TAYIM

NOVEMBER 2023

$75 per person  |  optional $45 beverage pairing

IN THE BEGINNING
Laffa Bread  |  Salatim  |  Hummus-Tehina
Lo Brujo Garnacha Rosé, Calatayud, 2022

MEZZE
Kampachi  |  Turmeric, Beets, Pickled Celery, Pistachio
Charred Broccoli  |  Smoked Whitefish, Kashkaval, Urfa, Grapes
Smoked Sweet Potato  |  Caramelized Onion Labneh, Paddlefish Caviar
Phyllo-wrapped 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
Medjool Dates | Marcona Almonds, Lime Zest
Confit Beets | Labneh, Green Chermoula, Pine Nuts

Merkaz
Pomegranate Lamb Shoulder | Chickpeas, Mint
- or -
Smoked Celery Root | Date & Pomegranate Glaze
Crispy Persian Rice, Spinach and White Bean P’Kaila
Massaya “Terrasses de Baalbeck” Grenache/Syrah/Mourvèdre, Bekaa Valley, 2019

Ha’sof
Chocolate Konafi | Black Currant Semifreddo
Bodegas Los Bermejos Malvasía, Lanzarote, NV

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