

Cold Mezzes

Fattouch salad.	28/38	Kibbeh nayyeh (lamb tartar).	36
Baba ghannouj salad.	28	Chef's mezzes platter.	36
Stuffed vine leaf yalanji.	24	Hummus, mouhammara, beet mutabbal, eggplant mutabbal.	

Hot Mezzes

Stuffed beef Pastirma, crispy quail eggs.	34	Fried wild calamari (Atlantic), zaatar, sumac, herb tarator.	34
Cheese borek, nigella fig jam.	29	Hummus lamb shawarma,	45
Pistachio fried kibbeh, mint yogurt salad.	29	pomegranate molasses, pine nuts.	
Grilled maitake, zucchini, eggplant, porcini hummus, dukka.	36	Shish barak dumplings,	38
Lentil and bulgur moujaddara	28	yogurt sauce, coriander butter.	
caramelized onions, yogurt, mint.		Roasted heirloom beets,	39
Kunafa shrimp, honey labneh, za'atar.	46	grilled halloumi, orange, fennel, zaatar.	
		Grilled octopus, chickpea salad, lemon aioli.	46

Syrian Specialties & Charcoal Grills

Friki risotto with braised beef cheek, smoked eggplant cream, currants, pistachio.	58	Chicken shish taouk, garlic lemon potatoes, spicy toum cream.	48
Lamb shoulder fattet mozat, tahini yogurt, herbs, ghee, pine nuts.	59	Eggplant lamb kebab, tomato butter. sauce, garlic labneh.	52
Grilled sea bass, roasted beet salad, herb tarator.	60	Rack of lamb, smoked eggplant, salad, tahini sauce (double cut).	31 /p
Pink sea bream samké harra, vegetable and walnut stuffing, tajiin sauce.	62	Filet mignon kebab, grilled maitake, za'atar hummus (Canadian Prime, 75g / p).	28 /75g
Rib steak sharhat, Aleppo pepper lemon sauce. (Marchand du Bourg [Qc]. Dry aged 60+ days, 550-650 g).	29 /100g	Mixed grill for two. (For three +70).	220

