IN THE BEGINNING
Laffa Bread | Salatim | Hummus-Tehina

Lo Brujo Garnacha Rosé, Calatayud, 2022

MEZZE
Kampachi Tabbouleh | Apple, Pickled Serrano Peppers
Charred Broccoli | Smoked Whitefish, Kashkaval, Urfa, Grapes
Smoked Sweet Potato | Caramelized Onion Labneh, Paddlefish Caviar
Seared Haloumi | Carrots, Orange, Cumin, Honey-roasted Peanuts

AL HA’ESH
Choose 3 for the Table | Served with Rice Pilaf
Branzino | Lemon, Olive Oil  
Chicken Shishlik | Harissa
Bulgarian Kebab | Baharat, Onion, Parsley  
Mushrooms | Allspice, Parsley
Eggplant | Za’atar  
Tuna | Harif, Date
Massaya ’Le Colombier’ Grenache/Cinsault/Tempranillo, Bekaa Valley, 2020

HA’SOF
Honey-Poached Apple & Walnut Baklava | Spiced Cream Semifreddo, Huckleberries
Royal Tokaji Late Harvest Furmint, Hungary, 2018

A 20% service charge for our entire hourly team is included in your bill. Optional gratuities go directly to your service staff. Thank you!
In The Beginning
Laffa Bread | Salatim | Hummus-Tehina
Lo Brujo Garnacha Rosé, Calatayud, 2022

B’emtza
Tuna Crudo | Walnut Harissa, Pear, Mint

Merkaz
Pomegranate Lamb Shoulder | Chickpeas, Mint
Crispy Persian Rice, Spinach and White Bean P’kaila
Massaya ‘Terrasses de Baalbeck’ Grenache/Syrah/Mourvedre, Bekaa Valley, 2019

Ha’sof
Chocolate Konafi | Black Currant Semifreddo
Psàgot ‘Prat’ Red Dessert Wine, Jerusalem Mountains, NV

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