

dolma

DINNER

EXECUTIVE CHEF
Serge Buczkowski

STARTERS

Grilled Octopus 18
marinated in parsley-infused oil, pickled vegetables, potatoes

Dip Trio 12
toasted bread with your choice of three dips:

Berbere Hummus
chickpeas, toasted sunflower seeds, cilantro

Baba Ghanoush
eggplant, roasted red pepper, yogurt, pomegranate molasses

Mohammara
roasted red pepper, walnuts, parsley, pomegranate molasses

Labneh
creamy yogurt, mint

Vegetarian Dolmas 7
stuffed grape leaves, seasoned rice, pine nuts, currants, extra virgin olive oil

Broiled Eggplant & Feta 8
charred grape tomatoes, pine nuts, honey-thyme drizzle

Spinach & Feta Börek 8
fresh baby spinach and feta cheese baked in thin filo pastry, apricot-almond relish

Lamb Kibbeh 8
lamb and whole-wheat bulgur meatballs, yogurt-cucumber cacik, harissa

Balsamic Roasted Beet Salad 8
baby spinach, goat cheese, roasted apple, walnuts, balsamic reduction

Baby Kale Fattoush Salad 9
cucumbers, oranges, celery, tomatoes, feta, olives, scallions, pita croutons, fresh mint, sumac-lemon vinaigrette

Soup of the Day 7

ENTRÉES

Grilled Hanger Steak Kebab 24
parsnip purée, haricots verts, roasted shallot, blue cheese crema ◉

Dolma Beef Burger 14
provolone cheese, caramelized onions, spicy *biber* (Turkish chile pepper salsa) on a sesame bun, za'atar potatoes

Crispy Skinned Pan-Roasted Half Chicken 22
braised red cabbage, buttered carrots, za'atar potatoes ◉

Steamed Mussels and Cockles 19
fennel and raki broth, saffron rice, favas, crispy *sujuk* (Turkish spicy sausage) ◉

Grilled Stuffed Sardines 21
wrapped in grape leaves, Doha rice, pine nuts, black currants, baby kale, shaved fennel, pomegranate vinaigrette ◉

Grilled Charmoula Salmon 24
zucchini slaw, grilled scallions, whole-wheat bulgur pilaf, spicy tomato vinaigrette

Grilled Lamb Chops with "Dirty" Pilaf 28
fenugreek-rubbed grilled lamb chops, "dirty" bulgur pilaf, grilled vegetables, mint aioli

Lamb Mousakka 18
layers of grilled eggplant, lamb sauce, potato, raisins, and two types of sheep's milk cheese: kashkaval and pecorino ◉

Roasted Stuffed Veggie Trio 18
quinoa-lentil, Doha rice, spiced tomato broth, chickpea fritters, *toum* (creamy garlic sauce) 🌱 ◉

Quinoa Veggie Burger 16
quinoa-chickpea patty, roasted red peppers, tahini and nigella seeds sauce on a sesame bun, organic mixed greens 🌱

ENTRÉE COMPLEMENTS

Za'atar Potatoes 4
oven-roasted fingerling potatoes, eastern Mediterranean spice blend

"Dirty" Pilaf 5
whole-wheat bulgur pilaf

Grilled Seasonal Vegetable Medley 6
with a garlic-yogurt sauce

SWEET TREATS

Baklava 6
with crème fraîche

Crème Brûlée 6
with fresh fruits

🌱 Vegetarian entrée

◉ These entrées are made with gluten-free ingredients, but please note that Dolma is not a gluten-free environment.