

zahav

JULY 2022

IN THE BEGINNING

Laffa Bread | Za'atar, Olive Oil

Salatim | Selection of Six Vegetable Salads

Hummus-Tehina | Green Tehina

Pasaeli Çalkarasi Blanc de Noir, Aegean, 2021

MEZZE

Kampachi Crudo | Heirloom Cucumber, Merion Park Labneh, Schug

Zucchini Schnitzel | Pickled Green Tomatoes, Kashkaval, Anchovy

Heirloom Tomatoes | Bulgarian Feta, Black Olives, Harissa

Haloumi | Blueberry Honey, Walnuts, Urfa

AL HA'ESH

Branzino | Navy bean Masabacha, Spring Onion

Chicken Shishlik | Peach Amba, Corn, Almond Gribenes

Pasaeli Karasakiz, Aegean, 2020

ENTRÉE

Choose one for the table | served with *Crispy Persian Rice*

Pomegranate Lamb Shoulder | Chickpeas, Mint

-or-

Cauliflower Chraime | North African Tomato-Pepper Stew

DESSERT

Olive Oil Cake | Whipped Labneh, Compressed Peaches

Honeydew Sorbet | Berry and Fruit Salad

Royal Tokaji Late Harvest Furmint, Tokaji, 2018

\$72 per person. \$45 optional beverage pairing.

A 20% service charge for our entire hourly team is included in your bill.

Optional gratuities go directly to your service staff. Thank you!