

MEZZA

مازا

COLD

14 HUMMOUS
chickpeas seasoned with tehina, lemon & garlic

14 BABA GANOUSH
charred eggplant seasoned with tehina, lemon, garlic & urfa biber

14 LABNEH
strained yogurt finished with za'atar, tomatoes, cucumber, olives & mint

14 MUHAMMARA
roasted red pepper and walnut dip • seasoned with chili, cumin & pomegranate

14 TABOULE
parsley salad with cucumber, tomato, scallion & mint • seasoned with lemon

18 KIBBEH NAYYEH
raw lamb mixed with bulgur • seasoned with sweet onion, basil, mint, marjoram & long hots

14 FATTOUCH
salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette

18 SAMKE NAYYEH
raw yellowtail seasoned with chives, parsley, garlic, lemon, jalapeño & labneh

HOT

16 WARAK SELEK
swiss chard stuffed with rice, chickpeas & herbs • served with roasted tomato vinaigrette, labneh & pine nuts

16 FATTEH
warm chickpeas, eggplant, crispy pita & tehina yogurt • almonds, cashews & brown butter

15 ARNABEET MEKLE
crispy cauliflower, chilis, golden raisins, hazelnuts & tarator

12 BATATA HARRA
salt roasted potatoes tossed with long hots, garlic, lemon & cilantro

16 SAWDAT DJEJ
amish chicken livers, sweet onion, pomegranate & parsley

16 RAKAKAT
crispy fried cheese with dill & a sumac lemon toum

24 BATINJAN MASHI
grilled eggplant & stewed tomatoes with cucumber, pomegranate & pine nuts • ginger tarator, urfa biber, mint

A TASTE OF SURAYA

\$78 per guest
for the entire party

ON THE TABLE:

Hummos, Baba Ganoush, Muhammara, Labneh & Taboulé

choose one remaining each
MEZZA:

listed to the left

Samke Nayyeh
available for an additional charge

choose one each
MASHAWI:

listed to the right

Dry Aged Ribeye & Short Rib
available for an additional charge

DESSERT:
Chef's Selection

MASHAWI

ماشاوي

28 KAFTA KEBAB
ground beef kebabs seasoned with cumin, mint, parsley & onion • served with a small hummous, charred onion, tomato & pepper

30 HALABI KEBAB
ground lamb kebabs brushed with muhammara • served with a small hummous, charred onion, tomato & pepper

42 DJEJ MESHWI
whole grilled poussin marinated in sumac, lemon, garlic & thyme • served with charred potatoes & toum

26 FASOLIA BI FATAR
oyster mushroom kebab • braised white beans • watercress, almond & radish

36 ABU SAYF
grilled black cod • roasted sunchoke & sumac leeks • celery root

115 DRY AGED RIBEYE FOR 2
grilled 28oz dry aged ribeye • served with toum, hummous, baba ganoush, charred onion, tomato & pepper

SIDES

6 ZA'ATAR MANOUSHE 10 SUMAC SPICED FRENCH FRIES

6½ TURMERIC RICE 6½ CHARRED LONG HOTS

8 CHARRED ONIONS, TOMATOES & PEPPERS 6 PICKLES AND OLIVES

A 3% service charge will be added to every check. 100% of that will go directly to the Kitchen Team. Thank you!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

WINE

"Happiness is a vine that takes root and grows within the heart, never outside it."—KHALIL GIBRAN

SPARKLING

12 **CAVA BRUT RESERVA**
roger goulart • PENEDES,
SPAIN

15 **ROSÉ BRUT NATURE**
sidónio de sousa •
BAIRRADA, PORTUGAL

ROSÉ & SKIN CONTACT

14 **BARBERA (rosé)**
elvio tintero • PIEDMONT,
ITALY

14 **SAUVIGNON BLANC/ MERWAH**
(skin contact)
mersel 'lebnani abyad' •
QANNOUBINE VALLEY,
LEBANON

WHITE

15 **SAUVIGNON BLANC**
domaine jean aubron •
LOIRE VALLEY, FRANCE

13 **CATARRATTO/ ZIBIBBO**
ottoventi • SICILY, ITALY

14 **GRECO BIANCO**
(draft)
zito • SICILY, ITALY

16 **VIognier/ CHARDONNAY**
château musar • BEKAA
VALLEY, LEBANON

14 **RIESLING**
weingut gunther steinmetz
• MOSEL, GERMANY

RED

15 **PINOT NOIR**
weingut borell-diehl •
PFALZ, GERMANY

15 **SANGIOVESE**
sasso di sole •
MONTALCINO, ITALY

15 **MONASTRELL**
balaguer 'tragolargo' •
ALICANTE, SPAIN

18 **CABERNET/SYRAH**
château kefraya 'rouge' •
BEKAA VALLEY, LEBANON

16 **GRENACHE/ CINSAULT**
château massaya • BEKAA
VALLEY, LEBANON

COCKTAILS

16 **LOVER AND LOVER**
vodka, espresso, arak, cognac, halva & orange
cardamom foam

14 **THE ENCHANTED FOREST**
vodka, blood orange, zhourat tea, brandy
& lemon thyme

15 **THE GOLDEN BELT**
bluecoat barrel finished, toki, laphroaig, turmeric,
burnt honey, coriander & arak

17 **OBSCURED HOLLOWs**
elijah craig bourbon, rittenhouse rye, sherry, brown
butter, semolina & date

15 **MELODY IN THE NIGHT**
clarified milk punch with citrus, herbal Levant tea,
chamomile, rums & arak

17 **THE ETERNAL FIRE**
reposado tequila, aged rum, mango, long hot & coconut

15 **THE THRONE OF BEAUTY**
mezcal, ancho reyes, contratto bitter, pineapple,
sesame orgeat & grapefruit

16 **THE POET**
bluecoat gin, cucumber, génépy, za'atar, limon omani
& aquafaba

ZERO PROOF

12 **A WORDLESS SONG**
blood orange aperitifs, bitter botanicals, honey, &
clarified spiced grapefruit

12 **AMONG THE BOUGHS**
sahlab, abstinence aperitif,
fresh citrus, thai basil & tonic

12 **MEMORY OF A MOMENT**
toasted pistachio, orange cordial, spiced herbal tea,
candied citrus

BEER

7 **TONEWOOD FUEGO IPA**

5 **ROSE WATER LEMONADE**

7 **TROEGS DREAMWEAVER**

5 **ORANGE BLOSSOM ICED TEA**

7 **VICTORY PRIMA PILS**

6 **CLEMENTINE SODA**
orange, cardamom, black
tea & ginger beer

7 **LOVE CITY SYLVIE STOUT**

6 **ALMAZA LEBANESE PILSNER** (bottle)

5 **STELLA LIBERTÉ**
(non-alcoholic)

ARAK



CHÂTEAU KEFRAYA BEKAA VALLEY, LEBANON 13 | 45

fresh, milky & medium bodied

CHÂTEAU MUSAR BEKAA VALLEY, LEBANON 18 | 68

round, balanced & zippy

MASSAYA BEKAA VALLEY, LEBANON 14 | 49

peppermint, floral & fruit forward

MASADA 'KAFROUN' MI'ELYA, ISRAEL 15 | 53

sweet, bold, bright caraway & very smooth

TOUMA BEKAA VALLEY, LEBANON 16 | 56

minty, bold & fruit forward

"In the sweetness of friendship; let there be laughter and the sharing of pleasures."—KHALIL GIBRAN