

MEZZA

مازا

MASHAWI

ماشاوي

COLD

- 9½ **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 chili, 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

- 12½ **SAWDAT DJEJ**
sautéed chicken livers and sweet onion, finished with pomegranate molasses & lemon
- 13½ **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
- 9 **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
- 13½ **FATTEH**
warm chickpeas, eggplant, crispy pita & tehina yogurt • finished with almonds, cashews & brown butter

A TASTE OF SURAYA

\$58 per guest
for the entire party

ON THE TABLE:

Hummous, Baba Ganoush, Muhammara, Labne & Taboulé

choose one remaining

MEZZA:

(listed to the left)

choose one

MASHAWI:

Kafta Kebab ♦ Halabi Kebab
Kawarma ♦ Abu Sayf
Baladi ♦ Grilled Eggplant

choose one

DESSERT:

Kanafeh (for 2 guests)
Coffee & Chocolate Verrine
Tehina & Carob Mousse Glacée
Strawberry & Ashta

MEAT & FOWL

- 23½ **KAFTA KEBAB**
ground beef kebab seasoned with cumin, mint, parsley & onion • served with hummous, charred onion, tomato & pepper
- 25½ **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

- 28½ **BALADI**
black bass marinated in parsley, cilantro & cumin, wrapped in a banana leaf & grilled • served with turmeric rice
- 27 **ABU SAYF**
grilled swordfish kebab marinated in yogurt, lemon, garlic, paprika & coriander • served with roasted spring vegetables, blistered tomatoes and limon omani
- 27½ **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**

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

Suraya

COCKTAILS

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

- 12½ **THE OPTIMIST** 🍷
contratto apertif, sumac, sahlab, orange blossom & sparkling rosé
- 13½ **THE PROPHET** 🍷
knob creek rye, herbal liqueur, date, walnut, pine nut, bitters & orange blossom water
- 12 **BUILDERS OF BRIDGES** 🍷
pineapple-baharat shrub, vodka & fevertree ginger beer
- 13 **THE TEMPEST** 🍷
el dorado 12 year rum, éclat-contratto, rhum barbauncourt, chocolate bitters & urfa-vermouth
- 12 **JOY & SORROW** 🍷
espolon blanco tequila, agricole, cucumber shrub, bahia spice, shiso & celery bitters
- 13½ **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
-
- 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

- 11½ **PASSERINA**
 il Conte Villa Prandone, 2017
 MARCHE, ITALY
bright fruit, aromatic & savory

- 12½ **GRECO BIANCO**
 Ippolito, 2018
 CALABRIA, ITALY
floral, tropical & salty

- 13 **OBEIDI/CLAIRETTE/SAUVIGNON BLANC**
 Massaya, 2017
 MOUNT LEBANON, LEBANON
white peach, fresh & long

- 12½ **BAIRRADA BLANCO RESERVA**
 Sidónio de Sousa, 2016
 BAIRRADA, PORTUGAL
fresh fruits, minerality & crisp acidity

- 13½ **CHARDONNAY/VIIGNIER**
 Château Musar, 2017
 BEKAA VALLEY, LEBANON
tropical fruit, honey & dried herbs

REDS

- 12½ **GRENACHE/CINSAULT**
 Massaya, 2017
 BEKAA VALLEY, LEBANON
raspberry, black pepper & fresh

- 12½ **MONASTRELL**
 Telmo Rodríguez, 2016
 ALICANTE, SPAIN
rich fruit, herbal & earthy balance

- 12½ **PRIETO PICUDO/TEMPRANILLO**
 Alaia, 2016
 CASTILLA Y LEÓN, SPAIN
dark fruits, tobacco & structure

- 13½ **SYRAH**
 Thalvin, 2016
 ZENATA, MOROCCO
ripe plum, blueberry & juicy

- 14½ **CINSAULT/CABERNET SAUVIGNON**
 Château Musar, 2016
 BEKAA VALLEY, LEBANON
black currant, cherry jam & spiced

ON DRAFT

961 BEER IS IMPORTED DIRECTLY FROM LEBANON

6½ **KRONENBOURG BLANC**

7½ **ROTATING IPA**

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

8
961 LAGER

8
961 LEBANESE PALE ALE

DRAFT WINE

- 9 **ZIBIBBO/SYRAH ROSÉ**
 Poggio Anima, 2017
 SICILY, ITALY
red fruits, floral & bright

- 9 **GRILLO**
 Poggio Anima, 2017
 SICILY, ITALY
stone fruit, wild flower & fresh

SPARKLING

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

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