

MEZZE

Pronounced 'meh-zeh,' meaning 'taste' or 'snack'—think of it as Mediterranean tapas!
Ideal for sampling a variety of dishes to share (or enjoying all to yourself, habibi).

DIPS

HUMMUS WITH LAMB

20

Braised lamb, pine nuts, aleppo pepper. GF

* CLASSIC HUMMUS

15

Chickpea, tahini, lemon, olive oil. GF V

HUMMUS WITH CHICKEN SHAWARMA

20

Chicken shawarma, pickles, paprika. GF

HUMMUS WITH BEEF SHAWARMA

20

Beef shawarma, pine nuts, sumac onion, tahini. GF



* SPICY HARISSA HUMMUS

18

Spicy harissa, charred red pepper. GF V

* BABA GHANOUJ

16

Charred eggplant, tahini, lemon, olive oil. GF V

* MUHAMMARA

15

Roasted red pepper, walnuts, pomegranate molasses, olive oil. GF V

* LABNEH

15

Strained yogurt, za'atar, tomato, mint, olive oil. GF VG

VEGETARIAN

* LEBANESE MOUSSAKA

16

Eggplant, tomato, onion, chickpea, olive oil. GF V

* FALAFEL

15

Chickpea and fava bean croquette, pickled turnip, tahini. GF V

GRILLED HALLOUMI

18

Cherry tomato, pomegranate molasses, mint. GF VG

* BATATA HARRA

15

Spicy crispy potato, garlic, lemon, cilantro. GF V

* FATAYER

16

Spinach pie, lemon, onion, herbs. V

* KEBBET LAA'TIN

15

Pumpkin kebbe, chickpeas, pomegranate, swiss chard, onion, bulgur. V

* FOUL MUDAMMAS

16

Stewed fava beans, cumin, lemon, garlic, olive oil. GF V

* RAKAKAT

15

Phyllo, feta, mozzarella, oregano, mint. VG

* MOUDARDARA

15

Lentils, rice, caramelized onion. GF V

CHANKLEESH

16

Feta, tomato, onion, za'atar, olive oil. GF VG

* AMAR FRIES

15

Sumac, za'atar, parsley, toum whip. GF V

* BRUSSELS SPROUTS

18

Crispy sprouts, aleppo date glaze, sumac toasted walnuts. GF V

WARAK ENAB

16

Grape leaves stuffed with rice, parsley, tomato, onion. GF V

* ARNABEET MEKLEH

16

Cauliflower, tahini, almond, golden raisins. GF V

V VEGAN - VG VEGETARIAN - GF GLUTEN FREE

* Happy Hour Item

MORE MEZZE

SALADS

★ TABOULEH

17

Parsley, bulgur, tomato, onion, mint, lemon, olive oil. **V**

★ FATTOUSH

18

Romaine, tomato, cucumber, radish, scallion, toasted pita, pomegranate lemon vinaigrette. **V**



★ ROCCA BEET

18

Arugula, beet, feta, pomegranate vinaigrette, sumac toasted walnuts. **GF VG**

MEDITERRANEAN LENTIL

18

Lentils, halloumi, cucumber, cherry tomato, sumac onion, herbs, aleppo date vinaigrette. **GF VG**

LAND & SEA

KIBBEH NAYE

24

Steak tartare, bulgur, onion, mint.

★ JAWANEH

16

Lebanese chicken wings, olive oil, lemon, garlic, cilantro. **GF**

★ SAMBOUSEK

15

Flaky beef pastry, onion, pine nuts.

★ SFIHA

18

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

★ FRIED KIBBEH

16

Beef bulgur dumpling, pine nuts, onion, mint yogurt.

ARAYESS

26

Baked pita stuffed with kafta meat, pickles, tahini yogurt.

MAKANEK

18

Beef and lamb sausage, pomegranate molasses, lemon, pine nuts. **GF**

OCTOPUS ON LENTILS

24

Charred octopus, lentils, tomato pepper sauce. **GF**

KEBABS

Served with charred tomato, sumac onions, and Lebanese rice.

WAGYU STEAK

46

Wagyu sirloin skewer, pickles, toum whip.



CHICKEN TAOUK

34

Chicken skewer, pickles, toum whip.

KAFTA HALABI

34

Ground beef & lamb skewer, pickles, mint yogurt.

SPICY CHICKEN KAFTA

32

Ground chicken, harissa, pickles, mint yogurt.

CALEDONIAN PRAWNS

42

Prawn skewer, pickles, spicy garlic whip.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

★ **Happy Hour Item**

SIGNATURE MAINS

Each signature dish tells its own story, blending our cherished Lebanese family recipes with contemporary twists created by our diverse culinary team.

AMAR MIXED GRILL

96

Chicken, kafta, wagyu steak, lamb chops, sumac onion, charred tomato, lebanese rice.

LAMB CHOPS

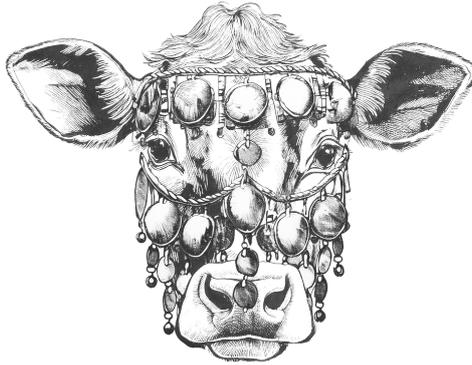
48

New Zealand lamb, mint pesto, lebanese rice.

SALMON

38

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



KIBBEH LABANIEH

34

Kibbeh dumplings, warm garlic yogurt sauce, lebanese rice.

SAMKE HARRA

42

Grilled branzino, spicy tahini, peppers, garlic, onion, pine nuts, lebanese rice.

SHEIKH EL MEHCHI

34

Beef stuffed baby eggplant, tomato sauce, pine nuts, lebanese rice.

SIDES

Pickles & Olives

8

Housemade Pita

6

Lebanese Rice

8

Charred Mixed Vegetables

8

Za'atar Chips

6

Vegetable Crudite

8

SWEETS

KANAFEH

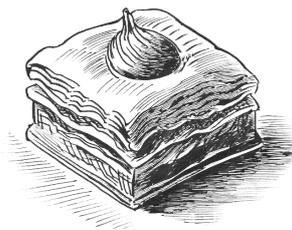
22

Kataifi and melted cheese tart, orange blossom, pistachio. **VG**

ASHTA LEBANESE ICE CREAM

15

Cotton candy, pistachio. **GF VG**



BAKLAVA

14

Phyllo dough, honey, pistachio. **VG**

DARK CHOCOLATE AND FIG TART

15

Fig preserve, walnut, dark chocolate, mixed berry compote. **GF V**

ORANGE OLIVE OIL CAKE

14

Fresh orange, Lebanese olive oil, citrus-olive oil glaze. **V**