FROM THE KITCHEN

Mouneh -
assorted pickled vegetables $10

Hearth Roasted Olives -
assortment of caraway & anise marinated olives $8

Crudite
selection of raw seasonal vegetables $12

Honey Soaked Dates
wildflower honey, maldon sea salt $8

Herb Plate -
mint, parsley, radish, scallion $11

Tabbouleh -
parsley, tomato, bulgur, citrus $10

Tuna Kibbeh Nayeh -
spiced raw tuna, endives spears $18

Fattoush Salad
heirloom tomatoes, cucumber, radish, pita bread, sumac, pomegranate $14

SPREADS  each $10

Hummus -
chickpeas, tahini, lemon

Walnut Casik - + *
kefir labne, fresh herbs, Persian cucumber

Muhammarra - *
walnut, roasted red pepper, pomegranate molasses

Labne - +
dried mint, lemon, olive oil

Shanklish +
homemade cheese, za’atar, olive oil

CONDIMENTS  each $2

Chermoula -
lemon, garlic, parsley, saffron

Zhough -
parsley, cilantro, cumin, serrano

Tahina -
sesame, lemon, olive oil

Toum -
garlic, oil, lemon

Harissa -
roasted red pepper, serrano, smoked paprika

KEBABS

Koobideh -
beef & lamb, onion, turmeric $16

Chicken Shish Taouk -
garlic, fenugreek, pomegranate molasses $16

Lamb Shish Kebab - +
kefir yogurt, cumin, peppers, onions $18

Monkfish Kebab - +
citrus, cilantro, aleppo $18

FOR THE TABLE

Grilled Butterflied Bronzini -
red shatta, oranges, sumac, cumin $48

Whole Cauliflower -
hearth roasted, turmeric, tahini, zhough, za’atar $32

Ribeye
adjika, blue fenugreek $54

Lamb Shoulder -
Syrian seven spice, sumac onions & herbs
market price

Whole Roasted Chicken -
turmeric, coriander, toum $44

FROM THE FIRE

Halloumi * - +
Egyptian dukkah, wildflower honey $14

Hearth Roasted Carrots -
red pepper harissa, lemon, fresh onion $11

Sticky Eggplant - +
pomegranate molasses, aleppo, tahina, labne $14

Charred Cabbage - +
baharat, keshkamel, barberries $14

Lentil Ful with Eggplant -
broad beans, lemon, zhough $12

Ember Roasted Baby Artichokes -
marinated in olives, garlic, lemon & oil $16

Grilled Asparagus - +
labne, aleppo, za’atar $14

Charcoal Seared Trumpet Mushrooms
chickpea shawarma spread $18

Omani Shrimp -
dried lime, tamarind, chiles $20

Turmeric Roasted Sea Bass -
chermoula, tahina $24

(-) contains allium  (‘) contains nuts  (+) contains dairy

Please notify us of any food allergies. Note that due to our tiny kitchen there is the potential for allergen cross contamination.

An 8% service fee has been included on every check. We believe that an amazing experience at Maydan involves both the back and front of house teams. 100% of this service fee will be distributed amongst our dedicated team members. A 12% gratuity will be automatically included on every check of 6 or more guests. Any additional gratuities will go directly to the staff.