



Seattle Restaurant Week Menu - Oct. 25th - Nov. 21st

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

please allow 20-25 minute prep time for your menu to be prepared

Djaj Kosobra, marinated chicken thighs with chickpeas, tomatoes, cilantro,

served over Pearl Couscous with Parsley & Cumin

Za'atar French Fries with Garlic Yogurt

Hummus topped with Cured Black Olives, Green Onion, & Parsley

Walnut Baklava, house made

Adaras Aldea 2019 Spanish Red Wine, bottle

Lebanese Pita Bread

\$70