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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 Beef Short Rib

Red Pepper Chicken Thigh

Wild Grouper Tajine*

Hashweh Black Rice, Red Curry, Fresno

Heirloom Carrots

Labneh, Pistachios, 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.*