



IN THE BEGINNING

Laffa Bread | Za'atar, Olive Oil
Salatim | Selection of Six Vegetable Salads
Warm Turkish Hummus | Butter, Garlic, Urfa Pepper
Hummus-Tehina | Green Tehina

MEZZE

(Chef chooses three)

Haloumi | Dates, Apples, Walnuts
Spanish Mackerel Crudo | Pomelo, Schug
Fried Cauliflower | Herbed Labneh, Aleppo
Sweet Potatoes | French Onion Labneh, Caviar
Foie Gras Baklava | Quince, Cashew

AL HA'ESH

(Grilled over coals)

Bulgarian Beef Kebab | Lutenitsa
Pargiyot | Chicken, Amba, Green Matbucha
Porcini Shishlik | Freekeh, Pine Nuts, Caramelized Onions

ENTRÉES

Pomegranate Lamb Shoulder | Chickpeas, Mint, Crispy Persian Rice
Eggplant Al Ha'esh | Stewed Gigante Beans, Pickled Celery, Tehina
Chraime with Grouper | North African Tomato-Pepper Stew

DESSERT

Turkish Coffee Mousse | Arak Marshmallow
Hot Sachlav | Cinnamon, Pistachio