



Dinner

APPETIZERS

BREAD & CAVIAR

Jerusalem Bagel, Labneh, Caviar, Za'atar, Olive Oil 9

BAKED FETA

Muhammara, Schug, Kubaneh Crumbs 10

ARABIC SALAD

Tomato, Cucumber, Peppers, Romaine, Feta, Olives, Za'atar, Jerusalem Bagel Chips 11

SMOKED TROUT TOAST

Fried Egg, Cucumber, Labneh, Herbs, Kubaneh Bread 12

FOIE GRAS TOAST

Date Molasses, Tehina, Sicilian Pistachios, Kubaneh Bread 14

MUSHROOM TOAST

Mascarpone, Urfa, Dill, Za'atar, Kubaneh Bread 12

SPICED CAULIFLOWER

Poblano Schug, Kashkaval Cheese, Hawaii, Golden Raisins, Pine Nuts, Labneh 15

MOUSSAKA

Eggplant, Potato, Celery Root, Kashkaval Cheese, Baharat, Tomato 14

ENTREES

ADEENA'S COUSCOUS

Chickpeas, Olives, Prunes, Root Vegetables, Almonds, Saffron Broth 22

CRISPY SALMON

Confit Potatoes, Braised Greens, Blood Orange, Harif 24

POMEGRANATE-HARISSA CHICKEN

Half Roasted Chicken, Orange-Glazed Carrots and Beets 25

CHRAIME

Spicy Moroccan Cod and Pepper Stew, Shishito Peppers, Fried Shallots, Mint, Cilantro 25

PERSIAN LAMB SHANK

Sour Cherry, Pickled Rose Petals, Pistachios, Saffron Rice 28

T'BIT (for two)

Iraqi Sabbath Casserole of Rice, Beef, Fried Eggplant, Carrots, Potatoes, Raisins and Apricots 42

RIBEYE

Caramelized Fennel, Fresno Chiles, Green Tehina 29

AL HA'SHULCHAN

FAMILY-STYLE TASTING MENU

BREAD & CAVIAR • ONE APPETIZER PER PERSON
ONE ENTREE PER PERSON • ONE DESSERT PER PERSON

\$45 per person / for the table



K'FAR