

LEVANTINE CHEF EXPERIENCE

The experience consists of a 10-course tasting menu which you will travel through Eastern Mediterranean countries. Tasting menu includes desserts, as well as a cocktail/wine pairing (four drinks in total).

\$129

per person

ZAYTOON

Toasted orange peel and walnut, aniseed, herbs
VEGAN + GF

AGED BEEF SUCUK

Turkish sucuk, onion thyme jam
GF

TORSHI

Assorted pickles from West Bank, harissa VEGAN + GF

KECI

Goat cheese, walnut, thyme crumbles, roasted red peppers in pomegranate reduction V

FRIED HALLOUMI

Pine honey, dukkah(contains walnut and pistachio), dried chives V + GF

SMOKED MACKEREL

Sumac cream, quick pickled onion (may contain pin bones) - GF

HARISSA HUMMUS

Harissa, chopped Moroccan olives, berry capers, Turkish olive oil, Persian cucumbers, radish - VEGAN + GF

TABOON

Sesame, walnut, pistachio, caraway, chili flakes, garlic VEGAN
*TABOON Levantine bread baked in a brick oven

DOLMA

Bell pepper piperade, shaved pearl onions, oil foam(warm) - V + GF

UYKULUK

Ras el hanout crispy sweetbreads (a gland from the beef neck), green pearl couscous, mint pesto, beef bacon sauce (contains walnut and pistachio)

GOLDEN CAULIFLOWER

Turmeric roasted cauliflower head, dukkah pesto, lemon tahini, pomegranate seeds, preserved apricot, sumac herb salad - VEGAN + GF

ADANA KEBAP

Hand-minced rib eye on wide iron skewer and grilled on an open mangal filled with burning charcoal. Served with yogurt, pepper, and lavas bread.

HALVA MOUSSE

Fermented pepper, dark chocolate, cherries - V

SUMAC ICE CREAM

Preserved figs, sumac oat cookies - V

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.

CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS.

You can take the food with you if you could not finish.

All dishes will be served to share unless you request opposite.

At the end of the experience if you still feel not full let us know your favorite dishes, we would be happy to make you feel full.

