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### SALATIM

1 for \$7 | 3 for \$18 | 5 for \$29

**baba ganoush**  
creamy eggplant, charred green onion, olive oil

**heirloom tomato**  
toum, fresno pepper, urfa, dill

**smoked labneh**  
lima beans, charred chili vinaigrette

**pickles**  
market vegetables

**ikra**  
whipped cream cheese, anchovies, shallots, dill | add smoked trout roe +5

**muhammara**  
roasted red pepper, walnut, pomegranate molasses

### HUMMUS

**cauliflower** \$17  
caramelized onions, cilantro

**fried chicken** \$18  
date salsa verde, tunisian spices, aleppo pepper

**lamb ragu** \$19  
crispy chickpeas

**tahini** \$14  
extra virgin olive oil, harissa

**wild mushroom** \$17  
sage-brown butter, za'atar-hazelnuts

### SMALL PLATES

**lamb kofta kebab** \$21  
carrot muhammara, tahini, parsley

**crispy halloumi** \$15  
Alabama peach, fresno pepper, honey, bastilla nuts, mint

**falafel** \$13  
green tahini, pickled cabbage

**crawfish arayes** \$23  
mozzarella cheese, crawfish, pickled sumac onions, sweet corn, harissa remoulade

**sujuk pide** \$17  
armenian spiced beef, tomatoes, mozzarella, pomegranate molasses

**brussels sprouts** \$13  
tahini, shallots, fresh herbs

**israeli salad** \$15  
cherry tomatoes, cucumber, red onions, preserved lemon vinaigrette, bulgarian feta

**fattoush salad** \$15  
little gem, tomato, sweet peppers, shallots, sumac pomegranate vinaigrette, za'atar pita chips

**Add to any salad: grilled chicken +11 | shrimp +12 | salmon +14 | falafel +8**

### LUNCH LARGE PLATES

**falafel sandwich** \$16  
tomato, red onion, hummus

**chicken schnitzel sandwich** \$18  
sesame brioche, harissa mayonnaise, shaved pickles

**lamb burger** \$23  
za'atar toum, tomato, sumac, pickled onion, halloumi cheese, arugula

**arayes** \$20  
lamb stuffed pita, tzatziki, cabbage salad

**chicken leg & thigh** \$27  
aromatic rice, charred green onions, pistachio, pecan, tzatziki

**gulf shrimp kebab** \$28  
moroccan couscous, haraime, preserved lemon chimichurri

**bakkafrost salmon** \$32  
caramelized harissa, couscous "risotto", saffron lemon butter

### DINNER LARGE PLATES

**slow-cooked lamb shank** \$54  
date molasses, whipped feta, pecan, tabouleh

**chicken leg & thigh** \$27  
aromatic rice, charred green onions, pistachio, pecan, tzatziki

**halabi spiced hanger steak** \$38  
za'atar toum, fingerling potatoes, coriander chili butter

**gulf shrimp kebab** \$28  
moroccan couscous, haraime, preserved lemon chimichurri

**bakkafrost salmon** \$32  
caramelized harissa, couscous "risotto", saffron lemon butter

### DESSERTS

**dark chocolate halva brownie** \$14  
cardamom chocolate, salted almond gelato

**chocolate tahini mousse** \$13  
sesame brittle

**labneh cheesecake** \$12  
bastilla nuts, vanilla gelato

**piccola gelateria seasonal gelato or sorbet** \$8

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