

Dark Green Dinner Series

Al a carte menu

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| Homemade lebanese bread, za'atar, evoo | 10 |
| Babaganoush, green oil, pepita dukkah | 13 |
| Labne, evoo, persian za'atar | 12 |
| Hummus, pomegranate, fried chickpeas, basturma oil | 13 |
| +Add hashweh; spiced minced lamb, fried pine nuts | 11 |
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| Falafel, green tahini (3pc) | 15 |
| Shanklish borek, burnt honey, pickled grapes (2pc) | 14 |
| Foraging plate – fresh and pickled vegetables, fermented carrot labne | 16 |
| Charcoal roasted prawn, sabzi, harissa butter, chives | 15 |
| Harissa hot sauce quail, persian lime, tahini yoghurt | 29 |
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| Machoui spiced spare rib, persian red lentil, mahammarra | 38 |
| Charcoal roasted whole fish, barberry, green tomato, hawaij butter | 60 |
| Lamb backstrap, blackened eggplant, pomegranate, coriander | 52 |
| Wagyu flank skewer, zhoug, pine nut, black sesame | 28 |
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| Ras el hanout cauliflower, pickled onion, mint, cucumber, sumac yoghurt | 24 |
| Heirloom tomato salad, whipped feta, mint, pistachio, pomegranate | 22 |
| Fattoush, sumac, pita, radish, local heirloom tomatoes | 24 |
| Batata hara – fried potato, toum and harissa dressing | 20 |

*Come.
Sit.
Eat.*

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set menu 55pp

HOMEMADE LEBANESE BREAD, ZA'ATAR, EVOO

HUMMUS, POMEGRANATE, FRIED CHICKPEAS, BASTURMA OIL

SHANKLISH BOREK, BURNT HONEY, PICKLED GRAPES

CHARCOAL ROASTED WHOLE FISH, BARBERRY, GREEN TOMATO, HAWAIJ BUTTER

OR

LAMB BACKSTRAP, BLACKENED EGGPLANT, POMEGRANATE, CORIANDER

FATTOUSH, SUMAC, PITA, RADISH, LOCAL HEIRLOOM TOMATOES

BATATA HARA – FRIED POTATO, TOUM AND HARISSA DRESSING

ADD ONS

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| RAS EL HANOUT CAULIFLOWER, PICKLED ONION, MINT, PISTACHIO, POMEGRANATE | 24 |
| CHARCOAL ROASTED PRAWN, SABZI, HARISSA BUTTER, CHIVES | 15 |
| FALAFEL, CUCUMBER, YOGHURT (3 PCS) | 15 |
| HARISSA HOT SAUCE QUAIL, PERSIAN LIME, TAHINI SAUCE | 29 |

*Come.
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Eat.*