

mamnoon

mezze / share plates

hummus 14

*chickpeas, garlic, lemon, tahini, with seasonal bi zeit
served with pita*

baba ganoush 13

*smoked eggplant, lemon, tahini, garlic, torshi
served with pita*

muhammara 14

*red pepper, walnut, breadcrumb, pomegranate, olive oil, herbs
served with pita*

basal labneh 13

*strained yogurt, olive oil, caramelized onion, za'atar, herbs
served with pita*

basket of pita 6

house made arabic bread

moushakal 37

*mezze of hummus, baba ganoush, muhammara, labneh,
house-made preserves, pickles, ferments and
levantine specialties, crudite, cheese, with pita (4pcs)*

in-house bread service 22

*simit - pomegranate molasses, sesame seeds
sourdough pita - cairnspring mills flour, grey salt
khobz - a traditional levantine house bread; olives, aleppo
mamnoon's signature house made arabic bread
~with extra virgin olive oil & mamnoon's beiruit blended za'atar*

salatet fattoush 16

*local greens, summer vegetables,
crispy pita, toasted seeds, sumac, herbs*

fatayer 18

*little lebanese hand pies. 3pcs. your choice of:
~spinach, onion, sumac, cheese
~lamb, onion, labneh, herbs*

arnabeit makli 16

*crispy cauliflower, tarrator, grilled corn, dill bi zeit,
shishito, turmeric pickled cauliflower*

levant street corn 16

*'lebanese ranch', za'atar feta, shallots,
pickled seasonal vegetable, herbs*

ingredients are sourced locally, as often as possible.

*some items are imported from the middle east, as the quality can not be beat!
mamnoon sometimes use native names of dishes.*

please ask your server for more detail.

**consuming raw or under cooked foods
can increase the risk of food borne illness*



sohoon / entrées

fatteh 34

summer vegetables, brown butter, black garlic molasses, pine nuts, sumac, garlic yogurt, crispy pita, herbs

seared sockeye salmon 42

mushroom, summer vegetable, zhug, tahini brown butter sabayon; served with rice

mamnoon mashawi 115

*a selection of meat and seafood, saffron rice, sumac onion, vegetable salad, variety of sauces, and herbs.
inquire with waitstaff for today's selection
serves 2 - 3*

mamnoon kebab 38 *halal*

rotating selection of lamb or beef, apricot, blood orange, spice-fermented cabbage, fresno pepper, artichoke bi zeit, pistachio, herbs

shish taouk 35 *halal*

yogurt marinated chicken, summer squash baba ganoush, grilled peppers, cucumber salad, lemon vinaigrette, brown butter, herbs

ala janab / sides

javaher polow 8

saffron, ghee, pistachio, fruit, herbs, rose petals

za'atar gluten free crackers 8

house made crackers, wild thyme, sesame, sumac

marinated olives 8

orange, bay leaf, coriander, olive oil

toum 2

whipped garlic

harra sauce 2

house made hot sauce; fresno chili, smoked paprika, garlic

persian cucumbers 6

spruce salt, olive oil, herbs

*mamnoon means thankful
mamnoon staff is thankful for your generous gratuity.
all gratuities are shared with our
kitchen team, servers, bussers, bartenders and hosts.
— gratuity of 20% will be added to parties of 5 or more —
— we politely decline separate checks —*