



STARTERS

CHICKPEA FRITTERS

crispy chickpea fritters, noomi basra aioli, red bell pepper, lime zest 7

WINGS

full chicken wings in pomegranate molasses sauce with pickled peppers and cilantro 19

TLOKHEH

red lentil soup, flatbread 11

HALLOUMI

compressed watermelon, fried halloumi cheese, spiced citrus vinaigrette, mint, urfa chili oil 16

SANDWICHES AND WRAPS

served with choice of sumac fries and amba ketchup, or herb salad

KUFTA BURGER

1/3 lb kufta patty, dressed herb mix, crispy sumac onion straws, noomi basra aioli, toasted sesame jerusalem bagel 19
add grilled halloumi cheese 2

BADEMJEAN WRAP

flatbread wrap, pickled eggplant, walnut, garlic, red pepper, lemon labneh, greens, cucumber, tomato, sumac onion 16

CHICKPEA FRITTER WRAP

flatbread wrap, chickpea fritters, cucumber, saffron toum, greens, tomato, sumac onion 14

CRISPY CAULIFLOWER WRAP

flatbread wrap, fried cauliflower, greens, tomato, sumac onion, tahini, zhug 15

ENTREES

SABICH PLATTER

fried eggplant, hard boiled egg, hummus, amba, tahini, zhug, cucumber, tomato, confit potatoes, flatbread 19

SHAKSHUKA

poached eggs*, tomato, peppers, onion, garlic, herbs, flatbread 16

FUL & EGGS

slow-cooked fava beans, tomato, onion, 2 eggs, sumac onions, flatbread 16

HUMMUS B'BUSRA

baharat spiced tenderloin, green fava beans, and zhug served on hummus with barley flatbreads 19

FATTOUSH

greens, lemon sumac dressing, cucumber, tomato, sumac onion, and crispy za'atar pita chips 16

add a skewer | kufta, chicken, or eggplant +8

KALE TAHINI CAESAR

baby kale, tahini caesar dressing, kashkaval cheese, avocado, sumac onions, crispy garbanzo, and charred lemon 19

add a skewer | kufta, chicken, or eggplant +8

ASSYRIAN FETA SALAD

greens, cucumber, tomato, sumac onion, feta cheese, kalamata olives, pickled turnips & beets 19

add chicken davaneta breast or seared ahi steak +11

VEGAN TAHINI PIE

tahini coconut cream, gluten free date walnut crust, pistachio, rose, coconut whip 12

SWEETS

TAHINI PIE

tahini cream, graham cracker crust, pistachio, rose petal, & rose whip 11

FROM THE SAJ

house-made barley and wheat flatbread

PLAIN 6 each or 3 for 15

ZA'ATAR 9

ZA'ATAR & CHEESE 13

LAHKMA & DIP

served with choice of cucumber yogurt, hummus, or baba ghanoush 8
all three 20

LAHAMAJEEN

lamb and beef topped flatbread with pomegranate molasses and mint 13

MUHAMMARAJEEN

vegan red pepper and walnut topped flatbread with pomegranate molasses and mint 13

FROM THE GRILL

skewers served family style

CHICKEN BREAST

yogurt marinated, house spice blend, served with herbed cucumber yogurt, 8oz 22 / 16oz 43

BEEF TENDERLOIN

baharat spiced, served with zhug and sumac onion 8oz 34 / 16oz 57

KUFTA

ground lamb & beef with preserved lemon yogurt 8oz 22 / 16oz 43

EGGPLANT

tamari marinated, pomegranate glaze, served with zhug 8oz 18 / 16oz 35

SIDES

ZEITOUN (olives) 7

TORSHI (pickles) 7

EXTRA SAUCE 3

HERB SALAD 6