



Seattle Restaurant Week - April 1 - 30

3-Course Dinner for Two + Dessert + Bottle of Wine

please allow 25 minute prep time for your menu to be prepared

Sheikh El Mahshi, roasted eggplant halves stuffed with beef, pine nuts, & caramelized onions with a savory tomato sauce served over Lebanese rice with vermicelli

Za'atar French Fries with garlic yogurt

Muhammara, roasted red pepper, walnut, and pomegranate molasses spread with Moroccan black cured olives

Chocolate Namoura, chocolate farina cake soaked with our house made orange blossom syrup

Bottle of Wine, Vera Vinho Verde from Portugal or El Libre Malbec from Argentina

Lebanese Pita Bread

\$70

How to order:

- *Order online at exploretock.com/damoorikitchen with one day notice*
 - *Call us at 206-257-5947 or email hello@damoorikitchen.com to pre-order for a future date*
 - *If you'd like to order for same day, drop in or call us but please allow 25 minute prep time.*
- Same day pickups may sell out.*