

**avec rotisserie**

**mezze**

Marinated olives with ciabatta \$ 6

Charred shishito peppers with coriander and feta \$ 6

Hummus and hearth baked pita \$ 8

Roasted beets with labneh cheese, tahini and dill \$ 6

Marinated cucumbers with aleppo chili \$ 5

Beet muhammara with hearth baked pita \$ 8

Roasted sweet potatoes with smoked almond harissa \$ 5

**meats**

*(served with grilled lemons, pickled peppers, fermented chili sauce, and garlic toum)  
(available over falafel seasoned fries \$ 6 or saffron rice \$ 6 or hummus \$ 8)*

Rotisserie chicken \$ 8/16/32

Sumac glazed lamb shoulder \$ 32/lb

Slow roasted beef short rib \$ 28/lb

Piri piri chicken wings \$ 12

**fish and vegetables**

Herb falafel with sesame yogurt, green chili zhough, pickled turnips and hearth baked pita  
\$ 14

Chickpea hummus with roasted sweet potatoes, smoked almond harissa, pickled red onions  
and hearth baked pita \$ 16

Roasted cauliflower shawarma with tahini, pomegranate ezme, dried rose and mint \$ 14

Grilled prawns with morrocan squid stew, tunisian couscous, black lime and cilantro \$ 18

**sides and such**

Falafel seasoned french fries \$ 6

Grilled lemons and chilis \$ 5

Pickled peppers and turnips \$5

Fermented chili sauce \$ 2

Garlic toum \$ 2

Harissa aioli \$ 2

Sesame yogurt \$ 2

Falafel seasoned salt \$ 2

Hearth baked pita \$ 2