

SM • LG

served with pita

- 8 • 16

HUMMOUS
chickpeas seasoned with tehina, lemon & garlic
- 10 • 20

BABA GANOUSH
charred eggplant, seasoned with tehina, lemon, garlic & urfa biber • finished with pomegranate seeds
- 8 • 16

LABNEH
strained yogurt, finished with za'atar & olives
- 10½ • 21

MUHAMMARA
roasted red pepper and walnut dip, seasoned with chili, cumin & pomegranate
- 9 • 18

TABOULÉ
parsley salad with cucumber, tomato, scallion & mint • seasoned with lemon & pomegranate molasses

SIDES

- 5

TURMERIC RICE
- 4

ZA'ATAR MANOUSHE
- 7

CHARRED ONIONS, TOMATOES, PEPPERS
- 7

SUMAC FRENCH FRIES WITH TOUM
- 5

CHARRED LONG HOTS
- 1½

EXTRA PITA
- 5

PICKLES & OLIVES

MEZZA

مازا

- 8

SEASONAL CRUDITÉ
cucumbers, tomatoes, fennel, lettuce
- 10½

BATATA HARRA
crispy potatoes tossed with long hots, garlic, lemon & cilantro *spicy
- 7 • 14

WARAK ENAB
4 or 8 pieces • grape leaves stuffed with rice & pine nuts • served with lemon yogurt & barberries
- 12

FATTOUCH
salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette

A TASTE OF SURAYA

\$65 FOR 2

- MEZZA:**
Hummous, Baba Ganoush & Labneh
- MASHAWI choose 2**
Kafta Kebab ♦ Halabi Kebab ♦ Samke Harra ♦ Fatar Meshwi
- DESSERT:**
Ma'amoul ♦ Chocolate & Almond Financier ♦ Ashta with Blueberry Sauce

\$130 FOR 4

- MEZZA:**
Hummous, Baba Ganoush, Labneh, Muhammara & Taboulé
- MASHAWI choose 4**
Kafta Kebab ♦ Halabi Kebab ♦ Samke Harra ♦ Fatar Meshwi
- DESSERT:**
Ma'amoul ♦ Chocolate & Almond Financier ♦ Ashta with Blueberry Sauce

MASHAWI

مشاوي

served with pita

- 20

KAFTA KEBAB
2 ground beef kebabs seasoned with cumin, mint, parsley & onion • served with a small hummous, charred onion, tomato & pepper
- 22

HALABI KEBAB
2 ground lamb kebabs brushed with muhammara and seasoned with chili peppers, cinnamon, coriander & paprika • served with a small hummous, charred onion, tomato & pepper
- 30

NEW CALEDONIAN PRAWNS
grilled head-on prawns, tossed in a cilantro & toasted garlic vinaigrette finished with lemon *served with turmeric rice
- 26

SAMKE HARRA
grilled branzino filet served with a spicy sauce of peppers, tomatoes, walnuts & pine nuts • finished with parsley & cilantro and served with turmeric rice *spicy
- 28

KAWARMA
slow roasted lamb, baharat, dill yogurt, pomegranate & cucumber salad
- 22

FATAR MESHWI
shwarma spiced grilled mushrooms, toasted almonds, tarator, watercress & pickled onion

SWEETS

- 16

KANAFEH for 2
to be cooked at home • instructions included traditional Lebanese dessert of crispy kataifi and semolina surrounding melted fresh cheese curd, finished with rose blossom syrup and pistachio • served with kaak (fresh sesame bread)
- 10

ASHTA WITH BLUEBERRY SAUCE
Lebanese milk pudding, flavored with rose & orange water
- 5

CHOCOLATE AND ALMOND FINANCIER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Suraya