

MEZZA

مازا

COLD

- 12 **HUMMOUS**
chickpeas seasoned with tehina, lemon & garlic
- 14 **BABA GANOUSH**
charred eggplant seasoned with tehina, lemon, garlic & urfa biber
- 12 **LABNEH**
strained yogurt finished with za'atar, tomatoes, cucumber, olives & mint
- 12 **MUHAMMARA**
roasted red pepper and walnut dip • seasoned with chili, cumin & pomegranate
- 12 **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
- 18 **SAMKE NAYYEH**
raw yellowtail seasoned with chives, parsley, garlic, lemon, jalapeño & labneh
- 16 **KIBBEH NAYYEH**
raw lamb mixed with bulgur • seasoned with sweet onion, basil, mint, marjoram & long hots

HOT

- 11 **BATATA HARRA**
salt roasted potatoes tossed with long hots, garlic, lemon & cilantro
- 16 **WARAK SELEK**
swiss chard stuffed with rice, chickpeas & herbs • served with roasted tomato vinaigrette, labneh & pine nuts
- 16 **FATTEH**
warm chickpeas, eggplant, crispy pita & tehina yogurt • almonds, cashews & brown butter
- 14 **ARNABEET MEKLE**
crispy cauliflower, chilis, golden raisins, hazelnuts & tarator
- 16 **MAKANEK**
lamb sausage with pine nuts, parsley, cumin, & pomegranate

SIDES

- 6½ **TURMERIC RICE**
- 6 **ZA'ATAR MANOUSHE**
- 8 **CHARRED ONIONS, TOMATOES & PEPPERS**
- 9 **SUMAC SPICED FRENCH FRIES WITH TOUM**
- 6½ **CHARRED LONG HOTS**
- 6 **PICKLES AND OLIVES**

A TASTE OF SURAYA

REQUIRED ON FRIDAY AND SATURDAY

\$75 per guest
for the entire party

ON THE TABLE:

Hummous, Baba Ganoush, Muhammara, Labneh & Taboulé

choose one remaining each

MEZZA:

listed to the left

Samke Nayyeh available for an additional charge

choose one each

MASHAWI:

listed to the right

Duck Meshwi & Dry Aged Ribeye available for an additional charge

DESSERT:

Chef's Selection

A 3% service charge will be added to every check.

100% of that will go directly to the Kitchen Team. Thank you!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MASHAWI

ماشاوي

- 26 **KAFTA KEBAB**
ground beef kebabs seasoned with cumin, mint, parsley & onion • served with a small hummous, charred onion, tomato & pepper
- 27 **HALABI KEBAB**
ground lamb kebabs brushed with muhammara • served with a small hummous, charred onion, tomato & pepper
- 40 **SAMKE AL MALOUF**
grilled Ora King salmon kebab • smoked leeks • crispy fingerlings • farro tarator • walnuts, chilis & herbs
- 36 **DJEJ MESHWI**
whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum
- 26 **FASOLIA BI FATAR**
oyster mushroom kebab • braised white beans • watercress, almond & radish
- 26 **MUJADARA**
lentils & rice with caramelized onions • grilled cabbage • crispy maitake mushrooms • golden raisins & hazelnuts

- 45 **DUCK MESHWI**
Long Island duck breast with mulberry • ras el hanout • grilled salsify & spring greens
- 34 **KAWARMA**
slow roasted lamb • baharat, dill yogurt, cucumber & pomegranate salad
- 31 **NEW CALEDONIAN PRAWNS**
grilled head-on prawns • cilantro & toasted garlic vinaigrette • finished with lemon
- 34 **SAMKE HARRA**
grilled branzino filet • served with a spicy sauce of red peppers, tomatoes, walnuts & pine nuts • finished with parsley & cilantro
- 98 **DRY AGED RIBEYE FOR 2**
grilled 28oz dry aged ribeye • served with toum, hummous, baba ganoush, charred onion, tomato & pepper

Suraya

WINE

“Happiness is a vine that takes root and grows within the heart, never outside it.”—KHALIL GIBRAN

SPARKLING

- | | |
|---|---|
| <p>12 CAVA BRUT RESERVA
roger goulart • PENEDES, SPAIN</p> | <p>15 ROSÉ BRUT NATURE
sidónio de sousa • BAIRRADA, PORTUGAL</p> |
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ROSÉ/SKIN CONTACT

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| <p>12 GRENACHE/SYRAH (draft)
gotham project • PROVENCE, FRANCE</p> | <p>16 MERWAH (skin contact)
mersel • QANBOUBINE VALLEY, LEBANON</p> |
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WHITE

- | | |
|--|---|
| <p>10 GRILLO (draft)
di giovanna • SICILY, ITALY</p> | <p>14 VIURA/TEMPRANILLO BLANCO
gomez cruzado • HARO-RIOJA, SPAIN</p> |
| <p>13 SAUVIGNON BLANC
terres blondes • LOIRE VALLEY, FRANCE</p> | <p>15 VIIGNIER/CHARDONNAY
château musar • BEKAA VALLEY, LEBANON</p> |
| <p>12 FALANGHINA
tenuta scuotto • CAMPANIA, ITALY</p> | |

RED

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| <p>15 MENCIA
bodegas raúl peréz • BIERZO, SPAIN</p> | <p>14 SANGIOVESE
bindi sergardi • TUSCANY, ITALY</p> |
| <p>15 PINOT NOIR
weingut borell-diehl • PFALZ, GERMANY</p> | <p>16 CABERNET/SYRAH
château ksara • BEKAA VALLEY, LEBANON</p> |
| <p>15 GRENACHE/CINSAULT
château massaya • BEKAA VALLEY, LEBANON</p> | |

COCKTAILS

- 14 **THE ENCHANTED FOREST**
vodka, blood orange, zhourat tea, brandy & lemon thyme
- 13½ **THE GOLDEN BELT**
bluecoat barrel finished, toki, laphroaig, turmeric, burnt honey, coriander & arak
- 16 **THE FAREWELL**
knob creek rye, knob creek bourbon, Ksara cabernet cordial, caraway & fino sherry
- 15 **MELODY IN THE NIGHT**
clarified milk punch with citrus, herbal Levant tea, chamomile, rums & arak
- 14 **THE THRONE OF BEAUTY**
mezcal, ancho Reyes, contratto bitter, pineapple, sesame orgeat & grapefruit
- 14½ **THE POET**
bluecoat gin, cucumber, génépy, za'atar, limon omani & aquafaba
- 15 **YESTERDAY & TODAY**
apple gin, spiced pear, ginger, cranberry, cardamom & sparkling wine

ZERO PROOF

- 10 **A WORDLESS SONG**
blood orange aperitifs, bitter botanicals, honey, & clarified spiced grapefruit
- 10 **AMONG THE BOUGHS**
sahlab, abstinence aperitif, fresh citrus, thai basil & tonic
- 10 **MEMORY OF A MOMENT**
toasted pistachio, orange cordial, spiced herbal tea, candied citrus

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

BEER

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| <p>6½ VICTORY PRIMA PILS</p> | <p>5 ROSE WATER LEMONADE</p> |
| <p>7½ LEVANTE CLOUDY & CUMBERSOME IPA</p> | <p>5 ORANGE BLOSSOM ICED TEA</p> |
| <p>7 TROEGS DREAMWEAVER</p> | <p>6 CLEMENTINE SODA
<i>orange, cardamom, black tea & ginger beer</i></p> |
| <p>4 LOVE CITY SYLVIE STOUT</p> | |
| <p>6 ALMAZA LEBANESE PILSNER (bottle)</p> | |
| <p>5 STELLA LIBERTÉ
<i>(non-alcoholic)</i></p> | |

ARAK



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| <p>MASADA 'JABALNA' MI'EYLA, ISRAEL
<i>refreshing, sharp & pepperminty</i></p> | <p>11 42</p> |
| <p>CHÂTEAU KEFRAYA BEKAA VALLEY, LEBANON
<i>fresh, milky, & medium bodied</i></p> | <p>12 45</p> |
| <p>CHÂTEAU MUSAR BEKAA VALLEY, LEBANON
<i>round, balanced & zippy</i></p> | <p>18 68</p> |
| <p>MASSAYA BEKAA VALLEY, LEBANON
<i>peppermint, floral & fruit forward</i></p> | <p>13 49</p> |
| <p>MASADA 'KAFROUN' MI'EYLA, ISRAEL
<i>sweet, bold, bright caraway & very smooth</i></p> | <p>14 53</p> |
| <p>TOUMA BEKAA VALLEY, LEBANON
<i>minty, bold & fruit forward</i></p> | <p>15 56</p> |