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## FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

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

Crispy Shallot Hummus  
*Zhoug, Chermoula*

Toasted Almond Muhammara  
*Curried Cauliflower, Castelvetrano Olives*

Wood Fire Grilled Octopus  
*Texas Olive Oil, Lemon, Laurel Leaf*

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

## SECOND COURSE

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

Wild Grouper Tajine\*  
*Chermoula, Garbanzo Bean, Fennel,*  
*Castelvetrano Olives*

Saffron Rice  
*Dill, Pistachio, Lemon Zest*

## THIRD COURSE

Traditional Baklava  
*Walnut, Pistachio, Cardamom Syrup*

Dark Chocolate Torte  
*Sesame Brittle, Tahina Caramel*