

MEZZA

مازا

COLD

- 9 **HUMMOUS**
chickpeas seasoned with tehina, lemon & garlic
- 11 **BABA GANOUSH**
charred eggplant, seasoned with tehina, lemon, garlic & urfa biber • finished with pomegranate seeds
- 9½ **LABNE**
strained yogurt, finished with za'atar, tomatoes, cucumber, olives & mint
- 9½ **MUHAMMARA**
roasted red pepper and walnut dip, seasoned with chilies, cumin & pomegranate
- 11½ **TABOULÉ**
parsley salad with cucumber, tomato, scallion & mint • seasoned with lemon & pomegranate molasses
- 12 **FATTOUCH**
salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette
- 15½ **KIBBEH NAYYEH**
raw lamb mixed with bulger • seasoned with sweet onion, basil, mint, marjoram & long hots
- 16½ **SAMKE NAYYEH**
raw yellowtail, seasoned with chives, parsley, garlic, lemon, jalapeño & labne

HOT

- 11½ **SAWDAT DJEJ**
sautéed chicken livers and sweet onion, finished with pomegranate molasses & lemon
- 12½ **MAKANEK**
sautéed lamb sausages seasoned with coriander, cinnamon & clove • finished with pine nuts & lemon
- 12½ **FRIED KIBBEH**
beef and bulger dumplings stuffed with seasoned ground beef • served with a mint-cucumber yogurt
- 14 **FATAR MESHWI**
mixed wild mushrooms grilled with savory & cilantro • served with a cilantro yogurt
- 8½ **BATATA HARRA**
crispy potatoes tossed with long hots, garlic, lemon & cilantro
- 9½ **WARAK ENAB**
grape leaves stuffed with rice • lightly grilled and served with lemon yogurt, crispy shallots & barberries
- 12½ **FATTEH**
warm chickpeas, eggplant, crispy pita & tehina yogurt • finished with almonds, cashews & brown butter

MASHAWI

ماشاوي

MEAT & FOWL

- 22½ **KAFTA KEBAB**
ground beef kebab seasoned with cumin, coriander, mint, parsley & onion • served with hummous, charred onion, tomato & pepper
- 24½ **HALABI KEBAB**
ground lamb kebab brushed with muhammara and seasoned with chili peppers, cinnamon, coriander & paprika • served with hummous, charred onion, tomato & pepper
- 25½ **KAWARMA**
baharat rubbed lamb, grilled & slow roasted • served with a pomegranate-cucumber salad & dill yogurt
- 95 **DRY AGED RIB EYE** for 2
grilled 28oz dry aged rib eye • served with toum, hummous, baba ganoush, charred hakurei turnips, onion, tomato & pepper
- 32½ **DJEJ MESHWI**
whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum

SEAFOOD

- 27½ **KARUS BALADI**
black bass fillet marinated in parsley, cilantro & cumin, wrapped in a banana leaf & grilled • served with turmeric rice
- 25½ **ABU SAYF**
grilled halibut kebab marinated in yogurt, lemon, garlic, paprika & coriander • served with charred favas, tomatoes & spring onion
- 26½ **NEW CALEDONIA PRAWNS**
grilled head-on prawns, tossed in a cilantro & toasted garlic vinaigrette • finished with lemon
- 39½ **SAMKE HARRA**
whole grilled dorade served with a spicy sauce of peppers, tomatoes, walnuts & pine nuts • finished with parsley & cilantro

SIDES

- 6½ **TURMERIC RICE**
- 7½ **GRILLED POTATOES**
- 7½ **CHARRED ONIONS, TOMATOES, PEPPERS**
- 6½ **SUMAC FRENCH FRIES**
- 6½ **CHARRED LONG HOTS**



Suraya

COCKTAILS

"In the sweetness of friendship; let there be laughter and the sharing of pleasures."—KHALIL GIBRAN

- 11½ **LACE & LINENS** 🍷
elderflower, saffron sugarcube, bitters & bubbles
- 12½ **THE PROPHET** 🍷
knob creek rye, roots rakomelo, jallab, bitters & orange blossom water
- 11½ **BUILDERS OF BRIDGES** 🍷
pineapple-baharat shrub, vodka & fevertree ginger beer
- 13½ **THE TEMPEST** 🍷
el dorado 12 year rum, éclat-contratto, rhum barbancourt, chocolate bitters & urfa-vermouth
- 13½ **SAND & FOAM** 🍷
espolon blanco tequila, yuu baal mezcal, pistachio, sea asparagus, lime & rose water
- 12½ **THE POET** 🍷
bluecoat gin, génépy, cucumber, za'atar, limon omani & aquafaba

ARAK COCKTAILS

Arak is a colorless, anise-flavored aperitif often called "The Milk of Lions"

- 12½
THE NIGHTINGALE 🍷
arak ramallah, apricot, contratto, almond & bubbles
-
- 12½
THE LAST WATCH 🍷
knob creek bourbon, massaya arak, meletti amaro, clementine, black cardamom & ceylon tea
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- 13½
THE GOLDEN BELT 🍷
bluecoat barrel finished, toki, laphroaig, turmeric, burnt honey, coriander & arak

WINES BY THE GLASS

WHITES

- 10½ **MOSCHOFILERO/RHODITIS**
Notius, 2017
NEMEA, GREECE
lush lemon, rose petals & crisp
- 11½ **PANSA BLANCA**
Raventos de Alella, 2015
ALELLA, SPAIN
white stone fruit, green apples & zippy
- 12½ **VIIGNIER/CHARDONNAY**
Domaine des Tourelles, 2015
BEKAA VALLEY, LEBANON
ripe pineapple, lychee & balanced
- 11½ **OBEIDI/CLAIRETTE/SAUVIGNON BLANC**
Massaya, 2017
MOUNT LEBANON, LEBANON
white peach, fresh & long
- 12½ **VERMENTINO/CHARDONNAY**
Château Musar, 2016
BEKAA VALLEY, LEBANON
bright citrus, almonds & rich

REDS

- 11½ **GRENACHE/CINSAULT/TEMPRANILLO**
Massaya, 2016
BEKAA VALLEY, LEBANON
raspberry, black pepper & fresh
- 12½ **NERO D'AVOLA**
Tenuta la Favola, 2016
SICILY, ITALY
blackberry, silky & lush
- 11½ **ÖKÜZGÖZÜ**
Diren, 2014
ANATOLIA, TURKEY
black cherry, blackberry & round
- 12½ **SYRAH**
Thalvin, 2015
ZENATA, MORROCCO
ripe plum, blueberry & juicy
- 14½ **CINSAULT/CABERNET SAUVIGNON**
Château Musar, 2014
BEKAA VALLEY, LEBANON
black currant, cherry jam & spiced

ON DRAFT

6½ **KRONENBERG LAGER**

961 BEER IS IMPORTED DIRECTLY FROM LEBANON

7 **DOGFISH HEAD SEAQUENCH ALE**

8
961 LAGER

8
961 LEBANESE PALE ALE

8
961 RED ALE

7½ **EVIL GENIUS ROTATING**

6½ **ALMAZA PILSNER (BOTTLE)** BEIRUT, LEBANON

ROSÉ

- 11½ **GRENACHE/SYRAH/CINSAULT**
Saint Mitre, 2017
PROVENCE, FRANCE
strawberry, raspberry & bright

SPARKLING

- 12½ **LACRIMA ROSÉ**
Luchetti
MARCHE, ITALY
strawberry, white peach & floral

- 11½ **CAVA**
Casas del Mar
PENEDES, SPAIN
apples, apricot & bready