

Suraya

SPECIAL EVENTS BRUNCH MENU

\$55 PER PERSON

mezze

FOR THE TABLE

HUMMOUS

chickpeas seasoned with tehina, lemon & garlic

BABA GANOUSH

charred eggplant, seasoned with tehina, lemon, garlic & urfa biber finished with pomegranate seeds

MUHAMMARA

roasted red pepper and walnut dip, seasoned with chilies, cumin & pomegranate

LABNEH

strained yogurt, finished with za'atar, tomatoes, cucumber, olives & mint

TABOULÉ

parsley salad with cucumber, tomato, scallion & mint dressed with a lemon & pomegranate molasses

Pastry Basket

**KOUGIN AMANN •
KUGELHOPF • APPLE TEA
CAKE • CRULLER • OLIVE
OIL CAKE**

entrée

CHOOSE 3 ENTRÉE SELECTIONS

KAFTA KEBAB

ground beef kebabs seasoned with cumin, mint, parsley & onion • served with a small hummous, charred onion, tomato & pepper

HALABI KEBAB

ground lamb kebabs brushed with muhammara • served with a small hummous, charred onion, tomato & pepper

SHISH TAOUK

yogurt marinated chicken kebab • served with hummous & charred onion, tomato & pepper

FASOLIA BI FATAR

oyster mushroom kebab • braised white beans • watercress, almond & radish

SHAKSHUKA

two baked eggs • roasted tomatoes & red bell peppers • lamb sausage • onion • dill & chive yogurt

FUL MUDAMMAS

stewed fava beans • two poached eggs • tomato • sweet onion • cilantro • cashew dukkah

SAMKE HARRA

grilled branzino filet served with a spicy sauce of peppers, tomatoes, walnuts & pine nuts finished with parsley & cilantro

NEW CALEDONIAN PRAWNS

grilled head-on prawns, tossed in a cilantro & toasted garlic vinaigrette • finished with lemon