



Hanoon & Seattle Restaurant Week present our \$20 featured lunch and our \$35 dinner special!

dinner \$35.00

Choose one of the following below-

hummus- chickpeas, garlic, lemon, tahini

baba ganoush- smoked eggplant, lemon, tahini, garlic, torshi

muhammara- red pepper, pomegranate molasses, walnut, breadcrumb

basal labneh- strained yogurt, za'atar, aleppo, caramelized onion

2nd course

shish taouk- yogurt-marinated chicken kebab, seasonal vegetable salad

or

mushroom kebab- maitake mushroom, mujadarra, toum, black garlic vinaigrette

and

arnabeit makli- fried cauliflower, tarrator, pickled vegetables

or

batata harra- crispy sweet potato, pickled kohlrabi, honeycrisp apple, labneh toum

sweets

baklawa- pistachio & walnut, orange blossom water

Sorry, no substitutions

Executive Chef: Justin Neubeck

General Manager: Erik Agnew