SEATED MENU

Served with Bellegarde Bakery Breads

SALATIM

pickles – market vegetables
lutenitsa – Bulgarian puree of roasted eggplant, peppers, tomato, garlic
labneh – farmers cheese, anaheim peppers, radish
Israeli salad – tomatoes, cucumber, red onion, preserved lemon, za'atar
black eyed peas – harissa, walnuts, Bulgarian feta

HUMMUS

tahini – Aleppo pepper and extra virgin olive oil
lamb – ras el hanout, harissa, pine nuts (additional $2 per person)

CABBAGE SALAD orange blossom vinaigrette, fresh herbs, pistachio duqqa

LARGE PLATES

shakshouka – market vegetables, spicy chillies, tomato, soft cooked egg
butternut squash – Israeli couscous, charred onion, shawarma spices
gulf fish chraime – spicy tomato, tahini, herbs, walnuts
roasted chicken – Jerusalem artichokes, fennel, potatoes and olives
sirloin steak – mashed potatoes, shallots, soft herbs and za'atar
short rib tagine – ras el hanout, market vegetables, semolina couscous
lamb kebab – stew of smoked paprika, tomato, root vegetables

DESSERT

honey cake – baharat-spiced cream and seasonal fruit compote
kanafeh – shredded phyllo, ricotta, pistachio
chocolate cake – tahini icing, date molasses

All menus are served family style and is meant to be shared
and enjoyed amongst your friends and family.
Pricing for each event is determined by a per guest price.
The menu includes the following and is subject to change on seasonal availability.

Please inquire for pricing.