



The Middle-Eastern Table MENU

Mezze & Starters

HUMMUS MASABACHA | WARM CHICKPEAS, TAHINI, AND OLIVE OIL

TAHINI DIP | SMOOTH SESAME PASTE WITH LEMON AND HERBS

ISRAELI SALAD | CHOPPED CUCUMBER, TOMATO, RED ONION, RADISH, AND LEMON-OLIVE OIL DRESSING

MATBUCHA | SLOW-COOKED TOMATOES AND PEPPERS

BABA GANOUSH | SMOKY ROASTED EGGPLANT WITH TAHINI

FALAFEL | CRISPY CHICKPEA FRITTERS WITH AMBA AND TAHINI

LABNEH | CREAMY YOGURT CHEESE WITH ZA'ATAR AND OIL

LAFFA & PITA BREAD | SOFT MIDDLE EASTERN FLATBREAD

Mains

CHICKEN SHAWARMA | MARINATED ROTISSERIE-STYLE CHICKEN WITH WARM SPICES

LAMB KOFTA | SPICED GROUND LAMB SKEWERS WITH HERBS

MOROCCAN FISH | WHITE FISH BAKED WITH TOMATOES, GARLIC, HARISSA AND CILANTRO

ISRAELI SCHNITZEL | CRISPY CHICKEN CUTLET WITH LEMON

BEEF KEBAB | CHARCOAL-GRILLED SEASONED BEEF SKEWERS

LAMB SHANK | SLOW-BRAISED WITH DATES AND WARM SPICES

SIDES

MUJADDARA | RICE AND LENTILS WITH CARAMELIZED ONIONS

VEGETABLE COUSCOUS | FLUFFY COUSCOUS WITH VEGETABLES

ROASTED CAULIFLOWER | TAHINI, PARSLEY, AND SUMAC

HERB RICE PILAF | FLUFFY RICE WITH DILL, PARSLEY, AND ONIONS

Desserts

MALABI | ROSEWATER PUDDING WITH PISTACHIOS

KNAFEH | SWEET CHEESE PASTRY WITH ORANGE BLOSSOM SYRUP

BAKLAVA | LAYERS OF FILO, NUTS, AND HONEY

TAHINI COOKIES | CRUMBLY COOKIES WITH SESAME

SkyTable

