



RESTAURANT WEEK WINTER 2022

LEVANTINE MEZZE EXPERIENCE - \$40 per person

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

STARTERS

choose one

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|--|---|
| CURED MEAT PLATE
Duck prosciutto, smoked mackerel, aged beef sucuk, grilled pita | HUMMUS ^{+Spicy Taboon}
Tarragon, cold pressed olive oil, harissa V |
| CHARCUTERIE PLATE
Feta, keci, zaytoon, torshi, grilled pita | LABNEH ^{+Spicy Taboon}
Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa pepper |
| SPEARNCN SALAD
Charred three spiced pear, baby spinach, goat cheese, toasted walnuts gf | ZAALOUK ^{+Spicy Taboon}
Roasted eggplant, chili flakes, garlic, lemon wedge, cumin, sun-dried tomato, cilantro, Gemlik olives (contain pits) |
| FREEKEH TABBouleH
Freekeh, mint, parsley, pomegranate, heirloom tomatoes V | |

MEZZE

choose one

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|---|---|
| FINDIK LAHMACUN
Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns) | TOUM RIBS GYRO
Pulled short ribs, lavas, onion, tomatoes, toum, feta |
| SUCUK PIDE ^{ROUND}
Julienne Turkish beef sausage, kasar cheese, zoug sauce, runny egg yolk, Turkish pepper pickles | MANTI
Mini dumplings stuffed with beef, tomato sauce, yogurt, fried mint, butter |
| LABNEH MAN'OUSHE
Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley | CHORBA ^{+Grilled Pita}
Creamy chicken soup with kadaif, ras el hanout, butter, dill |
| | CAULIFLOWER
Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate V + gf |

SWEETS

choose one

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|---|---|--|
| HALVA MOUSSE
Dark chocolate, cardamom | PISTACHIO BAKLAVA
Lavender seeds, lavender kaymak | SUMAC POMEGRANATE ICE CREAM
Sumac, pomegranate gf |
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LEVANTINE COCKTAIL & WINE PAIRING choose one cocktail & one glass of wine

\$15 per person