

MAZZES small bites

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

WINGS |GF| 15.
grilled, za'taar, garlic,
wing sauce

ZEYTOUN PARVARDEH |GF| 7.
castelvetro olive, walnut,
pomegranate

OMANI SHRIMP |GF| 22.
black tiger shrimp, persian
dried lime, sour orange, omani
labneh

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

FALAFEL PLATE |GF| 16.
kale tomato salad, pickled beets



MID DAY
SATURDAY & SUNDAY
3:00 PM TO 5:00 PM

Executive Chef | Fares Kargar

SPREADS

RAW VEGETABLES |GF| 7.
assortment of seasonal
crudite

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

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

HUMMUS |GF| 10.
chickpea, tahini

+6. lamb & za'taar
+5. shroom, shishito & egg
+6. sujuk & pickled fennel

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

MAST KHIYAR |GF| 7.
cucumber, mint, yogurt

LABNEH |GF| 11.
strained yogurt, za'taar, EV00

+6. lamb & za'taar
+6. sujuk & pickled fennel

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

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

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

HONEY HARISSA |GF| 5.
peppers, garlic, tomato, honey

CONDIMENT FLIGHT | 9.
pick 3 condiments

MEATS a la carte |GF| ** CAN BE MADE GLUTEN FREE WITHOUT TAFTOUN UPON REQUEST

CHICKEN KOFTA |GF| ** 20.
minced murray's chicken,
harissa, parsley

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

DUCK FESENJOON | 31.*
saffron confit duck leg,
pomegranate, walnut

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

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

KOOBIDEH KABOB |GF| ** 23.
ground lamb shoulder, beef
brisket, onion, saffron

Notable Purveyors

Murray's
Chicken

Ashland Farms Pearson Farms

All of our meats are halal

A 20% gratuity is added on
parties of 6 or more

NOT ALL ALLERGENS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.
*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

Craft 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

GENIE'S WISH | 17.

Delbar Private Label Gin, St. Germain, Rosemary, Lemon

KISS OF TEHRAN | 18.

400 Conejos Joven Mezcal, Strawberry Cordial, Passion Fruit, Lemon

ROSE OF DAMASCUS | 17.

Cardamom Infused Vodka, Falernum, Pistachio, Cardamom Cream, Rosewater

LONG LIVE THE SHAH | 17.

1792 Small Batch, Aged Rum, Dimmi, Falernum, Peach Bitters

DUBAI DRIFT | 17.

Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime

ESPRESSO MARTINI | 17.

Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

SPILL THE TEA | 18.

Patron Silver, Sauvignon Blanc, Passionfruit, Persian Tea, Lime



BEER

Back Home Beer, *Yalda Queen II Watermelon Lager* | 10.

Back Home Beer, *Persian Lager* | 10.

Back Home Beer, *Sumac Gose* | 10.

Almaza, *Lebanese Pilsner* | 9.

Creature Comforts, *Tropicalia* | 8.

3 Taverns, *Prince of Pilsen Pilsner* | 8.

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* | 10.

Sharbat e Abaloo, *sour cherry, lime* | 10.

Date Jallab, *date molasses, rose water, lemon, lavender, honey* | 10.

Sparkling Mint Dough | 3.

Iced Coconut Chai Tea, *ginger, Persian Tea* | 10.

Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Mexican Coke | 3.5.

Bottled Sprite | 3.5.

Acqua Panna Still Water | 8.

San Pellegrino Sparkling Water | 8.

Seasonal Fever Tree Soda | 8.

Wine by the Glass

SPARKLING

ACINUM, **PROSECCO**, GLERA, ITALY

16 | 63

NAVERAN BRUT CAVA, **BLEND**, CAVA, SPAIN

16 | 63

SPARR CREMANT D ALSACE ROSE, **PINOT NOIR**, ALSACE, FRANCE

16 | 63

BILLECART-SALMON BRUT, **CHARDONNAY**, MEUNIER, **PINOT NOIR**, CHAMPAGNE, FRANCE

30 | 119

VEUVE CLICQUOT BRUT RESERVE, **PINOT NOIR**, CHARD, MEUNIER, CHAMPAGNE, FRANCE

30 | 119

WHITE

BUKETO, **ASSYRTIKO**, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE

16 | 63

ALEXAKIS 2023, **ASSYRTIKO**, CRETE, GREECE

17 | 67

GREYWACKE 2024, **SAUVIGNON BLANC**, MARLBOROUGH, NEW ZEALAND

17 | 67

DOMAINE BLONDELET SANCERRE, **SAUVIGNON BLANC**, LOIRE VALLEY, FRANCE

20 | 79

LE GLORIES, CHABLIS 2022, **CHARDONNAY**, BURGUNDY, FRANCE

19 | 76

THE HILT ESTATE, SANTA RITA HILLS, **CHARDONNAY**, CALIFORNIA

20 | 79

DAOU BODYGUARD, **CHARDONNAY**, CENTRAL COAST, CALIFORNIA

25 | 99

CARL GRAFF 2023, **RIESLING KABINETT**, MOSEL, GERMANY

17 | 67

COLUMNA, **ALBERIÑO**, RIAS BAXIAS, SPAIN

18 | 71

I'MAURI, BORGIO SAN DANIELE, 2023, **PINOT GRIGIO**, FRIULI-VENEZIA, ITALY

18 | 71

CALVET, **SAUVIGNON BLANC**, SANCERRE, FRANCE

25 | 98

MINUTY PRESTIGE BLANC, **VERMINTINO**, PROVENCE, FRANCE

18 | 71

ROSÉ

QUINTA DE SAES, **TINTA RORIZ**, JAEN, BAGA, CAB SAUV, DAO, PORTUGAL

18 | 71

PEYRASSOL LE COMMANDERIE ROSE, **CINCAULT**, GRENACHE, TIBOUREN, PROVENCE, FRANCE

18 | 71

CHATEAU D'ESCLANS, "ROCK ANGEL", **GRENACHE**, CINSULT, VERMINTINO, PROVENCE, FRANCE

18 | 71

RED

KIR-YIANNI 2019, **XINOMAVRO**, NAOUSSA CUVÉE VILLAGES, GREECE

17 | 67

SYROCCO 2022, **SYRAH**, MOROCCO

20 | 75

MUSAR JEUNE 2021, **CINSHAULT**, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON

21 | 83

BIG FIRE, R. STUART 2021, **PINOT NOIR**, WILLAMETTE VALLEY, OREGON

19 | 76

ECARD SAVIGNY LES BEAUNE 2020, **PINOT NOIR**, BURGUNDY, FRANCE

25 | 99

KATHERINE GOLDSCHMIDT, 2023, **CABERNET SAUVIGNON**, ALEXANDER VALLEY, CALIFORNIA

19 | 76

SCATTERED PEAKS 2021, **CABERNET SAUVIGNON**, NAPA VALLEY CALIFORNIA

21 | 83

BODEGA NUMANTHIA, **TINTA DE TORO**, TORO, SPAIN

30 | 119

TRIVENTO GOLDEN RESERVE 2022, **MALBEC**, LUJAN DE CUYO, MENDOZA, ARGENTINA

17 | 67

QUINTA SARDONIA SARDON 2022, **TEMPRANILLO**, CASTILLA Y LEON, SPAIN

18 | 71

CAPARZO ROSSO DI MONTALCINO 2019, **SANGIOVESE**, TUSCANY, ITALY

18 | 71

BRUNA GRIMALDI, **NEBBIOLO**, D'ALBA PIEDMONTE, ITALY

22 | 87