

Breads & Spreads

Savory baked flat **Za'atar Mana'eesh** bread, arugula, tomatoes, onions \$7

Savory baked flat **Lamb Mana'eesh** bread, arugula, tomatoes, onions \$9

Sesame-seed baked **Jerusalem Bagel**, alongside sweet labneh yogurt \$9

Roasted **Eggplant Spread**, pomegranate, crispy onions, pistachios, sharp feta \$9

Hummus "Sudki Style," pine nuts, olive oil, sumac, parsley \$8

Hummus with Chef's toppings. Ask us! \$9

Roasted **Beets Muhammara** dip, walnuts, parsley, seasonal crudite \$9

Zucchini "Ghanooj," tahini, crispy shallots, labneh drizzle \$9

Medium Plates

Crispy Falafel, creamy dill, nutty dried-chile salsa, organic arugula \$9

BBQ Pomegranate Chicken Wings, sweet & spicy, topped with scallions \$10

Roasted **Cauliflower**, raisins, almonds, shredded carrots, onions, chermoula dressing
\$10

Buttery-paprika **Crispy Potatoes**, garlic, lemon \$7

Crunchy **Fattoush Salad**, cucumbers, tomatoes, parsley, sumac, pita chips \$9

Humble **Lentil Soup**, cooked low and slow, with onions, bell peppers, cilantro, labneh drizzle \$7

Egyptian Lentil Soup, lentils, tomatoes, carrots \$7

Soup of the Day, ask us! \$7

Wraps & Pita Sandwiches

Comes with crispy potatoes

Falafel Wrap, mango chutney, tomatoes, cucumbers, garlic sauce, spicy harissa-tahini \$10

Chicken Shawarma Wrap, tomatoes, cucumbers, garlic sauce, spicy harissa-tahini, eggplant, shredded carrots \$11

Kefta Wrap, pita, cheddar, sumac onions, pickles, sliced tomatoes, garlic sauce \$12

Spicy Harissa Fried Chicken Wrap, sliced tomatoes, pickles, garlic sauce, sumac onions \$11

Large Plates

Massaged **Kale Salad**, roasted sweet potatoes, pecans, sharp parmesan, sweet pomegranate vinaigrette \$13

Shredded Escabeche Salmon Salad, greens, potatoes, cucumbers, kalamata olives, creamy dill vinaigrette \$16

Grilled **Lamb & Beef Adana Kefta**, herb-basmati rice, saj flatbread, pine nuts, grilled veggies \$19

Eggplant Boat, freekah, tomatoes, turmeric, parmesan, 'cauliflower' couscous, smashed potatoes \$17

Grilled **Lamb Chops**, urfa pepper marinade, cauliflower "couscous," smashed potatoes, sumac onions \$29

Chicken Shawarma, herb-basmati rice, saj flatbread, grilled veggies \$17

Braised pomegranate **Short Rib**, sweet potatoes, scallions, sesame seeds, wilted kale with garlic & red chili flakes \$23

Seared **New York Strip Steak**, red pepper puree, smashed potatoes, roasted broccolini, dekka sauce, sesame-fried lentils \$27

Seared **Salmon**, harissa puree, kushary rice, roasted broccolini, crispy shallots \$21

Sumac "**Fish & Chips**," garlic labneh dip, crispy potatoes \$18

Spicy harissa **Fried Chicken**, pickles, black sesame seeds, scallions, garlic sauce, smashed potatoes, Middle Eastern coleslaw \$17

— DRINKS & DESSERT —

Handmade daily

— HAREESA —

Pineapple & cheese layered in a semolina crust
\$6.50

— RICE PUDDING —

Rice pudding with cinnamon, cardamom and berries
\$6.5

— HONEY GLAZED BAKLAVAÂ —

\$6

— COFFEE —

Drip or Turkish style
\$3

— TEA —

Sage Tea, Fresh mint tea, variety of Stash teas
\$4