

MAZZES small bites [GF] ** CAN BE MADE GLUTEN FREE WITHOUT TAFTOUN UPON REQUEST

OMANI SHRIMP [GF] 22.
black tiger shrimp, persian
dried lime, sour orange,
labneh

SALMON KIBBEH | 15.
harissa, cream cheese, burnt
onion, date labneh

SHISHITOS [GF] 12.
Bobby Britt’s shishitos, green
labneh, za’taar, EV00

KOFTA TABRIZI | 19.
ground lamb & beef, dried
fruit, pomegranate, date,
lemon yogurt, pistachio

ADANA BITE | 14.
adana kabob, taftoun bread,
zhoug, spicy tahina

SMOKED CHILEAN BASS | 28.
saffron honey marinated,
cherrywood, pickles



FALAFEL PLATE [GF] 16.
kale tomato salad, pickled beets

ZEYTOUN PARVARDEH [GF] 7.
castelvetrano olive, walnut,
pomegranate, garlic

WINGS [GF] 15.
za’taar, garlic, wing sauce

SPREADS

KASHK BADEMJOON | 15.
fried eggplant, onion, mint,
cream of whey

BANDARI OLOVIEH | 14.
smoked salmon, potato, dill
jalapeno, caper, cornichon

RAW VEGETABLES [GF] 7.
assortment of
seasonal crudite

HUMMUS [GF] 10.
chickpea, tahini

+6. lamb & za’taar
+5. shroom, shishito & egg

Labneh + Caviar
strained yogurt topped with
half an ounce of sturgeon
caviar, homemade saffron
chips, chives 41.

DILL LABNEH [GF] 13.
strained yogurt, dill, walnuts,
garlic, citrus

+6. lamb & za’taar

LABNEH [GF] 11.
strained yogurt, za’taar, EV00

+6.lamb & za’taar
+6.peaches,honey harissa, walnuts

MAST KHIYAR [GF] 7.
cucumber, mint, yogurt

GREENS & GRAINS

ADAS POLO [GF] 12.
tahdig, lentil, mixed
raisins, saffron, basmati

SABZI POLO [GF] 13.
tahdig, scallions, parsley,
cilantro, fenugreek, basmati

POLO SEFID [GF] 8.
tahdig, saffron butter,
basmati

+6. zereshk polo

GRILLED VEGETABLES | 9.
cauliflower, endive, onion,
pepper, saffron marinade

ZA'TAAR FRIES [GF] 12.
thick-cut, za’taar,
spicy tahina

LAMB & BAGHALI TAHCHIN [GF] 23.
lamb shoulder, fava
bean, egg, yogurt, onion,
basmati Limited

WATERMELON SALAD [GF] 15.
avocado emulsion, tarragon, mint,
feta, harissa candied pistachio,
burnt honey

ENDIVE CITRUS SALAD [GF] 16.
red and green endive, orange
& grapefruit supremes, onion,
aleppo, candied walnut,
preserved lemon vinaigrette

BEET CARPACCIO [GF] 15.
red beets, whipped feta, burnt
honey, sour orange, pistachio
and almond dukkah

HEIRLOOM TOMATO SALAD | 15.
heirloom cherry tomato, red
onion, radish, mint, taftoun
bread, persian cucumber

WHOLE ROASTED CAULIFLOWER | 19.
char-grilled, zhoug, spicy
tahina, pickled onion, mint

CONDIMENTS

HARISSA [GF] 5.
fresno, garlic, parsley, tomato

GREEN ZHOUG [GF] 4.
garlic, peppers, parsley

TORSHI [GF] 4.
pickled vegetables

SPICY TAHINA [GF] 3.
cayenne, tahini, garlic

GARLIC TOUM [GF] 5.
whipped garlic, lemon

MEATS a la carte

CHICKEN KOFTA [GF] 20.
minced murray’s chicken,
harissa, parsley

LAMB NECK [GF] 31.
braised, onion, saffron,
turmeric, cinnamon, garlic

CHINJEH | 31.*
prime beef sirloin, saffron,
onion, yogurt marinade

LAMB KABOB | 32.*
lamb top sirloin, mint,
onion, yogurt

SALMON KABOB | 32.*
skin-on salmon fillets,
saffron, lemon, lime, onion

SEABASS | 47.*
wild caught chilean seabass
fillets, onion, saffron

KOOBIDEH KABOB [GF] 23.
ground lamb shoulder, beef
brisket, onion, saffron

SHISHLIK [GF] 57.
lamb chops, orange zest,
yogurt, honey, rosewater,
lime, saffron. Served
with dill labneh, zeytoun
parvarvardeh, herbs, walnuts

WHOLE STUFFED BRANZINO [GF] 34.
fresh herbs, pomegranate, minced
walnut, shallot, citrus

HANGER STEAK [GF] 29.
biber salcasi pepper
yogurt marinade, onion,
saffron, yogurt, tahini

JOOJEH KABOB [GF] 26.
murray’s certified humane
chicken breast, saffron,
onion, citrus

GHEIMEH BADEMJOON [GF] 31.
lamb shank, eggplant stew,
persian dried lime, yellow
split peas, tomato

-vegetarian 18.

HONEY HARISSA CHICKEN [GF] 27.
semi boneless murray’s
chicken, kolrabi pear slaw,
pickled onions

Wagyu Strip

char-grilled black opal
8/9 wagyu NY strip, Herd &
Grace farm, turkish coffee
rub, zereshk chimichurri,
charred cippolini,
castelvetrano olive salad
with walnut, pomegranate,
garlic.

99. Limited

Notable Purveyors

Murray’s
Chicken

Ashland Farms Pearson Farms

All of our meats are halal

20% gratuity on parties
of 6 or more

Cocktails

WE’LL ALWAYS HAVE PARIS | 17.
Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters

MAGIC CARPET | 17.
400 Conejos Joven Mezcal, Rhum JM, Falernum, Baharat

SAUDI MONEY | 16.
Delbar Private Label Bourbon, Ciociaro Amaro, Albaloo, Lime

ROCK THE CASBAH | 17.
Delbar Private Label Gin, Pamplemousse, Cocchi Rossa

DELBAR SPRITZ | 17.
Delbar Private Labele Vodka, Lofi Amaro, St. Germain, Bubbles

LONG LIVE THE SHAH | 17.
1792 Bourbon, Aged Rum, Dimmi, Falernum, Peach

DUBAI DRIFT | 17.
Toki Japanese Whisky, Apple Brandy, Ginger, Maple, Lime

ESPRESSO MARTINI | 17.
Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

Spill the Tea

Large Format, Serves 2 - 4 guests.
Patron Silver, Sauvignon Blanc, Passionfruit,
Persian Tea, Lime | 80.

BEER

Back Home Beer, *Persian Lager* | 10.
Back Home Beer, *Sumac Gose* | 10.
Back Home Beer, *New Day IPA* | 10.
Almaza, *lebanese pilsner* | 9.
Steigl, Radler Grapefruit | 7.
Athletic Brewing IPA, *zero proof* | 7.
Athletic Brewing Golden, *zero proof* | 7.

SHARBATS & ZERO PROOF

Sharbat e Khiyar, *cucumber, coconut, mint, citrus* | 8.
Sharbat e Abaloo, *sour cherry, lime* | 7.
Chai e Anar, *pom, lemon, baharat, ginger, camomile, chia seeds* | 8.
Sparkling Mint Dough | 3.
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Iced Coconut Chai Tea, *ginger, Persian Tea* | 7.

Bottled Coke | 3.5.
Bottled Diet Coke | 3.5.
Bottled Coke Zero | 3.5.
Mexican Coke | 3.5.
Bottled Sprite | 3.5.
Aquapana Still Water | 8.
San Pellegrino Sparkling Water | 8.
Seasonal Fever Tree Soda | 8.



Wine by the Glass

SPARKLING

ACINUM, PROSECCO, GLERA, ITALY	16 59
NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN	16 59
SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE	16 59
BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE	35 120

WHITE

BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE	16 59
ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE GREECE	17 63
GREYWACKE 2024, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	17 63
DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE	20 79
LAMBIN & FILS CHABLIS 2023, CHARDONNAY, BURGUNDY, FRANCE	19 71
BERNARDUS 2020, CHARDONNAY, MONTEREY, CALIFORNIA	19 71
DAOU BODYGUARD, CHARDONNAY, CENTRAL COAST, CALIFORNIA	25 99
CARL GRAFF 2023, RIESLING KABINETT, MOSEL, GERMANY	17 64
PASO DAS BRUXAS, ALBARINO, RIAS BAIXAS, SPAIN	18 67
I'MAURI, BORGIO SAN DANIELE, 2023, PINOT GRIGIO, FRIULI-VENEZIA, ITALY	18 67
CALVET, SAUVIGNON BLANC, SANCERRE, FRANCE	25 98
INTELLEGO "THE STORY OF HARRY" 2022, CHENIN BLANC, SWARTLAND, SOUTH AFRICA	18 67

ROSÉ

'CUVEE ANA', GÖNC, ROSE, ŠTAJERSKA, SLOVENIA	17 63
PEYRASSOL LE COMMANDERIE ROSE, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE	18 67
STOLLER ROSE, PINOT NOIR, WILLAMETTE VALLEY, OREGON	16 59

RED

KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE	17 63
SYROCCO 2022, SYRAH, MOROCCO	20 75
MUSAR JUENE 2021, CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON	21 79
BIG FIRE, R. STUART 2021, PINOT NOIR, WILLAMETTE VALLEY, OREGON	19 68
ECARD SAVIGNY LES BEAUNE 2020, PINOT NOIR, BURGUNDY, FRANCE	25 99
KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA	19 71
SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA	21 79
CLOS DU VAL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	25 99
TRIVENTO GOLDEN RESERVE 2022, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA	17 59
QUINTA SARDONIA SARDON 2022, TEMPRANILLO, CASTILLA Y LEON, SPAIN	18 71
CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY	18 67
BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY	22 87

WINE LIST CURATOR | Michael McNeill - Master Sommelier