

# *bethesda restaurant week*

## DINNER MENU

\$35 PER PERSON

Choose 1 of the following per person:

### HUMMUS

pickled dates, crispy onions - VEGAN

### BABA GHANOUSH

charred eggplant, chermoula-VEGAN+GF

### JAGEGH

labneh, mint powder, fried pickles, artichoke, mint -V+GF

### OLIVES & PICKLES

house made pickles, olives - VEGAN + GF (contains pits)

Choose 2 of the following per person:

### BATATA HARA

fried potatoes, harissa, toum - VEGAN + GF

### BROCCOLINI

grilled broccolini, dill seeds, toum, parmesan crisps - V + GF

### KARANAB

fried brussel sprouts, currants, toum, walnuts - VEGAN + GF

### KADAIF FETA

kadaifi, sesame, Maras pepper, honey - V

### KECHI

goat cheese, za'atar, preserved fig, pita crumbs - V

### TAWOOK SHISH

chicken breast, amba, radish, celery - GF

### HALLOUMI WRAPS

halloumi, phyllo dough, bergamot, dukkah-V

### SOUJOUK PIDE

Turkish sausage, creamy feta, hot honey

### ZA'ATAR PIDE

Palestinian za'atar, creamy feta, labneh, thyme oil - V

## *DESSERT*

### 1 PIECE ANTEP BAKLAVA

pistachio baklava, white chocolate dukkah - V

GF- GLUTEN FREE V- VEGETERIAN

