

Levantine Chef Experience

\$129

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

per person

SOGAN DOLMA

Stuffed onion, rice, spices, dried tomato foam(warm) – V + GF

HAMACHI

Cumin crusted Hamachi, green apple salad, pickled pearl onions, herb oil cream, finger lime (Rameat) – GF

CRISPY VEAL NECK

Ras el hanout crispy boneless veal neck, green pearl couscous, mint pesto, crispy diced beef bacon (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.

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

FRIED HALLOUMI

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

BABA GHANOUSH

Roasted eggplant, tahini, harissa Turkish black olive paste, za'atar lavash chips – VEGAN

TABOON

Sesame, walnut, pistachio, caraway, chili flakes, garlic VEGAN

*TABOON Levantine bread baked in a brick oven

HALVA TART

Dark chocolate mousse, burnt cardamom meringue – 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.

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