

Takeout Dinner Menu

4:00pm to 9:00pm

mezze

|   |         |
|---|---------|
| <b>Muhammara</b>  | 12      |
| cashew • red pepper • pomegranate   |         |
| <b>Hummus / add Pulled Lamb</b>   | 10 / 18 |
| chickpeas • paprika   |         |
| <b>Labneh</b>   | 10      |
| pressed yogurt • red & green za'atar  |         |
| <b>Baba Ghanoush</b>  | 10      |
| eggplant • pomegranate • fresh herbs  |         |
| <b>Marinated Olives</b>   | 8       |
| chili • ajwain seeds  |         |
| <b>Stuffed Grape Leaves</b>   | 10      |
| 8pcs • rice • tomato • onion • chickpeas                                    |         |
| <b>Fattoush Salad / add Chicken</b>   | 15 / 20 |
| pita chips • sumac dressing • pomegranate                                   |         |
| <b>Vegetarian Kibbeh</b>  | 15      |
| 3pcs • spinach • chickpeas • pumpkin • cracked wheat • ras el hanout yogurt |         |
| <b>Beef Kibbeh</b>  | 14      |
| 4pcs • ground beef • cracked wheat • onion • ras el hanout yogurt           |         |
| <b>Seared Halloumi</b>  | 18      |
| parsnip purée • cranberry compote • chicki                                  |         |
| <b>Fresh Housemade Pita</b>   | 1       |

manakeesh

middle eastern flatbread served with house pickles

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|--|----|
| <b>Cheese</b> akkawi & kashkaval                   | 8  |
| <b>Za'atar &amp; Cheese</b> tomato • mint labneh   | 10 |
| <b>Olive &amp; Cheese</b> spicy tapenade           | 13 |
| <b>Chicken &amp; Artichoke</b> tomato sauce • toum | 15 |
| <b>Sujuk &amp; Cheese</b> lemon • herbs            | 15 |
| <b>Beef</b> pomegranate • aleppo • herbs           | 15 |
| <b>Pulled Lamb</b> red cabbage • harissa           | 16 |

mains & sides

|  |        |
|--|--------|
| <b>Phoenician Fries</b>  | 5 / 10 |
| sumac • za'atar • toum • harissa   |        |
| <b>Fried Cauliflower</b>   | 15     |
| tahini • black sesame • sunflower • pomegranate  |        |
| <b>Roz Asfar</b>   | 12     |
| rice • turmeric • chickpeas • confit garlic • yogurt   |        |
| <b>Kofte Burger</b>  | 24     |
| mint labneh • sumac onion • sweet drop peppers • served with your choice of fries or salad   |        |
| <b>Shish Tawook</b>  | 28     |
| marinated chicken • charred tomatoes & shishito peppers • moghrabieh & chickpeas • toum  |        |
| <b>Acorn Creek Stuffed Squash</b>  | 32     |
| freekeh • dukkah • dried apricots • spicy tahini • caraway vinaigrette   |        |
| <b>Pistachio Crusted Lamb Sirloin</b>  | 48     |
| pomegranate glazed beets • beet puree • pickled salad  |        |
| <b>Meat Platter</b>  | 95     |
| <b>shish tawook • beef kofte • pulled lamb</b><br>mint labneh • parsley & sumac onions • charred tomatoes & shishito peppers • moghrabieh & chickpeas • flatbread • toum |        |

fairouz feasts

feeds 3-4 (substitutions politely declined)

|  |     |
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| <b>Middle Eastern Feast</b>  | 175 |
| choice of 3 dips • marinated olives • stuffed grape leaves • 8pc fresh pita • roz asfar • meat platter • 8pc baklava |     |

dessert

|   |        |
|---|--------|
| <b>Baklava</b> 4pc / 8pc                  | 8 / 16 |
| <b>Orange &amp; Cardamom Sponge Cake</b>  | 15     |
| citrus yogurt • apricot purée • pistachio |        |