SAFFRON

MEZZE FOR THE TABLE

ARTISAN FLAT BREAD
Extra Virgin Oil, Za'atar

TABOULEH
Parsley & Bulgur Wheat Salad, Red Onion, Toasted Almonds, Preserved Lemon

BABA GANOUSH
Creamy Eggplant Dip, Green Garlic, Tahini

HUMMUS
Garbanzo Beans, Sweet Peppers, Tahini

MOUHAMARA
Red Peppers, Walnuts, Pomegranate Molasses

PICKLED LEBANESE VEGETABLES
Beets, Carrots, Cucumber, Peppers

STARTERS

EGYPTIAN HOT & SPICY SOUP
Lentils, Root Vegetables, Spicy Broth,
Cilantro, Goat Cheese, Crispy Fried Shallots

HALLOUME CHEESE FLAMBÉE
Caper Berry, Lemon, Oregano, Chilies, Cognac, Pita

LIVER & ONIONS
Sautéed Chicken Liver, Caramelized Onions, Yogurt Tahini Sauce, Lemon, Za'atar

ORANGE & OLIVE SALAD
Mandarin Orange, Cured Black Olive,
Thinly Sliced Red Onion, Radish, Arugula

ISRAELI SALAD
Tomato, Cucumber, Red Onion, Green Peppers, Lemon, Crispy Pita

SAFFRON

MAINS

MAINSCHERMOULA BAKED CHILEAN SEA BASS FILET

Saffron Cous Cous, Toasted Pine Nuts, Shaved Fennel & Citrus Fruits

ORGANIC FARM RAISED CHICKEN TAGINE

Tender Chicken, Potatoes, Okra, Tomato, Toasted Spices, Fresh Herbs

KAFTA

Spiced Ground Beef & Lamb, Grilled Vegetables, Saffron Cous Cous

MEDITERRANEAN SEAFOOD SAUTÉ

Scampi, Sea Scallops, Roasted Peppers, Leeks, Garlic, Olives, Cous Cous

SPICED LAMB CHOPS & MERGUEZ SAUSAGE

Grilled Imported Lamb Chops, Spicy Lamb Sausage, Tzatziki, Basmati

DUKKAH SPICE CRUSTED FILET MIGNON

Egyptian Spices, Red Pepper Walnut Puree, Honey Glazed Root Vegetable

MIXED GRILL

Chicken Taouk, Beef Kabob, Kafta, Charred Tomatoes, Spicy Z'hug, Yogurt, Basmati

FALAFEL PLATTER

Beets, Cabbage, Tomatoes, Cucumbers, Olives, Pepperoncini, Pita