

RESTAURANT WEEK

THREE-COURSE DINNER \$39 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 GF: 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.