

mamnoon

mezze/ choice of

harra hummus

our classic beirut-style hummus blended with house-made harra sauce (veg, gf)

falafel wa shamandar

falafel, beet yogurt, pistachio, sumac onions, herbs (veg) (one falafel per guest)

salatet fattoush

local seasonal greens & vegetables, crispy pita, toasted seeds, sumac, herbs (veg)

arnabeit makli

crispy cauliflower, tarrator, parsley (veg, gf)

batteresh

warm syrian eggplant & labneh, spiced lamb ragu, pine nuts, parsley

sohoon / choice of:

mamnoon's shish taouk

our signature dish! yogurt marinated & grilled chicken, squash toum, grilled chicories, delicata, herbs, brown butter (hal, gf)

mujadara maqloubeh

spiced lentils, syrian rice, eggplant, tarrator, pine nut, silvered almonds, fried onions (v)

samak

seared trout, parsnip puree, root vegetable bi'zeit, herbs, pickled fresno peppers (gf)

helou

baklawa

pistachio & walnut, orange blossom water (v)

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\$50