

DIPS

HUMMUS | 12
Chickpea Purée | Tahini | Lemon

BABA GHANOUSH | 12
Roasted Eggplant Purée | Tahini | Lemon

GARLIC LABNEH | 12
Strained Yogurt | Toum | Dry Mint

MUHAMMARA | 12
Fire Roasted Red Pepper | House Spices | Walnuts

SAMPLER | 24
Choice of Three | Pita

STARTERS

KIBBEH NAYEH | 20
Beef Tartar | Bulgur | House Spices

CRISPY EGGPLANT | 14
Yogurt | Compressed Cucumbers | Mint

BASTREMA RAKAKAT | 12
Aged Cured Beef | Cheese Blend

TRUFFLE RAKAKAT | 14
Honey | Grapes | Mint | Pistachios

GRAPE LEAVES | 12
Rice | Parsley | Lime | Tomatoes

MARNINATED OLIVES | 8
Dried Chili | Citrus | Bay Leaves

SALADS

TABBOULEH | 16
Chopped Parsley | Mint | Tomatoes | Onions
Olive Oil Lemon Emulsion

FATTOUSH | 18
Baby Gem | Arugula | Cucumber | Cerry Tomatoes | Radishes | Bell Peppers | Onions | Sumac Vinaigrette

VILLAGE SALAD | 14
Cherry Tomatoes | Cucumber | Radishes | Capsicum
Scallions | Fresh Herbs | Garlic Lemon Vinaigrette

MONK SALAD | 16
Roasted Eggplant | Capsicum | Parsley
Pomegranate Garlic Emulsion

NABULSI SALAD | 18
Frisée | Baby Arugula | Avocado | Eggplant Chips
Nabulsi Cheese | Pomegranate | Red Wine Vinaigrette

HOT MEZZE

AMAL'S HUMMUS | 18
AAA Beef Tenderloin | Pomegranate | Roasted Pine Nuts

BATATA HARRAH | 12
Fingerling Potatoes | Garlic | Coriander | Serrano Chilis

SPINACH FATAYER | 10
Mini Pies | Lime | Sumac | Pine Nuts

KIBBEH | 14
Beef | Bulgur | Pine Nuts | Cucumber Yogurt

HUMMUS SHAWARMA | 18
Chicken Shawarma | Compressed Cucumber
Orange Zest

SUJUK | 18
Aged Beef Sausages | Tomatoes | Lemon

KIBBEH SAJIEH | 12
Toasted Walnuts | Muhammara | Caramelized Onions

CHICKEN WINGS | 14
Sumac | Garlic | Lime

AMAL FRITTERS | 16
Tahini | Pickled Turnip | Tomatoes

ROASTED CAULIFLOWER | 14
Green Tahini | Hawajj Spice | Feta

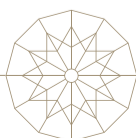
SEARED HALLOUMI | 18
Tomatoes | Cucumbers | Mint

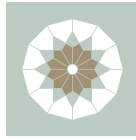
MAKANEK | 16
House Beef Sausages | Lemon
Pomegranate Molasses | Almonds

GF Gluten-free upon request

V Vegetarian

VE Vegan





SKEWERS

All Served With

Biwaz Pita | Grilled Tomatoes | Serrano Peppers | Grilled Onions | Home Fries

AAA BEEF TENDERLOIN | 36

Harrah Marinated Beef Cubes | Sumac

KEFTA KABAB | 30

Ontario Minced Beef | Parsley | Onions

PISTACHIO KABAB | 32

Beef | House Spice Blend | Grilled Tomato

CHERRY KABAB | 32

Ontario Minced Beef | Barbari | Carob Molasses

CHICKEN TAWOK | 30

Charbroiled Chicken Breast Cubes | Toum

ENTRÉES

GF ONTARIO LAMB CHOPS | 48

Crushed Fingerling Potatoes | Rosemary | Cherry Tomatoes

PITA ARRAYES | 22

Kefta | Radish | Pomegranate Molasses

CHICKEN SHAWARMA | 24

Toum | Pickles | House Fries

GF GRILLED TIGER SHRIMPS | 38

Spiced Tomato Emulsion | Cilantro | Micro Sorrel

FRIED FISH | 40

Seabream | Parsley Tahini | Fried Pita

ICELANDIC COD LOIN | 36

Broiled Fish Fillet | Cilantro Tahini | Pine Nuts | Almond | Fried Pita

GF GRILLED BRANZINO | 48

Fresh Herbs | Lime | Pickled Red Onions | Green Shug

SKEWER PLATTERS

All Served With

Biwaz Pita | Grilled Vegetables | Green Shug
Toum | Home Fries

FOR TWO | 60

2 Pistachio Kabob, 1 Tawok, 1 Beef Tenderloin

FOR FOUR | 130

2 Pistachio Kabob, 2 Tawok, 2 Beef Tenderloin,
4 Tiger Shrimps

SIDES

VE GF PICKLE PLATE | 10

Makdous | House Pickles | Wild Cucumbers

VE LEBANESE RICE WITH VERMICELLI | 7

HOUSE FRIES | 8

V VE GRILLED VEGETABLES SKEWER | 8

GF Gluten-free upon request

V Vegetarian

VE Vegan

