



RAMADAN IFTAR MENU

As the crescent moon illuminates the night, we warmly invite you to gather and share in the blessings of Ramadan.

Rooted in the rich culinary traditions of Lebanon, this prix fixe menu has been thoughtfully crafted to honor the spirit of togetherness, gratitude, and reflection that defines this sacred season.

From the first taste of sweet dates to break the fast, to the aromatic spices and vibrant flavors of our cherished dishes, each course celebrates the essence of Lebanese hospitality. Savor the hearty warmth of lentil soup, the fresh zest of fattoush, and the comforting richness of kibbeh, all prepared with love and care.

May this Iftar bring you joy, connection, and a taste of the traditions that unite us.

Ramadan Kareem, & sahtein!

Iftar

STUFFED DATES *Medjool dates, almond & pistachio nougat*

MOUAJANAT *lahm ajeen, za'tar man'ouche*

Soup

LEVANTINE LENTIL *braised red lentil, charred cherry tomatoes, lentil consommé*

Mezza

served family style

HUMMUS *chickpea purée with tahini, lemon & olive oil*

BABA GHANNOUJ *fire roasted eggplant blended with tahini & olive oil*

MUHAMARA *walnuts, sundried peppers, pomegranate molasses*

FATTOUSH *Lebanese garden salad, toasted pita, sumac lemon vinaigrette*

BEEF FRIED KIBBEH *spiced ground beef & pine nut dumplings fried in a beef & bulgur shell, mint yogurt*

Culinary Delight

please select one entrée for the table

LAMB SHANK MAQLOUBEH *roasted spring greens, old world jus*

ROASTED SPRING CHICKEN *shawarma spices, pinenut hashweh*

KOUSA MAHSHI *eggplant stuffed squash, squash blossom, tomatoes, pickled shishito*

Dessert

served family style

MOUHALABIYEH *milk puding with orange zest, orange blossom syrup, pistachio*

MIXED BAKLAVA *pistachio & cashew*

SAHTEIN !