

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  
Berries & 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 striped bass kebab marinated in yogurt, lemon, garlic, paprika & coriander • served with roasted summer 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*
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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

- 12 **ALBARIÑO (DRAFT)**  
 Alberto Orte, 2018  
 RIÁS BAIXAS, SPAIN  
*citrus flower, stone fruit & bright minerality*
- 12½ **GRECO BIANCO**  
 Ippolito, 2018  
 CALABRIA, ITALY  
*floral, tropical & salty*
- 13 **GODELLO**  
 Bodegas Godelia, 2016  
 BIERZO, SPAIN  
*citrus, herbaceous & silky*
- 13 **OBEIDI/CLAIRETTE/SAUVIGNON BLANC**  
 Massaya, 2017  
 MOUNT LEBANON, LEBANON  
*white peach, fresh & long*
- 12½ **ROUSSANNE/ROLLE/VIOGNIER**  
 Domaine de Nizas, 2015  
 LANGUEDOC, FRANCE  
*aromatic stone fruits, wild flowers & citrus*

## 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*

## ROSÉ

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

## SPARKLING

- 12½ **CRÉMANT DE BORDEAUX**  
 Croix de Roche, NV  
 MÉDOC, FRANCE  
*red fruits, creamy & delicate spice*
- 11½ **CAVA**  
 Casas del Mar  
 PENEDES, SPAIN  
*apples, apricot & bready*

## ON DRAFT

- 6½ **KRONENBOURG BLANC**
- 7½ **ROTATING IPA**

## 961 BEER IS IMPORTED DIRECTLY FROM LEBANON

8  
**961 LAGER**

8  
**961 LEBANESE PALE ALE**