

SABA

DINNER FEED ME

SALATIM

babaganoush eggplant, sour cream and scallions
confit tomatoes serrano, ginger, scallion and cumin
pickles cauliflower, cabbage, snap peas and Israeli cucumbers
lutenitsa Bulgarian roasted eggplant, peppers and tomato
labneh preserved peppers and radish
crudit  local and seasonal selection of vegetables

HUMMUS

classic tahini aleppo pepper, parsley and olive oil
Tunisian tomato wood roasted fresno chilis and olives
spicy lamb ragu scallions and crispy chickpeas

SALAD

green salad local lettuces, feta, avocado and sunflower seed duqqa

MAIN

harissa roasted chicken charred onions and caramelized onions
lamb kofta tahini, blistered peppers and toasted pine nuts
roasted eggplant tahini, amba, pepitas and pomegranate
jeweled rice pomegranate, pistachios, Persian crunch and herbs



20% gratuity may be included for parties of eight or more.

You will see a 4% Kitchen Appreciation Fee added to your bill.

100% of the Kitchen Appreciation Fee will be distributed among our cooks and dishwashers.