

T  
H  
E



### FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

Spicy Lamb & Eggplant Labne  
*Charred Tomato, Pickled Peppers, Coriander*

Crispy Shallot Hummus  
*Zhoug, Chermoula*

Toasted Almond Muhamarra  
*Curried Cauliflower, Castelvetrano Olives*

Oak Grilled Octopus  
*Texas Olive Oil, Lemon, Laurel Leaf*

Simple Greens & Herbs  
*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

### SECOND COURSE

Mixed Grill Kebab  
*Spicy Lamb Kefta*  
*Harissa Marinated Beef Tenderloin*  
*Aleppo Garlic Gulf Shrimp*

Wild Cod Tagine  
*Rasel Hanout Ginger, Roasted Fennel*  
*Castelventrano Olives*

Saffron Rice  
*Dill, Pistachio, Lemon Zest*

### THIRD COURSE

Traditional Baklava  
*Walnut, Pistachio, Cardamom Syrup*

Dark Chocolate Torte  
*Sesame Brittle, Tahina Caramel*