



Dinner Menu 45pp
WINE FLIGHT (5) 39pp

Course 1

HUMMUS Our housemade, heralded hummus
SALATIM Labneh & Za'atar, Moroccan Carrots, Baba Ganoush, Harissa, Garlic Tahina
PITA Housemade, wood-oven with Za'atar Olive Oil
WINE Menti Roncaie Pet Nat 14

Course 2

SALAD House Greens, Watermelon Radish, Jalapeño, Pickled Red Onion,
Dates, Ricotta Salata, Croutons, Fig Vinaigrette
WINE Denthis "Stamnaki" Assyrtiko W 13.5

Course 3

KHACHAPURI Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg
WINE Tessier "Cheverny Rouge" Pinot Noir/Gamay 15

Course 4, Choose 1 per Two Guests

MOROCCAN SALMON In Zesty Tomato-Red Pepper Sauce, or
CHICKEN Half Chicken, Confit & Roast, Red Zhug, Preserved Lemon Yogurt
WINE Limited Addition "Vitae Springs Co-Ferment" Orange 15

MASHED POTATOES Made with Olive Oil, Yogurt, Garlic, Sumac

Course 5, Choose 1 per Two Guests

PAVLOVA Meringue, Praline, Passion Fruit Purée, Mint-Cardamom Crème Anglaise
CHEESECAKE Fire-Roast Oman-Style, with Orange Blossom, Honey, Pistachio
ARAK Massaya 10

This is a shared menu for two, with a choice of one item where a choice is indicated, but can be adapted to more guests.
Requires full table participation. Beverages, gratuity and tax not included. Vegetarian options.