

zahav

AUGUST 2022

IN THE BEGINNING

Laffa Bread | Za'atar, Olive Oil

Salatim | Selection of Six Vegetable Salads

Hummus-Tehina | Green Tehina

Pasaeli Çalkarasi Blanc de Noir, Aegean, 2021

MEZZE

Kampachi Crudo | Walnuts, Harif, Tehina

Zucchini Schnitzel | Pickled Green Tomatoes, Kashkaval, Anchovy

Heirloom Tomatoes | Bulgarian Feta, Black Olives, Harissa

Haloumi | Roasted Nectarine, Brown Butter Almonds, Sumac

AL HA'ESH

Branzino | Melon Tzatziki, Pickled Watermelon Rind, Palestinian Dukkah

Chicken Shishlik | Peach Amba, Corn, Gribenes

Pasaeli "Merman" Çalkarasi, Aegean, 2020

ENTRÉE

Choose one for the table | served with Crispy Persian Rice

Pomegranate Lamb Shoulder | Chickpeas, Mint

-or-

Cauliflower Chraime | North African Tomato-Pepper Stew

DESSERT

Pistachio Halva Semifreddo | Phyllo Wafers, Halva Floss

Fresh Peach Sorbet | Toasted Almond Granita

Bodegas Los Bermejós Malvasía, Lanzarote, NV

\$72 per person. \$45 optional beverage pairing.

A 20% service charge for our entire hourly team is included in your bill.

Optional gratuities go directly to your service staff. Thank you!