



# café menu

**mezze** served with 3 pieces of arabic bread

## hummus 13

chickpeas, garlic, lemon, tahini (veg, gf, df)

## baba ganoush 14

smoked eggplant, lemon, tahini, garlic, torshi (veg, gf, df)

## muhammara 15

red pepper, pomegranate molasses, walnut, breadcrumb (veg, df)

## basal labneh 14

strained yogurt, za'atar, aleppo, caramelized onion (v, gf)

## moushakal 28

hummus, baba ganoush, basal labneh, muhammara

## marinated olives 8

orange, coriander, allspice (veg, gf)

## arabic bread 4

3 piece basket of arabic bread (veg, df)

**man'oushe combos** served with frites & salad

## chicken shawarma 24

shawarma spiced chicken, lettuce, tomato, house pickles, frites, roasted garlic sauce (hal)

## mamnoon falafel 23

chickpea fritters, cabbage, pickles, hummus, garlic yogurt, tomato, parsley, mint (v)

## za'atar man'oushe 22

za'atar oil, tomato, olives, labneh, herbs (v)

## jibneh wi za'atar 23

za'atar oil, mozzarella, tomato, olives, herbs (v)

## lahm bi ajine 23

minced lamb, pomegranate molasses, aleppo, herbs (hal)

## sujuk man'oushe 24

spiced sujuk sausage, red pepper, whipped feta, sumac onion, herbs

**sohoon / shared plates**

## seasonal greens fattoush 16

stone fruit, fennel, mint, sumac, crispy pita, olives (veg)  
add falafel +5 add halloumi +5 add chicken +8

## arnabeit makli 16

fried cauliflower and romanesco, tarrator, pickled vegetables (veg, gf)

## cucumber melon shirazi 16

seasonal cucumbers, melon, spiced seeds, sungold tomatoes, herbs, chili (veg) (gf)

## batata harra 16

crispy fingerling potatoes, green garlic bi zeit, pickled fresno, labneh toum (v, gf)

## aleppo spiced eggplant 23

roasted eggplant, naz khatoon, red shatta, aleppo, herbs (veg, gf)

**ala janab / sides**

## shorbat adas 8

red lentil soup, turmeric, coriander, crispy pita (veg)

## harra frites 9

aleppo & cilantro spiced french fries served with za'atar mayo & harra ketchup

## halloumi 7

5 pieces of firm, fried sheep's milk cheese (v)

## falafel 6

4 chickpea fritters served with cabbage salad, tarrator and garlic yogurt (v)

## za'atar wi zeit 8

dipping za'atar & moroccan olive oil served with arabic bread (veg)

## toum 2

whipped garlic sauce (veg, gf)

## harra sauce 2

fresno chile, paprika, garlic (veg, gf)

v - vegetarian veg - vegan gf - gluten free df - dairy free hal - halal

\*consuming raw or undercooked foods may increase the risk of food-borne illness  
\*\*20% gratuity added to parties of 6 or more