



LARGE PARTY DINING

\$68 PER PERSON
(REQUIRED FOR TABLES 12 OR MORE)

CHOOSE 5 MEZZE

Amar Fries

Sumac, za'atar, parsley, tourn whip

Falafel

Chickpea and fava bean croquette,
pickled turnip, tahini

Fattoush

Romaine, tomato, cucumber,
radish, scallion, toasted pita,
sumac lemon vinaigrette

Rocca Beet

Arugula, beet, feta, pomegranate
vinaigrette, sumac toasted walnuts

Moudardara

Lentils, rice, caramelized onions

Fried Kibbeh

Beef bulgur dumpling, pine nuts,
onion, mint yogurt

Octopus on Lentils (+10pp)

Charred octopus, lentils,
tomato pepper sauce

Classic Hummus (V, GF)

Chickpea puree, tahini,
lemon and garlic

Baba Ghanouj (V, GF)

Charred eggplant puree, tahini, lemon

Labneh (VG, GF)

Strained yogurt, za'atar, tomatoes,
cucumber and mint

Muhammara (V, GF)

Roasted red pepper puree, walnuts,
pomegranate molasses

Lebanese Moussaka (V, GF)

Eggplant, tomato, onion, chickpeas,
olive oil, spices

Tabouleh

Parsley, bulgur, tomato, onion,
mint, lemon, olive oil

Sfiha

Lamb pie, tomato, parsley, onion,
pine nuts, pomegranate molasses

Batata Harra

Spicyy crispy potato, garlic, lemon, cilantro

Chankleesh

Feta, tomato, onion, za'atar, olive oil

Arnabeet Mekleh

Cauliflower, tahini, almond, golden raisins

Fatayer

Spinach pie, lemon, onion, herbs

Sambousek

Flaky beef pastry, onion, pine nuts,
mint yogurt

Jawaneh

Lebanese chicken wings, olive oil,
lemon, garlic, cilantro

Makanek

Beef and lamb sausage,
pomegranate molasses, lemon, pine nuts

Kibbeh Naye (+10pp)

Steak tartare, bulgur, onion, mint

**additional mezze available upon request or for small upgrade.*

CHOOSE 3 ENTREES

Chicken Taouk

Chicken skewer, pickles, toum whip

Salmon

Atlantic salmon, sumac potato,
tomato relish, black olives, capers, dill

Kafta Kebab*

Charbroiled ground beef and lamb
skewers, toum garlic whip, served with rice

Lamb Chops (+10pp)

New Zealand lamb, mint pesto,
Lebanese rice

Wagyu Steak

Wagyu sirloin skewer, pickles, toum whip

Samke Harra

Grilled branzino, spicy tahini, peppers,
garlic, onion, pine nuts, Lebanese rice

CHOOSE 2 DESSERTS

Baklava

Phyllo dough, honey, pistachio

Kanafeh (VG) (+8pp)

Semolina and melted cheese tart, rosewater and
orange blossom syrup, pistachios

Dark Chocolate & Fig Tart (V, GF)

Fig preserve, rich dark chocolate, mixed berry compote

Almond & Date Tart (V, GF)

Coconut, date, almond crust,
salted tahini caramel

PRICING DOES NOT INCLUDE BEVERAGES, TAX AND GRATUITY



LARGE PARTY DINING

\$58 PER PERSON
(REQUIRED FOR TABLES 12 OR MORE)

CHOOSE 4 MEZZE

Amar Fries

Sumac, za'atar, parsley, tourn whip

Falafel

Chickpea and fava bean croquette,
pickled turnip, tahini

Fattoush

Romaine, tomato, cucumber,
radish, scallion, toasted pita,
sumac lemon vinaigrette

Rocca Beet

Arugula, beet, feta, pomegranate
vinaigrette, sumac toasted walnuts

Moudardara

Lentils, rice, caramelized onions

Fried Kibbeh

Beef bulgur dumpling, pine nuts,
onion, mint yogurt

Octopus on Lentils (+10pp)

Charred octopus, lentils,
tomato pepper sauce

Classic Hummus (V, GF)

Chickpea puree, tahini,
lemon and garlic

Baba Ghanouj (V, GF)

Charred eggplant puree, tahini, lemon

Labneh (VG, GF)

Strained yogurt, za'atar, tomatoes,
cucumber and mint

Muhammara (V, GF)

Roasted red pepper puree, walnuts,
pomegranate molasses

Lebanese Moussaka (V, GF)

Eggplant, tomato, onion, chickpeas,
olive oil, spices

Tabouleh

Parsley, bulgur, tomato, onion,
mint, lemon, olive oil

Sfiha

Lamb pie, tomato, parsley, onion,
pine nuts, pomegranate molasses

Batata Harra

Spicyy crispy potato, garlic, lemon, cilantro

Chankleesh

Feta, tomato, onion, za'atar, olive oil

Arnabeet Mekleh

Cauliflower, tahini, almond, golden raisins

Fatayer

Spinach pie, lemon, onion, herbs

Sambousek

Flaky beef pastry, onion, pine nuts,
mint yogurt

Jawaneh

Lebanese chicken wings, olive oil,
lemon, garlic, cilantro

Makanek

Beef and lamb sausage,
pomegranate molasses, lemon, pine nuts

Kibbeh Naye (+10pp)

Steak tartare, bulgur, onion, mint

**additional mezze available upon request or for small upgrade.*

CHOOSE 2 ENTREES

Chicken Taouk

Chicken skewer, pickles, toum whip

Salmon

Atlantic salmon, sumac potato,
tomato relish, black olives, capers, dill

Kafta Kebab*

Charbroiled ground beef and lamb
skewers, toum garlic whip, served with rice

Lamb Chops (+10pp)

New Zealand lamb, mint pesto,
Lebanese rice

Wagyu Steak

Wagyu sirloin skewer, pickles, toum whip

Samke Harra

Grilled branzino, spicy tahini, peppers,
garlic, onion, pine nuts, Lebanese rice

CHOOSE 1 DESSERT

Baklava

Phyllo dough, honey, pistachio

Kanafeh (VG) (+8pp)

Semolina and melted cheese tart, rosewater and
orange blossom syrup, pistachios

Dark Chocolate & Fig Tart (V, GF)

Fig preserve, rich dark chocolate, mixed berry compote

Almond & Date Tart (V, GF)

Coconut, date, almond crust,
salted tahini caramel

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