

THE MEDITERRANEAN TABLE

(CG) GLUTEN • (GF) GLUTEN-FRIENDLY • (H) HALAL • (VO) VEGAN OPTION • (D) DAIRY

MEZZA & STARTERS

CLASSIC HUMMUS TRIO

Original, roasted pepper, and pesto chickpeas served with warm pita.

H | VO | CG

SPANAKOPITA

Crispy phyllo triangles filled with spinach, feta, and fresh dill.

H | V | CG | D

GRILLED HALLOUMI

Cypriot goat's milk cheese seared and served with mint honey.

H | GF | V | D

SOUPS & FRESH GREENS

RED LENTIL SOUP

Turkish style puréed lentils with cumin, lemon, and Aleppo pepper.

H | GF | VO

TABBOULEH ROYALE

Finely chopped parsley, mint, bulgur, and tomato with citrus dressing.

H | VO | CG

FATTOUSH SALAD

Levantine garden salad with sumac vinaigrette and toasted pita chips.

H | VO | CG

MAIN ENTRÉES

LAMB KOFTA

Spiced ground lamb skewers grilled over charcoal, served with tzatziki.

H | GF | D

BRANZINO AL SALE

Whole Mediterranean seabass roasted with lemon, garlic, and capers.

H | GF

CHICKEN SHAWARMA

Marinated thigh meat served over turmeric rice with garlic toum.

H | GF

SHRIMP SAGANAKI

Jumbo shrimp sautéed in tomato sauce with melted feta and ouzo.

H | GF | D

BEEF MOUSSAKA

Baked layers of eggplant, spiced beef, and rich béchamel sauce.

H | CG | D

VEGETABLE COUSCOUS

Moroccan steamed semolina with a seven-vegetable aromatic broth.

H | VO | CG

AUTHENTIC TAJINE & GRILL SERVICE

Our signature mains are inspired by the traditional clay pot cooking of North Africa and the open-fire grills of the Levant, bringing deep, smoky, and slow-cooked flavors to your table.

DESSERTS & SWEETS

PISTACHIO BAKLAVA

Forty layers of phyllo with honey syrup and crushed Turkish pistachios.

H | CG | TN

KUNAFI

Shredded dough with a warm cheese center and orange blossom syrup.

H | CG | D

BASBOUSA

Semolina cake soaked in simple syrup with a touch of coconut.

H | CG | TN