

## PITA +

### MD CRAB hummus

grilled corn + tatbili + green garlic ▶ 25

### COAL-FIRED MUSHROOM hummus

black garlic + confit egg yolk ▶ 22

### SOUJEK hummus

pomegranate molasses + preserved ramps ▶ 23

### BURNT EGGPLANT baba ganoush

macerated cucumber + mutabal + pine nut ▶ 21

### AMBA labne tabat

ground cherries + crumbled pistachio + spring onion ▶ 19

## MEZZE

### FATTOUSH

heirloom tomato + stone fruit + cucumber + feta + shatta dressing ▶ 22

### LITTLE GEM LETTUCES

mish mish + goat curd + smoked peanut dukkah ▶ 21

### EMBERED BEETS

fermented muhammara + walnut + kashkaval ▶ 22

### BBQ'D WARAK DAWALI

stuffed grape leaves + lamb belly + burnt cinnamon ▶ 28

### MD CRAB MAHSHI

stuffed carmen peppers + soujek + garlic chives ▶ 33

### PRAWNS GRILLED OVER COALS

black shatta + corn dagga + dill + cucumber yogurt ▶ 36

### BBQ'D ROCKFISH KEBAB

green tomato yogurt + embered summer beans + confit potato ▶ 35

## SNACKS 2pc per order

### SFEEHA

toum + lemon ▶ 14

### ARAYES

charred eggplant + akawi ▶ 14

### -- kibbeh naya--

### YELLOWFIN TUNA ▶ 25 SMOKED TOMATO ▶ 21

puffed bulgur + lettuces  
+ toum + mint + other goodies

## SOFRA

*arabic translation; a table set for you*

the chefs prepare a spontaneous menu  
highlighting peak season ingredients

▶ 145 food + 65/95 beverage

## MASHAWI

### SMOKE IN CHIMNEYS TROUT

MD crab tabouli + blistered tomatoes  
+ baby fennel + smoked serrano + amba yogurt ▶ 68

### SMOKED BOBO'S CHICKEN

palestinian maftoul + chickpea + pickled corn  
+ tomato yogurt + blistered sungold tomato ▶ 68

### BBQ'D LAMB KEBAB

cinnamon kefta + charred summer squash + pepper tahini  
+ fermented chili + pickled banana peppers ▶ 82

### ▶ mujadarra ◀

fried rice + beluga lentils  
+ golden onions ▶ 22

### ▶ batata harra ◀

dusted in shawarma spices + toum ▶ 18