## Small Plates

Lavantine Salad  Crispy Chickpea   Red Pepper   Fig   Cucumber   Red Onion   Roasted Garlic Vinaigrette   Tomato   Pomegranate	23	<b>Muhammara</b> Walnut   Red Pepper   Pomegranate Molasses	19
<b>Watermelon Salad</b> Whipped Feta   Mint   Olive Crumble   Sour Apple   Passion Fruit & Poppy Seed Vinaigrette	23	Kibbeh Mozzarella   Beef   Jalapeno   Coconut  Green Falafel Maple Tahini	19
Citrus Salad Radicchio   Goat Cheese   Almonds   Orange Blossom Vinaigrette   Red Onion   Grapes   Grapefruit   Orange   Cilantro	23	Octopus Batata Harra   Tamarind Rosewater Glaze   Radicchio Grilled Ahi Tuna	29
<b>Hummus</b> Crispy Chickpea   Sumac Onion   Olive Oil	19	Smoky Eggplant   Harissa   Mint   Pomegranate <b>Burrata</b> Fig   Green Tomato   Baby Gem    White Balsamic Vinaigrette   Pistachio	29
<b>Babaganoush</b> Smoked Eggplant I Pomegranate I Walnut	19	Mezze Platter  Babaganoush Muhammara Hummus  Pita Crudité Pickles	45
Sides  Pita Bread, 2 pcs  Charred Broccolini & Nduja  Sumac Fries & Feta  Crispy Brussels Sprouts & Labneh  Potato Purée  Our Signature Sauces  Garlic Labneh   Rosewater Harissa   Maple Tahini    Garlic Butter   Tamarind   Jalapeno Coconut	6 12 10 12 9 4	Where Every Dish Brings Us Together  Our menu is a tribute to culinary craftsmanship enriched by traditional and local ingredients and shared moments inspired from the region of Levant. Indulge in each dish amidst the stunning rooftop setting, where every bite creates connections and leaves a lasting impression.  Join us for an unforgettable journey of flavors and ambiance.	
From The Fire		For the Table	
Served with choice of a sauce Garlic Labneh   Rosewater Harissa   Maple Tahini   Garlic Butter   Tamarind   Jalapeno Coconut		Roasted Cauliflower Jalapeno Coconut   Pistachio Dukkah   Smoked Pepper   Maple Tahini   Pomegranate	35

Garlic Butter   Tamarind   Jalapeno Coconut	
Fire Roasted Chicken Wings	
Labneh   Masala	
Lamb Aleppo Kebab	
Pine Nut   Cilantro   Red Pepper	
Tiger Prawns	45
Cilantro   Dill   Garlic   Smoked Pepper	
Lobster Tails	
Red Pepper   Olive Oil   Dill   Garlic	

Roasted Cauliflower  Jalapeno Coconut   Pistachio Dukkah   Smoked Pepper   Maple Tahini   Pomegranate	35
<b>Beef Tenderloin</b> Roasted Pepper   Shimeji mushroom   Crispy Onion   Levant Sauce	55
Whole Branzino Smoked Pepper I Lemon	55
Lamb Shank Tagine Wild Rice   Saffron   Pistachio   Sour Cherry   Garlic Labneh	55
<b>Lamb Chops</b> Harissa Pistachio  Garlic Labneh   Mint	90
<b>24oz Cowboy Steak</b> Harissa Garlic Butter   Smoked Sea Salt	120

Pickled Pepper