



FORWARD

MUHAMARA

everything spiced dukkah, roasted peanut, pimento

AROA LABNEH

spicy aleppo chili crisp, garlic chive, nigella seed

FABEL HUMMUS

olive oil, parsley, paprika, onion tahini

\$18 each | all three \$48

| caviar supplement available |

VEGETABLE GARDEN

thumbelina carrot, sugar snap pea, easter-egg radish

\$18

MOUNEH

beet pickled turnips, turmeric cauliflower, mustard mango

\$12

BREADS

za'atar lavash / jerusalem bagel / Zak's challah

\$15

CHAPTER 1

- SKULL ISLAND U4 PRAWN COCKTAIL** \$53
pomegranate mignonette, allepo cocktail
- MALTED BABY BEET SALAD** \$32
pistachio crumble, radish, tangerine, whipped tahini
- PRIME BEEF CARPACCIO** \$26
charred caperberry, pickled red onion, isot pepper, sesame
- ROSETTE OF COBIA CRUDO** \$28
zhug, calamondin preserve, puffed barley

CHAPTER 2

- HERITAGE ROASTED CHICKEN** \$96
taouk spice, iranian oregano
- 10 oz ALLEN BROS. FILET MIGNON** \$88
roasted garlic, blue fenugreek adjika
- 44 oz DRY AGED ALLEN BROS. PORTERHOUSE** \$298
roasted garlic, blue fenugreek adjika
- CORIANDER SALT CRUSTED DORADE** \$112
kefir lime, lemongrass, ouzo
- CRISPY CAULIFLOWER TAGINE** \$48
marcona almond butter, tamarind, pickled pear
- FILET OF ATLANTIC COD** \$54
caramelized baby fennel, purple potato, saffron fumet
- SISHLIK RACK OF LAMB** \$98
strawberry matbucha, coriander, sesame leaf, honey

CHAPTER 3

- GRATITUDE GARDEN'S OYSTER MUSHROOM** \$22
tandoori spice, olive oil soubise, harpke lavender fern
- FIRE ROASTED ARTICHOKE HEARTS** \$28
calabrian chili, pomodorini oil, aji dulce, candied lemon
- SMOKED HEIRLOOM CARROTS** \$18
cashew halva, massaman sauce, harpke huacatay
- EMBER BLISTERED GREENS** \$28
artichoke veil, haloumi, pine nut, preserved lemon
- FIRE ROASTED SUNCHOKES** \$22
crispy sunchokes, anatolia pepper glaze

EPILOGUE

- HALVA CHOCOLATE CHUNK COOKIE** \$20
chunky chocolate, tahini, ras el hanout
- SPICED GUANAJA DARK CHOCOLATE CUSTARD** \$24
saffron, black cardamom, turmeric, vanilla creme fraiche
- LAND OF MILK AND HONEY** \$22
labneh, almond, honey macerated strawberry

APPENDIX *\$8 per person | all for \$26*

- CHUTNEY**
smoked paprika, sweet onion, tomato
- HARISSA**
roasted red pepper, caraway seed, fermented chili
- TAHINI**
sesame, lemon, toasted cumin
- PIRI PIRI**
parsley, cilantro, serrano, lime

Tell your own tale & let time disappear. 

EXECUTIVE CHEF | IAN FLEISCHMANN
CHEF DE CUISINE | MIGUEL PISANA

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