



## DIPS

**VE GF HUMMUS | 13**

chickpea purée | tahini | lemon

**VE GF BABA GHANOUSH | 14**

roasted eggplant purée | tahini | lemon

**V GF GARLIC LABNEH | 14**

strained yogurt | toum | dry mint

**VE MUHAMMARA | 15**

fire roasted red pepper | house spices | walnuts

**SAMPLER | 27**

choice of three | pita

## STARTERS

**KIBBEH NAYEH | 24**

beef tartare | bulgur | house spices

**V CRISPY EGGPLANT | 16**

yogurt | compressed cucumbers | mint

**BASTREMA RAKAKAT | 14**

aged cured beef | cheese blend

**V TRUFFLE RAKAKAT | 16**

honey | grapes | mint | pistachios

**VE GF GRAPE LEAVES | 18**

rice | parsley | lime | tomatoes

**VE GF MARINATED OLIVES | 8**

dried chili | citrus | bay leaves

## SALADS

**VE GF TABBOULEH | 18**

chopped parsley | mint | tomatoes | onions  
olive oil lemon emulsion

**VE FATTOUSH | 18**

baby gem | arugula | cucumbers | cherry tomatoes  
radishes | bell peppers | onions | sumac vinaigrette

**VE GF MONK SALAD | 16**

roasted eggplant | capsicum | parsley  
pomegranate garlic emulsion

**V NABULSI SALAD | 19**

frisée | baby arugula | avocado | eggplant chips | cherry tomatoes  
nabulsi cheese | pomegranate | apple cider vinaigrette

## HOT MEZZE

**GF AMAL'S HUMMUS | 22**

AAA beef tenderloin | pomegranate | roasted pine nuts

**V BATATA HARRAH | 14**

fingerling potatoes | garlic | coriander | serrano chilis

**V SPINACH FATAYER | 14**

mini pies | lime | sumac | pine nuts

**KIBBEH | 18**

beef | bulgur | pine nuts | cucumber yogurt

**GF HUMMUS SHAWARMA | 20**

chicken shawarma | compressed cucumbers | orange zest

**SUJUK | 18**

aged beef sausages | tomatoes | lemon

**CHICKEN WINGS | 18**

sumac | garlic | spicy sesame

**VE GF AMAL FALAFELS | 16**

tahini | pickled turnip | tomatoes

**V ROASTED CAULIFLOWER | 20**

green tahini | hawaij spice | feta

**V GF SEARED HALLOUMI | 20**

tomatoes | cucumbers | basil emulsion

**MAKANEK | 18**

house beef sausages | lemon | pomegranate molasses | pine nuts





## SKEWERS

all served with

biwaz pita | grilled tomatoes | serrano peppers | grilled onions | fries

### AAA BEEF TENDERLOIN | 42

marinated beef cubes | sumac

### PISTACHIO KABAB | 34

beef & lamb | house spice blend | grilled tomatoes

### KEFTA KABAB | 33

ontario minced beef & lamb | parsley | onions

### CHERRY KABAB | 34

ontario minced beef & lamb | barbari | carob molasses

### CHICKEN TAWOK | 36

charbroiled chicken breast cubes | toum

## ENTRÉES

### GF ONTARIO LAMB CHOPS | 54

crushed fingerling potatoes | rosemary | cherry tomatoes

### CHICKEN SHAWARMA | 24

toum | pickles | house fries

### GF GRILLED TIGER SHRIMPS | 40

spiced tomato emulsion | cilantro | micro sorrel

### FRIED FISH | 42

seabream | parsley tahini | 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 | 70

2 pistachio kabab (beef & lamb)  
1 tawok | 1 beef tenderloin

### FOR FOUR | 149

2 pistachio kabab (beef & lamb)  
2 tawok | 2 beef tenderloin | 4 tiger shrimps

## SIDES

### VE GF PICKLE PLATE | 10

makdous | house pickles | wild cucumbers

### VE LEBANESE RICE | 8

vermicelli | nuts

### VE HOUSE FRIES | 8

### GRILLED VEGETABLE SKEWER | 8

GF Gluten-free upon request

V Vegetarian

VE Vegan

