



# The Middle-Eastern Table

## M E N U

### 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

