

MIDDAY, THE MEDITERRANEAN WAY

Table of Abundance — generous, shared, and served the Mediterranean way.
Everything is included, with your choice of two Center Plates.

from the market

home made pickles (v)
warm citrus olives (v)
seasonal salad (v)

sides

basmati rice, zat'tar butter (do)
seasonal vegetable

from fire

OYSTER MUSHROOM KABOB

herb tahini, toasted pine nuts, black garlic (v,no)

SILK ROAD EGGPLANT

honey-glazed eggplant, pickled mustard seeds,
creamy hummus (v)



center plate (choose two)

SHAKSHUKA (go)

softly poached eggs in a North African-spiced tomato and eggplant hash

ZA'ATAR ROASTED CHICKEN

spiced roast chicken, with herbed basmati rice, hummus

MEDITERRANEAN AVOCADO TOAST (g)

Seeded sourdough with smashed avocado, whipped feta, cherry tomatoes,
cucumber, fresh herbs, za'atar, and olive oil

ROASTED BUTTER-NUT SQUASH AND BRAISED KALE RAVIOLI (g, d, n.o)

Delicate saffron brown butter, crispy sage, toasted pine nuts,
lemon zest, and Bianca Parmesan made from heritage Modenese White Cow

SPICED LAMB KABOB

with arugula, herbed basmati rice, hummus

ROASTED SALMON

scorched heirloom tomatoes and herbed basmati rice + \$12/pp*

**need to order 24 hrs ahead*

spread & breads

green hummus (no, vo)
baba ghanoush)
laffa bread (g)
pita bread (d,g)

sauces

harissa (v)
zhoug (v)
secret sauce (v)

(d) contains dairy; (do) dairy optional; (g) contains gluten; (go) gluten optional; (n) contains nuts; (no) nuts optional; (v) vegan; (vo) vegan optional

\$45 PER PERSON + TAX, SERVICE CHARGE AND EMPLOYER MANDATE
PARTIES OF 9 TO 18 | FULL TABLE PARTICIPATION REQUIRED

