



DINNER MENU 45pp WINE FLIGHT (5) 39pp

Salatim Labneh & Za'atar, Moroccan Carrots, Hummus, Baba Ganoush, Harissa, Garlic Tahina, Pita WINE Menti Roncaie Pet Nat 14

Salad House Greens, Watermelon Radish, Jalapeño, Pickled Red Onion,
Dates, Ricotta Salata, Croutons, Fig Vinaigrette
WINE Denthis "Stamnaki" Assyrtiko W 13.5

KHaCHaPUII Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg WINE Tessier "Cheverny Rouge" 15

MOroccan Salmon In Zesty Tomato-Red Pepper Sauce

or

CHICKEN Half Chicken, Confit & Roast, Red Zhug, Preserved Lemon Yogurt WINE Garalis "Terra Ambera" 14.5

Mashed Potatoes Made with Olive Oil, Yogurt, Garlic, Sumac Focaccia Housemade

Pavlova Meringue, Praline, Passion Fruit Purée, Mint-Cardamom Crème Anglaise

or

CHEESECAKE Fire-Roast Oman-Style, with Orange Blossom, Honey, Pistachio Arak Chateau Musar 11

Beverages, Gratuity and Tax Not Included Two Guest Minimum, Full Table Participation