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