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FIRST COURSE

Duo of dips, served with fresh baked pita & crudités

Beef Short Rib Hummus*

Herbs, Paprika

Crispy Shallot Hummus

Zhoug, Chermoula

SECOND COURSE

Wood Fire Grilled Octopus*

Texas Olive Oil, Lemon, Laurel Leaf

Simple Greens & Herbs

Pistachio, Crispy Seeds, Avocado, Sesame Dressing

THIRD COURSE

Mixed Grill Kebab*

Spiced Lamb Kefta

Harissa Marinated Beef Tenderloin

Red Pepper Chicken Thigh

Wild Grouper Tajine*

Hashweh Black Rice, Red Curry, Fresno

Heirloom Carrots

Labneh, Peanuts, Golden Raisin Dukkah, Sumac Honey

Couscous

Roasted Garlic, Parsley

FOURTH COURSE

Traditional Baklava

Walnut, Pistachio, Cardamom Syrup

Chocolate Pistachio Bar

*Chocolate Cake, Dark Chocolate Ganache,
Pistachio White Chocolate Kataifi Crunch*

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues. Any balance left unsettled will result in a 20% service charge.

We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil, made from fermented sugarcane.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*