

# Suraya

## Mezze

### CHOOSE 5 MEZZE SELECTIONS

#### 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 chillies, 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

#### FATTOUCH

salad of chopped raw vegetables with toasted pita dressed with a lemon- pomegranate vinaigrette

#### KIBBEH NAYYEH

raw lamb mixed with bulgur seasoned with sweet onion, basil, mint, marjoram & long hots

#### WARAK SELEK

swiss chard stuffed with rice, chickpeas & herbs • served with roasted tomato vinaigrette, labneh & pine nuts

#### ARNABEET MEKLE

crispy cauliflower, chilis, golden raisins, hazelnuts & tarator

#### BATATA HARRA

salt roasted potatoes tossed with long hots, garlic, lemon & cilantro

#### FATTEH

warm chickpeas, eggplant, crispy pita & tehina yogurt finished with almonds, cashews & brown butter

# SPECIAL EVENTS DINNER MENU

\$80 PER PERSON

## 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

#### FASOLIA BI FATAR

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

#### MUJADARA

lentils & rice with caramelized onions • grilled cabbage • crispy maitake mushrooms • golden raisins & hazelnuts

#### DJEJ MESHWI

whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum

#### 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

#### KAWARMA

baharat rubbed lamb, grilled & slow roasted • served with a pomegranate-cucumber salad & dill yogurt

### DRY AGED RIB EYE

28oz dry aged rib eye served with toum, hummous, baba ganoush, onion, tomato & pepper

\$12 PER PERSON SUPPLEMENT

## Desserts

### INCLUDED

#### KANAFEH

traditional lebanese dessert of crispy kataifi and semolina surrounding melted cheese curd, with rose blossom syrup & crushed pistachios • served with kaak (fresh sesame bread)

#### TEHINA MERINGUE

toasted tehina & hazelnut meringue, black cherry ice cream, morello cherry sauce, dark chocolate, almonds

MENU IS \$80 PER PERSON AND DOES NOT INCLUDE BEVERAGES, TAX, GRATUITY OR FEES

MENU SUBJECT TO CHANGE DUE TO SEASONALITY