DINNER MENU

FROM THE FIELDS

Hummus ~
chickpeas, tahini, lemon

Mouneh Platter ~
assorted pickled vegetables, honey soaked dates, mint, parsley, scallions $18

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

Crudite
selection of raw seasonal vegetables $12

Shaved Carrot Salad ~ *
golden raisins, orange, harissa, cinnamon, almonds, dill, mint $14

Cara Cara Orange Salad
black tea-date puree, orange blossom honey, shaved radish, dill, cinnamon $14

Roasted Beets ~
tahini, dates, cucumber, candied almonds $15

Slow Cooked Tomatoes ~ *
pine nuts, golden raisins, preserved lemons $15

Saffron Couscous ~ * + ^
green garbanzos, glazed onions, raisins, almonds $12

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

Hearth Roasted Carrots ~
harissa, lemon, chives $12

Dango ~ +
chickpeas, urfa spice, lime $11

Cauliflower Hash ~ *
golden raisins, date syrup, toasted almonds $15

Please notify us of any food allergies. Note that due to our tiny kitchen there is the potential for allergen cross contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

KEBABS

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

Swordfish Belly Kebab ~ +
citrus, ezme, aleppo pepper $17

Mushroom Kebab ~
oyster mushrooms, cumin, red shatta, tahina, blue fenugreek, $24

FOR THE TABLE

Grilled Butterflied Bronzino ~
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

Hearten Roasted Carrots ~
harissa, lemon, chives $12

Charred Cabbage ~ + ^
baharat, keshkamel, barberries $14

Dango ~ +
chickpeas, urfa spice, lime $11

Cauliflower Hash ~ *
golden raisins, date syrup, toasted almonds $15

Omani Shrimp ~
dried lime, tamarind, chiles $20

Za’atar Roasted Eggplant ~
pickled veggies, toum, tahina, za’atar $15

CONDIMENTS

each $2

Chermoula ~
lemon, garlic, parsley, saffron

Zhour ~
parsley, cilantro, cumin, serrano

Tahina ~
esesame, lemon, olive oil

Toum ~
garlic, oil, lemon

Harissa ~
roasted red pepper, serrano, smoked paprika

Ezme ~
fresh pepper, tomato, onion, sumac

(-) contains allium (*) contains nuts (+) contains dairy (^) contains gluten