW, SAFFRON, CARDAMOM 12
CAULIFLOWER	CHARRED HALF CAULIFLOWER, LABNEH, BERBERE SPICE, FERMENTED HOT SAUCE 16
EGGPLANT	BABY EGGPLANT, PINE NUTS, TAHINA, URFA PEPPER OIL, FERMENTED HOT SAUCE 16
ASPARAGUS	OVEN ROASTED ASPARAGUS, PRESERVED LEMON YOGURT, HARISSA, PICKLED RHUBARB 16

## MEAT & SEAFOOD

CHICKEN	HALF CHICKEN, SMOKED & OVEN-CHARRED, GREEN ONION, PRESERVED LEMON YOGURT, RED ZHUG 29
SCHNITZEL	CHICKEN SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 28
STEAK	SPICE-RUBBED SIRLOIN, ROAST PEPPER, SUMAC ONION, GREEN ZHUG, TAHINA 38
KOFTA	SPICED LAMB KEBAB, PICKLES, SUMAC ONION, TZATZIKI 24
MOROCCAN FISH	MARKET FISH IN SPICED TOMATO SAUCE, SUNDRIED TOMATO, PRESERVED LEMON, GORDAL OLIVES 29
2 WAY TROUT	WHOLE, BUTTERFLIED, HALF-DRESSED WITH GREEN & RED ZHUG, LEMON 36
BURGER	DRY-AGED SIRLOIN/WAGYU BRISKET, AMERICAN, SPECIAL SAUCE, BERBERE ONION, PICKLE, BRIOCHE BUN 28
MIXED GRILL	SMOKED LAMB SHOULDER, CHICKEN THIGH, KOFTA, CHARRED EGGPLANT, GRILLED TOMATO, SUMAC ONIONS, TORSHI, EZME, ZHUG, TAHINA, FERMENTED HOT SAUCE, BEJWELED RICE, PITA 85

WE HAVE NO SURCHARGES, BUT ARE COMMITTED TO OUR TEAM MAKING A GOOD LIVING WAGE, PLUS HELP WITH HEALTHCARE. YOUR TIPS ARE SPLIT AMONG ALL STAFF EXCEPT MANAGEMENT. WARNING, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

PROPRIETORS MINDY FRIEDLER & MICHELLE WHEATLEY / CHEF BEN BLUM

