

## MEZZA

## مازا

## COLD

- 9 **HUMMOUS**  
*chickpeas seasoned with tehina, lemon & garlic*
- 12 **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 bulgur • 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 bulgur dumplings stuffed with seasoned ground beef, raisins & pine nuts • served with a mint-cucumber yogurt*
- 14 **FATAR MESHWI**  
*mixed wild mushrooms grilled with marjoram • 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 & pine nuts 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 &amp; FOWL

- 22½ **KAFTA KEBAB**  
*ground beef kebab seasoned with cumin, 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*
- 27 **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, onion, tomato & pepper*
- 32½ **DJEJ MESHWI**  
*whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum*

## SEAFOOD

- 27½ **KARUS BALADI**  
*skate filet marinated in parsley, cilantro & cumin, wrapped in a banana leaf & grilled • served with turmeric rice*
- 27 **ABU SAYF**  
*grilled wild striped bass kebab marinated in yogurt, lemon, garlic, paprika & coriander • served with freekeh, roasted chestnuts, grilled onions, kale, yogurt & sumac*
- 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**



## 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, herbal liqueur, date, walnut, pine nut, 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 beans, 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, apricot, contratto, almond & bubbles
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- 12½  
**THE LAST WATCH** 🍷  
old grand-dad bourbon, arak, meletti amaro, clementine, black cardamom, lemon & ceylon tea
- 
- 13½  
**THE GOLDEN BELT** 🍷  
bluecoat barrel finished, toki, laphroaig, turmeric, burnt honey, coriander & arak

## WINES BY THE GLASS

## WHITES

- 10½ **MOSCHOFILERO/RHODITIS**  
Notios, 2017  
NEMEA, GREECE  
lush lemon, rose petals & crisp
- 12½ **GRECO BIANCO**  
Ippolito, 2017  
CALABRIA, ITALY  
floral, tropical & salty
- 11½ **PANSA BLANCA**  
Raventos de Alella, 2016  
ALELLA, SPAIN  
white stone fruit, green apples & zippy
- 11½ **OBEIDI/CLAIRETTE/SAUVIGNON BLANC**  
Massaya, 2017  
MOUNT LEBANON, LEBANON  
white peach, fresh & long
- 12½ **VERMENTINO/CHARDONNAY**  
Château Musar, 2017  
BEKAA VALLEY, LEBANON  
bright citrus, almonds & rich

## REDS

- 11½ **GRENACHE/CINSAULT**  
Massaya, 2016  
BEKAA VALLEY, LEBANON  
raspberry, black pepper & fresh
- 13½ **CABERNET FRANC**  
Domaine de Clos Godeaux, 2016  
CHINON, FRANCE  
violet, berries & peppercorns
- 12½ **SYRAH**  
Thalvin, 2015  
ZENATA, MOROCCO  
ripe plum, blueberry & juicy
- 13 **SANGIOVESE/CABERNET SAUVIGNON**  
Fontezoppa, 2015  
MARCHE, ITALY  
red berries, tobacco & elegant
- 14½ **CINSAULT/CABERNET SAUVIGNON**  
Château Musar, 2015  
BEKAA VALLEY, LEBANON  
black currant, cherry jam & spiced

## ON DRAFT

6½ **KRONENBOURG BLANC**

961 BEER IS IMPORTED DIRECTLY FROM LEBANON

7 **NESHAMINY CREEK J.A.W.N.**

8  
**961 LAGER**

8  
**961 LEBANESE PALE ALE**

8  
**961 RED ALE**

7½ **ROTATING IPA**

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

## SPARKLING

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

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