

MEZZA

مازا

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 **LABNEH**
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 & labneh

HOT

- 12½ **SAWDAT DJEJ**
sautéed chicken livers and sweet onion, finished with pomegranate molasses & sage
- 12 **MALFOUF**
savoy cabbage stuffed with goat and rice • served with lemon yogurt
- 12½ **FRIED KIBBEH**
beef and bulgur dumplings stuffed with raisins & pine nuts • served with a mint-cucumber yogurt
- 9 **BATATA HARRA**
crispy potatoes tossed with long hots, garlic, lemon & cilantro
- 12 **ARNABEET MEKLE**
roasted cauliflower, cashews & cilantro • served with mint yogurt
- 9½ **WARAK ENAB**
grape leaves stuffed with rice & pine nuts, 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, Labneh & 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
Apples & Ashta

MASHAWI

ماشاوي

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
- 28 **ABU SAYF**
grilled halibut kebab marinated in shawarma spiced yogurt • served with hindbeh & freekah
- 27½ **NEW CALEDONIA PRAWNS**
grilled head-on prawns, tossed in a cilantro & toasted garlic vinaigrette finished with lemon
- 39½ **SAMKE HARRA**
whole grilled branzino 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**

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
- 11 **A TEAR AND A SMILE** 🍷
vodka, Lebanese mulberry, grapefruit & fever tree ginger beer
- 13 **THE MADMAN** 🍷
mezcal, espresso, cocchi torino, campari, green cardamom & urfa biber
- 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"

- 12
THE PLAYGROUND OF LIFE 🍷
rum blend, pineapple-baharat shrub, limon omani, arak & dry curaçao

- 12½
THE NIGHTINGALE 🍷
arak, apricot, contratto, almond & bubbles

- 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 **MOSCHOFILERO**
 Skouras, 2018
 PELOPONNESE, GREECE
lemon zest, honeysuckle & aromatic
- 12½ **GRECO BIANCO**
 Ippolito, 2018
 CALABRIA, ITALY
floral, tropical & round
- 12½ **GODELLO**
 Godelia, 2018
 BIERZO, SPAIN
citrus, herbaceous & saline
- 13 **SAUVIGNON BLANC/OBEIDI**
 Massaya, 2018
 MOUNT LEBANON, LEBANON
white peach, fresh & long

REDS

- 12 **AGHIORGHITIKO**
 Skouras, 2017
 NEMEA, GREECE
ripe red berries, baking spice & elegant
- 12½ **NEGROAMARO**
 Perrini, 2018
 PUGLIA, ITALY
black fruit, aromatic & balanced
- 13 **SYRAH**
 Vincent Paris, 2018
 RHONE VALLEY, FRANCE
cassis, black pepper & intense
- 12 **GARNATXA BLEND**
 Mas Donis, 2017
 MONTSANT, SPAIN
dark red plum, violets & round
- 14½ **CINSAULT/CABERNET SAUVIGNON**
 Château Musar, 2017
 BEKAA VALLEY, LEBANON
black cherry jam, & structured

ROSÉ

- 9 **CABERNET SAUVIGNON/TANNAT (DRAFT)**
 Domaine de Maubet, 2017
 GASCOGNE, FRANCE
red cherry, grapefruit & robust

SPARKLING

- 13 **LACRIMA ROSÉ**
 Luchetti
 MARCHE, ITALY
strawberry, white peach & floral
- 11½ **CAVA**
 Casas del Mar
 PENEDES, SPAIN
apples, apricot & bready

ON DRAFT

- 6½ **KRONENBOURG BLANC**
- 7½ **ROTATING IPA**
- 6½ **ALMAZA (BOTTLE)**

8 961 LEBANESE LAGER

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 961
 LAGER

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 961 LEBANESE
 PALE ALE