

Charley Dove



\$45 PER PERSON

FIRST COURSE

baby gem caesar, pita croutons, anchovies
roasted beet, goat cheese, pistachio pesto
hummus, summer vegetables, za'atar, olive oil

SECOND COURSE

half roasted chicken, bulgur wheat, apricot jus, basil
stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate

DESSERT

seasonal desserts

\$55 PER PERSON

FIRST COURSE

baby gem caesar, pita croutons, anchovies
hummus, summer vegetables, za'atar, olive oil
roasted cauliflower, spicy herb labneh, pomegranate, walnuts
baked feta, spicy tomato sauce, egg, pita

SECOND COURSE

braised veal short rib, herbed israeli cous cous, pomegranate seeds
roasted branzino, zhoug, harissa, tzatziki
stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate

DESSERT

seasonal desserts

\$65 PER PERSON

FIRST COURSE

baby gem caesar, pita croutons, anchovies
hummus, summer vegetables, za'atar, olive oil
bbq baby octopus, crispy saffron rice, grilled shishito peppers, zhoug
lamb sausage & goat cheese stuffed peppers, spicy tomato sauce

SECOND COURSE

grilled lamb steak, charred baba ganoush, arugula tomato salad, feta
stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate
grilled swordfish, corn, salmoriglio, herbs

DESSERT

seasonal desserts

**GROUP DINING MENUS FOR RESERVATIONS FROM 7 TO 20 PEOPLE || ALL COURSES SERVED FAMILY STYLE
NO SUBSTITUTIONS // CUSTOMIZE YOUR OWN MENU FOR \$75 PP**

prices are per guest and do not include tax or gratuity . menu subject to change due to availability