



# RESTAURANT WEEK SUMMER 2022

**\$55** per person

LEVANTINE MEZZE EXPERIENCE – 4 COURSE DINNER + ONE WINE/BEER/SOFT DRINK FROM THE MENU

Entire table should participate -Each reservation has 2 hours limit (starting from reservation time)

## STARTERS choose one

### ROCCA SALAD HARISSA HUMMUS

Arugula, fennel, rolled goat cheese, green apple, pomegranate molasses, cold pressed olive oil, lemon, sumac, isot **✓ + GF** Harissa, chopped Moroccan olives, berry capers, Turkish olive oil, Persian cucumbers, radish **VEGAN + GF**

## MEZZE choose one

### DOLMA FRIED HALLOUMI

Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips(warm) V Pine honey, dukkah(contains walnut and pistachio), chives V +gf

### FALAFEL

Pickles from West Bank, baby radish, sumac Aleppo pepper, hummus **VEGAN + GF**

## MAIN choose one

### CAULIFLOWER MANTI

Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate **VEGAN + GF** Vegetarian mini dumplings filled with beans, tomato sauce, yogurt, fried mint, butter **✓**

### TOUM RIBS GYRO RED SNAPPER

Pulled angus beef short ribs, lavas, onion, tomatoes, toum, feta Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac **GF**

### LAHMACUN Flatbread

Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)

## SWEETS choose one

### HALVA MOUSSE ANTEP BAKLAVA

Dark chocolate, caraway seeds **GF** Toasted pistachio, lavender kaymak, lavender seeds (Proudly made with sheep ghee in Antep) **✓**