

# RESTAURANT WEEK

THREE-COURSE DINNER \$35 PER PERSON

## Choice Of One Mezza

**HOMMUS** GF: puréed chickpeas, tahini, garlic, lemon

**KIBBEH**: stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebaneh

**CHICKEN SAMOSA**: rotisserie sliced chicken, grilled onion, cilantro, almonds **FATTOUSH SALAD** romaine, tomatoes, cucumbers, onions, mint, radish, pomegranate-sumac dressing, pita chips

**TABOULEH**: tomatoes, onions, mint, lemon dressing

**ARNABEET**: fried cauliflower, chickpeas, pomegranate molasse and tahini

**MANNEK**: beef and lamb sausage, lemon sauce (contains pine nuts)

**LT TZATZIKI** GF: Lebanese yogurt, cucumber, garlic, mint and lemon, olives

## Choice Of One Entrée

**KAFTA KABOBS** : grilled ground beef and lamb, parsley, spices, vegetables and Lebanese rice

**SHRIMP KABOB**: jumbo shrimp, bulgur pilaf, roasted vegetables, eggplant salsa, grilled lemon **CHICKEN**

**CHICKEN CURRY**: potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice

**CHICKEN FARROUJ** ■ **GF** : roasted, deboned half **FREEBIRD** chicken, grilled vegetables,

**EGGPLANT FETTAH**: Yogurt, chickpeas, pine nuts, garlic, pita chips

## Choice Of One Dessert

**PISTACHIO BAKLAWA, ICE CREAM TRIO, KNAFE DEL JIBNEH, OR AWAMAT**

**GF** Gluten Free. SPICED RICE replacement for non-gluten free sides available upon request. ■ May contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness.