SHUKRAN

CHILLED OYSTERS

1/2 DOZEN OYSTERS
dressed with cherry & serrano

30

SNACKS

FALAFEL JIBNE 23
with dill yogurt & trout roe

A POT OF CRISPY SWEETBREADS 18
glazed in mish mish
& dusted with amba

TRIPLE COOKED BATATA FRITES 18
hand-cut, kibbeh spiced & green shatta aioli

SNACKS

CHICKEN LIVER MOUSSE

painted in halawa butter
floral jam
& ras el hanout beignet

26
pair with a demi bedouin coffee martini
+9 per person



لوحات

SMOKY ESCARGOT 23
swimming in arak butter on hummus

MARYLAND CRAB 25
smoked sweet corn,, black lime
& summer peppers on whipped labne

BBQ'D MAITAKE 23
lacquered in date , ginger-scallion relish on hummus

BASTURMA RABBIT SHAWARMA 28
saffron honey & levantine pickles on hummus

LEG O' LAMB KIBBEH NAYA 32
hand-chopped w/ bulgur, herbs, toum
pickles & garden goodies

SUMMER TOMATOES 26
cucumber yogurt, stone fruits,
lots of herbs & jameed

SOUJEK DUMPLINGS 32
chanterelles, tomato raisin, urfa chili broth
& garlic yogurt

WHOLE FRIED QUAIL 32
dunked in ramallah hot chili oil, pickled turnip
& tahini ranch

PLATES

ROCKFISH WRAPPED IN GRAPELEAVES 51
embered & brushed with chermoula
on fava bean 'msabaha & preserved citrus

WAGYU NY STRIP KEBAB AU POIVRE 82
urfa pepper yogurt, grilled over coals
with fresh herby salad

GRILLED LAMB T-BONE 87
slowly grilled, brushed with black shatta
on a summer squash haydari

SALAD SHUKRAN 17
little gem wedge, pistachios, smoked feta ,
lots of herbs & love

HASHWEI FRIED RICE 24
crispy 7 spice lamb ragu, smoked corn
& pickled apricots

** A 3% employee wellness fee is added to all checks*
This charge allows us to provide a full benefits package to our staff - this fee is not a tip

