

bethesda restaurant week

DINNER MENU

\$35 PER PERSON

Choose 3 of the following per person:

HUMMUS

pickled dates, crispy onions - VG

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)

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 - VG + 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

SHORT RIBS BAR

pulled short ribs, samboosa crust, toum, asparagus, broccoli

DESSERT

1 PIECE ANTEP BAKLAVA

pistachio baklava, white chocolate dukkah - V

GF- GLUTEN FREE V- VEGETERIAN

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