

STARTERS | APPETIZERS

Dips & Spreads

Legendary Hummus

Pureed chickpeas, raw sesame tahina and extra virgin olive oil. 11.5

VEGAN | GLUTEN-FREE



Beetroot Hummus

Caraway roasted beets, pureed chickpeas, raw sesame tahina, hazelnut dukka and extra virgin olive oil. 11.5

NUTS | GLUTEN-FREE

Roasted Red Pepper Hummus

Local red chili and Harissa paste, mixed with our legendary hummus and topped with chimichurri. 11.5

VEGAN | SPICY | NUTS

Legendary Hummus + Brisket

Our Legendary Hummus topped with over night slow roasted AAA beef brisket, cashew nuts and extra virgin olive oil. 18

NUTS



Legendary Hummus + Chicken

Our Legendary Hummus topped with slow cooked house-marinated chicken, slivered almonds and extra virgin olive oil. 15.75

NUTS

Legendary Hummus + Crispy Cauliflower

Our Legendary Hummus topped with crispy cauliflower floret, tahina, chimichuri, ground Sumac and extra virgin olive oil. 14.25

VEGAN | GLUTEN-FREE

Salads

Seasonal Fattoush

Romaine lettuce, cucumber, tomatoes, red onions, radish, mixed peppers, fresh mint and oregano, pita chips and sumac vinaigrette. 16.5

VEGAN

Hand Chopped Tabouleh

Parsley, tomatoes, Spanish onions, lemon-soaked bulgur, with lemon and mint vinaigrette. 16

VEGAN

Labneh

Arabic pressed yogurt, pickled eggplant and Kalamanta olives salad, walnut, Turkish chilli, and zaatar oil. 12.5

NUTS



Muhammara

Spicy Crushed Walnut Spread

Toasted crushed walnuts, Harissa paste, extra virgin olive oil and pomegranate molasses. 13.25

VEGAN | NUTS | SPICY

Baba Ghannoush

Fire roasted eggplant, raw sesame tahina, with pomegranate molasses and golden crispy onion. 11.75

VEGAN

Rocca & Dates

Baby arugula, tomatoes, Spanish onions, Medjool dates, candied walnuts and sumac vinaigrette. 17.25

VEGAN | NUTS | GLUTEN-FREE

Mezze

Stuffed Vine Leaves

Ripened vine leaves stuffed with spiced parboiled rice, fresh vegetables and lemon pomegranate sauce (4 pcs) 11

VEGAN | GLUTEN-FREE

Grilled Halloumi Cheese

Grilled local Halloumi cheese, hazelnut Dukka, olive oil, thyme lemon juice. 15

NUTS

Nakanik | Arabic Sausage

Arabic sausage with garlic, lemon and pomegranate molasses sauce. 14.5

Chermoula Olives

Preserved lemon marinated olives, Bulgarian feta, pistachios. 8

VEGAN | GLUTEN-FREE



Sumac Chicken Cigars

Sumac and olive oil roasted chicken, wrapped in thin Saj bread. (3 pcs) 12
Additional Cigars: 4 each.

Kebbeh

Bulgur shells stuffed with spiced ground beef and served with Arabic strained yogurt. (2 pcs) 10

Foul Moudammas

Fava beans and chickpeas stew, tomato, onion, jalapeño, extra virgin olive oil, tahina, garlic, Aleppo chilli and fresh lemon juice. 11 (Served until 2pm only)

GLUTEN-FREE

Creamy Mushroom Freekeh Pilaf

Toasted immature cracked wheat cooked with wild mushrooms, parmesan cheese and truffle oil. 16.75

Batata Harra | Spiced Roasted Potatoes

Roasted potato chunks, coriander, chilli and fresh lemon juice. 12

SPICY

Falafel

Served with sumac pickled red onion, turnips and sesame Tahini dip. (5 pcs) 12

NUTS

Crispy Cauliflower Floret

Sesame tahina, chimichuri, sumac pickled red onion, Aleppo chilli. 14.50

VEGAN



Signature Tasting Boards

The Dips Board

A selection of our most popular dips:

Legendary Hummus, Beetroot Hummus, Amba Hummus, Baba Ghannoush. 19.75

VEGAN | NUTS | GLUTEN-FREE

The Vegetarian Board

Our most popular dips & vegetarian options:

Legendary Hummus, Tabouleh, Falafel, Vine Leaves, Spicy Crushed Walnut Spread (Muhammara), Baba Ghannoush. 39

NUTS | SPICY

Signature Board

Legendary Hummus, Hand Chopped Tabouleh, Nakanik (Arabic Sausage), Sumac Chicken cigars, Crispy Cauliflower Floret, Iraqi Kabab with Basmati saffron rice. 47.25

NUTS



Add to your salad: Grilled Chicken (Authentic Shish Tawouk): +\$8 | Falafel: +\$6

MAINS

From the Grill

All our grill plates are served with Basmati saffron rice, wild zaatar roasted tomatoes, house pickles and dipping sauce. Or Upgrade your side to: Tabbouleh or Fattoush Salad +\$4.5 | Za'atar Fries + \$ 3.5

Iraqi Kabab
Grilled ground beef and lamb. 25

Chicken Kabab
Grilled spiced ground chicken. 24

Authentic Shish Tawouk
Grilled yogurt lemon-marinated chicken breast chunks. 25

Red Spicy Shish Tawouk
Grilled spicy Harissa-marinated chicken thigh chunks. 25
SPICY

Beef Tikka
Grilled house-spiced AAA top sirloin chunks. 32.75

Signature Beef Skewer
Shawarma marinated thinly sliced AAA beef top sirloin, served with Za'atar fries and Tahini sauce 34.5

Signature Saffron Chicken Skewer
Saffron-marinated chicken breast slices served with Za'atar fries and creamy garlic sauce. 32.5



Companions:

Za'atar Fries 6
Saffron Basmati Rice 5
Tahini Sauce 4

Creamy Garlic Sauce 4
Fermented Harrisa Sauce 3

Stone baked breads:

Freshly Baked Samoon Bread ... 2
Sesame Ka'ak | Bagel 4

Za'atar & Sea Salt Focaccia ... 6

Sharable Grill Platters

Served with Basmati saffron rice, Fries, Creamy Garlic Dip and Tahini Dip.

Mixed Grill Platter
1 Authentic Shish Tawouk, 1 Spicy Red Shish, 1 Chicken Kabab, 1 Iraqi Kabab. 45

Family Mixed Grill Platter
4 Iraqi Kabab, 2 Chicken Kabab, 2 Authentic Shish Tawouk, 2 Spicy Shish Tawouk. 110

Family Premium Grill Platter
3 Iraqi Kabab, 3 Beef Tikka, 3 Authentic Shish Tawouk, 3 Spicy Shish Tawouk. 136

Akkawi Cheese

Arabic white cheese, nigella black seeds, pickled za'atar and cherry tomatoes 14

Zaa'tar

Za'atar mix, extra virgin olive oil, freshly cracked sumac, topped with pickled red onion, French radish, and rocca. 12

VEGAN

3 Cheese & Herbs

Akkawi cheese, Bulgarian feta, Mozzarella, smoked paprika, pickled red onion. 15

House Marinated Vegetables Ragu

Eggplant, potato, bell peppers, peas, fermented tomato sauce, Bulgarian feta crumble, green chilli & coriander relish. 15

VEGAN

From The Kitchen

Plates

Moroccan Beef Tagine
Slow braised beef AAA short ribs, Moroccan prunes & apricots, saffron and cinnamon broth, roasted almonds and sesame, served with Basmati saffron rice. 35.75
NUTS

Lamb Shank | Quzi
House spiced and slow cooked lamb shank served with basmati saffron rice, cucumber yogurt and lamb gravy. 35.75
NUTS

Chicken Cordon Bleu
Breaded and pan-fried chicken breast with aged cheddar cheese, smoked turkey, wilted spinach, truffle mashed potatoes and creamy mushroom sauce. 36



Bowls

Shish Tawouk / Chicken Bowl
Grilled yogurt lemon-marinated chicken breast chunks (Shish Tawouk), house Shirazi salad, legendary hummus, Kalamanta olives and saffron basmati rice. 22.5

Grilled Halloumi Cheese Bowl
Seasonal Fattoush salad, boiled quinoa, zaatar labneh, grilled halloumi cheese, Kalamanta olives and Medjool dates. 22.5
NUTS

Falafel Bowl
Hand chopped Tabouleh salad, beetroot hummus, falafel, house pickles, quinoa, pita chips, tahini sauce. 21
NUTS

Mana'eesh Stone Baked Middle Eastern Pizza



Allergy Notice: Our food may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, soybean, sesame and dairy products. Please inform your server if you have any type of allergy.

For groups of 7 and more, a gratuity charge of 18% will be applied to your bill.