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DINNER MENU

**DIPS**

*Served with Fresh Pita*

- Hummus
- Crispy Shallots, Zhoug, Charmula* ..... 12
- Beef Short Rib Schwarma, Herbs, Paprika* ..... 16
- Spicy Matbucha & Soft Egg* ..... 12
- English Pea & Feta, Birds Eye Chili, Mint, Toasted Pine Nuts* . . 12
- Spicy Lamb & Eggplant Lebna, Charred Tomato, Pickled Peppers, Coriander* ..... 14
- Toasted Almond Muhamarra, Curried Cauliflower, Castelvetrano Olives* ..... 13

**MEZZE**

- Oak Grilled Octopus* ..... 22
- Texas Olive Oil, Lemon, Laurel Leaf*
- Red Snapper Crudo* ..... 19
- Roasted Grapes, Serrano, Preserved Lime*
- Manti Dumplings* ..... 17
- Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro*
- Cheese Saganaki* ..... 16
- Graviera, Lemon, Dill Salsa Verde, Toast*
- Falafel & Crispy Delicata Squash* ..... 15
- Taramasalata*

**SALADS**

- Sunflower Maroulosalata* ..... 14
- Dill, Pure Luck Feta, Tahina*
- Simple Greens & Herbs* ..... 14
- Pistachio, Crispy Seeds, Avocado Sesame Dressing*
- Barley Stuffed Grape Leaves* ..... 14
- Cauliflower, Basil Tahina, Almond Dukka*
- Olive Oil Roasted Carrots* ..... 15
- Yogurt, Citrus, Pistachio Dukkah*

**TAJINE**

- Roasted Chicken* ..... 28
- Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime*
- Lamb Meatballs* ..... 28
- Barberry, English Peas, Pine Nuts, Mint*
- Wild Cod\** ..... 35
- Ras el Hanout, Ginger, Roasted Fennel, Castelvetrano Olives*
- Charmoula Tofu & Mushroom* ..... 26
- Sofrito, Purple Eggplant, Herbs*

**OAK FIRED GRILL & KEBABS**

*Served Family Style with Pickles & Condiments*

- Garlic & Chermoula Lamb Chops* ..... 38
- Z'atar - Matcha Short Ribs* ..... 34
- Sumac Rubbed Lockhart Quail* ..... 28
- Whole Branzino* ..... mkt
- 20 oz Prime Ribeye\* with Z'atar & Roasted Garlic* . . . 65

- Spicy Lamb Kefta* ..... 28
- Yogurt Marinated Chicken Thigh* ..... 26
- Harissa Marinated Beef Tenderloin\** ..... 35
- Herb & Garlic Marinated Vegetables* ..... 20
- Aleppo & Garlic Gulf Shrimp* ..... 24

**VEGETABLES**

*9 each*

- Potato & Herb Latkes, Smoked Trout Roe, Labneh, Dill*
- Spiced French Fries with Lemon Aioli*
- Matbucha Braised Cabbage Rolls*
- Crispy Sunchokes with Parmesan & Bottarga*

**GRAINS & COUSCOUS**

*8 each*

- Bulgur & Millet Tabouli*
- Saffron Rice, Dill, Pistachio, Lemon Zest*
- Yellow Lentils, Pickled Red Onion Vinaigrette*
- Cous Cous, Roasted Garlic, Parsley*
- Mujaddara, Lentils, Basmati, Curry, Fried Onion*

Austin Proper adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.