



LES MEZZA

HUMMUS   <i>chickpea purée with tahini, lemon & olive oil</i> PINENUTS +5 JALAPEÑO +3 SHRIMP +10 LAMB CONFIT +6 BASTERMA +5 WILD MUSHROOMS +5	8
BABA GHANNOUJ   <i>fire roasted eggplant with tahini & olive oil</i>	9
MOUHAMARA  <i>walnuts, peppers, pomegranate molasses</i>	9
ZAATAR & LABNE  <i>homemade zaatar cracker, labneh</i>	15
TABBOULEH  <i>parsley, tomato, onion mixed, bulgur in a lemon vinaigrette</i>	18
MIXED OLIVES   <i>marinated black and green Lebanese olives</i>	10
CRUDITTES   <i>seasonal variety, maldon salt, Lebanese olive oil</i>	12
KIBBEH NAYYE BEIRUTIEH* <i>steak tartare, burghul, onion, mint</i>	22
OCTOPUS  <i>confit potato, Lebanese chimichurri, lemon zest</i>	30
MANTI <i>spiced lamb dumpling, Beirut adobo, labneh, mint</i>	25
FALAFEL   <i>fried chickpea & fava bean croquettes, lemon tahini</i>	14
BEEF FRIED KIBBEH <i>spiced beef, pine nuts, onion, yogurt, mint yogurt</i>	18
KEBAB KERAZ <i>lamb & beef meatballs, cherry sauce, kataifi, micro chives</i>	19
MEKANEK  <i>sautéed lamb sausage, lemon, pine nuts</i>	18

LES SALADES

CHICKEN+10 BEEF +18 WAGYU +25 PRAWNS +22 SWORD FISH +20	
FATTOUSH  <i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	18
NICOISE <i>zaatar tuna, egg, tomato, olives, green beans, smoked potato, capers, sumac pearl onions, lemon Dijon vinaigrette</i>	32
HEIRLOOM TOMATOES   <i>peaches, melons, chankleesh truffles, pomegranate vinaigrette</i>	26

LES SANDWICHES

DUCK SHAWARMA <i>confit duck, fig toum, pomegranate, bibb lettuce, pita pillows</i>	28
FALAFEL BURGER  <i>tomato, mint, pickled turnip, tahini</i>	20
WAGYU BURGER <i>smoked Lebanese cheese, bibb lettuce, chili remoulade, pickled turnips</i>	30

LES ACCOMPAGNEMENTS

MUSHROOMS   <i>shiitake, shimeji & hen of the woods, shallot, parsley, aleppo pepper</i>	16
ILILI BATATA  <i>smoked fingerlings, cilantro toum</i>	9
BRUSSELS SPROUTS  <i>grapes, fig jam, walnuts, mint yogurt</i>	18

LES KEBABS

PRAWNS  <i>king prawns, ezme, frisée</i>	28
SWORD FISH  <i>toum, piperade, seasonal grilled vegetables</i>	28
CHICKEN  <i>toum, seasonal grilled vegetables</i>	25
FILET MIGNON  <i>toum, seasonal grilled vegetables</i>	25
WAGYU BEEF  <i>toum, seasonal grilled vegetables</i>	34

LES MAINS

MIXED GRILL FOR ONE  <i>chicken shish taouk, beef kebab, kafta, lamb chops, toum duo, harissa</i>	41
FREE RANGE CHICKEN  <i>half chicken, greens picked chanterelles</i>	38
PUMPKIN KIBBEH TARTE  <i>maple mint yogurt</i>	32
BLACK COD  <i>pistachio Berrue blanc, Osetra Caviar</i>	44

EXECUTIVE LUNCH 39PP

MEZZA TASTING HUMMUS <i>chickpea purée with tahini, lemon & olive oil</i> BABA GHANNOUJ <i>fire roasted eggplant with tahini & olive oil</i> MOUHAMARA <i>walnuts, peppers, pomegranate molasses</i>
ENTRÉE ~ select one FALAFEL BURGER <i>tomato, mint, pickled turnip, tahini</i> WAGYU BURGER <i>toum, seasonal grilled vegetables</i> CHICKEN KEBAB <i>toum, seasonal grilled vegetables</i> NICOISE SALAD <i>zaatar tuna, egg, tomato, olives, green beans, smoked potato, lemon Dijon vinaigrette</i>
DESSERT BAKLAVA <i>pistachio & cashew</i>



SAHTEIN!

