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AMUSE BOUCHE

Crispy Falafel

Smoked Trout Roe, Labneh, Dill*

FIRST COURSE

Trio of dips, served with fresh baked pita & crudité

Spicy Lamb & Eggplant Labneh

Charred Tomato, Pickled Peppers, Coriander

Crispy Shallot Hummus

Zhoug, Chermoula

Toasted Almond Muhamarra

Curried Cauliflower, Castelvetrano Olives

SECOND COURSE

Red Snapper Crudo*

Pomegranate, Sungold Tomato, Scallion, Chiles

Simple Greens & Herbs

Pistachio, Crispy Seeds, Avocado, Sesame Dressing

Oak Grilled Octopus

Texas Olive Oil, Lemon, Laurel Aioli

THIRD COURSE

Mixed Grill Kebab

*Prime Ribeye with Z'atar & Roasted Garlic**

*Garlic & Chermoula Lamb Chops**

Herb & Garlic Marinated Vegetables

Aleppo Garlic Gulf Shrimp

Wild Grouper Tajine*

Chermoula, Garbanzo Bean, Fennel,

Castelvetrano Olives

Mujaddara

Lentils, Basmati, Curry, Fried Onion

FOURTH COURSE

Traditional Baklava

Walnut, Pistachio, Cardamom Syrup

Warm Sticky Toffee Date Pudding

Vanilla Bean Ice Cream, Hard Sauce

For any parties of 7 or more guests, Austin Proper will include a 20% gratuity to your bill. 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.*