

MEZZA

مازا

COLD

HOT

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 **TABOULÉ**
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

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:

Hummous, 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**

6½ **TURMERIC RICE**

8 **CHARRED ONIONS, TOMATOES & PEPPERS**

40 **NEW CALEDONIAN PRAWNS**
grilled head-on prawns • cilantro & toasted garlic vinaigrette • finished with lemon

65 **SHORT RIB**
bone in beef short rib with a date glaze • served with chermoula & orange zest

26 **MUJADARA**
lentils & rice with grilled kabocha squash • toasted sesame tarator & barberry salad

34 **KAWARMA**
slow roasted lamb • baharat, dill yogurt, cucumber & pomegranate salad

36 **SAMKE HARRA**
grilled branzino filet • served with a spicy sauce of red peppers, tomatoes, walnuts & pine nuts • finished with parsley & cilantro

10 **SUMAC SPICED FRENCH FRIES**

6½ **CHARRED LONG HOTS**

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

- | | |
|---|---|
| <p>12 CAVA BRUT RESERVA
roger goulart • PENEDES, SPAIN</p> | <p>15 ROSÉ BRUT NATURE
sidónio de sousa • BAIRRADA, PORTUGAL</p> |
|---|---|

ROSÉ & SKIN CONTACT

- | | |
|--|--|
| <p>14 BARBERA (<i>rosé</i>)
elvio tintero • PIEDMONT, ITALY</p> | <p>14 SAUVIGNON BLANC/ MERWAH (<i>skin contact</i>)
mersel 'lebnani abyad' • QANNOUBINE VALLEY, LEBANON</p> |
|--|--|









WHITE

- | | |
|---|---|
| <p>15 SAUVIGNON BLANC
domaine jean aubron • LOIRE VALLEY, FRANCE</p> | <p>13 CATARRATTO/ ZIBIBBO
ottoventi • SICILY, ITALY</p> |
| <p>14 GRECO BIANCO (<i>draft</i>)
zito • SICILY, ITALY</p> | <p>16 VIOGNIER/ CHARDONNAY
château musar • BEKAA VALLEY, LEBANON</p> |
| <p>14 RIESLING
weingut gunther steinmetz • MOSEL, GERMANY</p> | |

RED

- | | |
|--|---|
| <p>15 PINOT NOIR
weingut borell-diehl • PFALZ, GERMANY</p> | <p>15 SANGIOVESE
sasso di sole • MONTALCINO, ITALY</p> |
| <p>15 MONASTRELL
balaguer 'tragolargo' • ALICANTE, SPAIN</p> | <p>18 CABERNET/SYRAH
château kefraya 'rouge' • BEKAA VALLEY, LEBANON</p> |
| <p>16 GRENACHE/ CINSULT
château massaya • BEKAA VALLEY, LEBANON</p> | |

COCKTAILS

- | | |
|---|---|
| <p> 16 LOVER AND LOVER
<i>vodka, espresso, arak, cognac, halva & orange cardamom foam</i></p> | <p> 14 THE ENCHANTED FOREST
<i>vodka, blood orange, zhourat tea, brandy & lemon thyme</i></p> |
| <p> 15 THE GOLDEN BELT
<i>bluecoat barrel finished, toki, laphroaig, turmeric, burnt honey, coriander & arak</i></p> | <p> 17 OBSCURED HOLLOW
<i>elijah craig bourbon, rittenhouse rye, sherry, brown butter, semolina & date</i></p> |
| <p> 15 MELODY IN THE NIGHT
<i>clarified milk punch with citrus, herbal Levant tea, chamomile, rums & arak</i></p> | <p> 17 THE ETERNAL FIRE
<i>reposado tequila, aged rum, mango, long hot & coconut</i></p> |
| <p> 15 THE THRONE OF BEAUTY
<i>mezcal, ancho reyes, contratto bitter, pineapple, sesame orgeat & grapefruit</i></p> | <p> 16 THE POET
<i>bluecoat gin, cucumber, génépy, za'atar, limon omani & aquafaba</i></p> |

ZERO PROOF

- | | |
|--|---|
| <p> 12 A WORDLESS SONG
<i>blood orange aperitifs, bitter botanicals, honey, & clarified spiced grapefruit</i></p> | <p> 12 AMONG THE BOUGHS
<i>sahlab, abstinence aperitif, fresh citrus, thai basil & tonic</i></p> |
| <p> 12 MEMORY OF A MOMENT
<i>toasted pistachio, orange cordial, spiced herbal tea, candied citrus</i></p> | |

BEER

- 7 **TONewood FUEGO IPA**
- 7 **TROEGS DREAMWEAVER**
- 7 **VICTORY PRIMA PILS**
- 7 **LOVE CITY SYLVIE STOUT**
- 6 **ALMAZA LEBANESE PILSNER** (*bottle*)
- 5 **STELLA LIBERTÉ** (*non-alcoholic*)

BEVERAGES

- 5 **ROSE WATER LEMONADE**
- 5 **ORANGE BLOSSOM ICED TEA**
- 6 **CLEMENTINE SODA**
orange, cardamom, black tea & ginger beer

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