

SOFRA PLATTER

a table set for you with Pita

Beet-Tahini Salad Marinated Olives
Baba Ghanoush Tabbouleh Salad
Fava Bean Ful Stew Pickled Vegetables

all six 24 | individual 7

ELAINE'S

MODERN MEDITERRANEAN
LUNCH MENU

THE NILE JOURNEY

The chef experience, lunch menu;
Sofra platter for table, Pita, Pick
two Mezza and a Dessert

\$32 per guest

Full table participation

MEZZA

SANAA'S FATTOUSH SALAD	12	CRISPY CALAMARI	15
Radish, Cucumber, Tomato, Pita, Sumac Vinaigrette		Harissa Yogurt, Zaatar	
MEDITERRANEAN SALAD	14	TUNA NAYEH*	17
Roasted Pepper, Cucumber, Tomato, Artichoke, Kalamata olives, Lemon Vinaigrette		Raw Tuna, Fermented Cabbage, Sumac Onions, Tahina	
FRIED CAULIFLOWER	14	PAN-SEARED SARDINES	14
Muhammara Roasted Pepper Sauce, Fresh Herb		Garlic, Aleppo, Lemon, Parsley	
SPINACH PIE BITES	12	HUMUS	9
Puff Pastry, leaks, Feta		Chickpeas, garlic, Tahini Sauce	
SALTY FETA	13	BEEF PIE BITES	12
Tomato, Chives, Oregano, Chives, Urfa Pepper, Pita		Puff Pastry, Beef, Tatziki Sauce	
SOUP OF THE DAY	8		

ENTRÉE

MOUSSAKA	18
Beef, Zucchini, Squash, Béchamel Sauce	
KOSHARI	18
Lentils, Toasted Vermicelli, Rice, Chickpeas, Garlic Tomato Sauce	
MEDITERRANEAN ENTRÉE SALAD	
+ Grilled Steak Shish Kebab	
+ Chicken Shawarma	
+ Grilled Branzino	

SANDWICH

zataar spiced fries +4

FALAFEL	14
Lettuce, Tomato, Onions, Tehina	
CHICKEN SHAWARMA	16
Lettuce, Tomato, Onions, Tzatziki	
LAMB AND BEEF KOFTA	19
Lettuce, Tomato, Onions, Tenina	
GRILLED STEAK KABOB	17
Lettuce, Tomato, Onions, Harissa-Tehina	

DESSERT

BAKLAVA	10	BASBOUSA	10
Phyllo Dough, Walnuts, Pistashios, Honey		Egyptian Semolina Cake	



EXECUTIVE CHEF | SAMEER HUNTER

Please inform your service staff of any dietary restrictions.

* Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

20% Gratuity Added to Parties of 7 or more