



PACKAGES

SERVES 8-10 GUESTS // choose protein



GRILLED LAMB
KEFTA // 325



CHICKEN
SHASHLIK // 295



CRISPY CHICKEN
SCHNITZEL // 295

served with



tahini hummus
& fire baked pitas



fattoush salad



moroccan couscous



abbalé's pickles

MEZZE

SERVES 8-10 GUESTS // served with twelve fire baked pita halves



SMASHED
AVOCADO // 42
hass avocado, lemon,
olive oil, aleppo
pepper, sea salt



WHIPPED FETA &
PISTACHIO // 52
mint, date honey,
sumac



ONION TAHINI // 42
slow roasted sweet
onions, turmeric, lemon,
tahini dressing, fresh herbs



MUHAMMARA // 42
toasted walnut, tomato,
fresh herbs, spices,
pomegranate molasses



ZA'ATAR
LABNEH // 42
preserved lemon,
olive oil, sea salt



BABAGHANOUSH // 39
roasted eggplant,
fresh herbs, lemon,
sumac, tahini sauce



TAHINI
HUMMUS // 39
green harissa,
garbanzo, tahini,
paprika, olive oil



MUSHROOM
HUMMUS // 54
crimini, caramelized
onion, zhug, olive
oil, herbs



PRIME STEAK
HUMMUS // 62
charred onion, zhug,
olive oil, herbs



FALAFEL // 42
garbanzo, fresh herbs
& spices, tahini dressing
30 pieces



CRUNCHY
CAULIFLOWER // 52
tamarind glaze,
tahini, smoked sea
salt, sumac



MOROCCAN
CIGARS // 62
spiced lamb crispy
cigars, moruno honey,
tahini sauce, pistachio
10 pieces



ABBALÉ'S
PICKLES // 32
turnips, cauliflower,
carrots, radishes,
brined cucumber
sumac & sea salt



PERSIAN
CUCUMBERS // 24
sumac, maldon salt



MARINATED
OLIVES // 36
preserved lemon,
olive oil



HOUSE BAKED BREADS & SIDES

SERVES 8-10 GUESTS



MOROCCAN COUSCOUS // 36
couscous, toasted pine nuts, pomegranate, fresh herbs, olive oil



ZA'ATAR HAND-CUT POTATO CHIPS // 32
thick cut potato chips, sea salt, za'atar, harissa mayo



SAFFRON BASMATI RICE // 36
fresh herbs



FIRE BAKED PITAS // 15
twelve fire baked pita halves

SALADS

SERVES 8-10 GUESTS



CRISPY HALLOUMI & GRAPEFRUIT // 68
chopped green kale, purple cabbage, fennel, fresh herbs, persian cucumber, radishes, spiced walnuts, nigella seeds, date-lemon dressing



CRUNCHY KALE // 54
chopped green kale, romaine, crumbled feta, pistachios, crunchy pita croutons, herbed tahini dressing



FATTOUSH // 65
romaine, tomato, cucumber, radishes, sweet pepper, red onions, crunchy pita, sumac-lemon vinaigrette



POMEGRANATE TABBOULEH // 52
bulgur, tomato, peppers, cucumber, herbs, lemon, sumac, olive oil



SHUK // 48
vine ripened tomato, cucumber, sweet peppers, fresh herbs, sumac lemon vinaigrette, tahini



ROASTED BEET & PISTACHIO // 48
roasted beets, tahini dressing, fresh herbs, olive oil, chopped pistachios

SANDWICHES

SERVES 8-10 GUESTS



CRISPY CHICKEN SCHNITZEL // 125
chicken schnitzel, matbuch, fried eggplant, cabbage slaw, turkish pepper, harissa mayo, preserved lemon, sesame challah
10 half sandwiches



LAMB KEFTA ARAYES // 95
grilled lamb kefta stuffed pita, harissa mayo, tahini, toum
16 pieces



FALAFEL PITAS // 75
falafel, hummus, shuk salad, pickled cabbage, pita, tahini
10 half pitas

PROTEIN

SERVES 8-10 GUESTS



GRILLED LAMB KEFTA // 135
ground lamb, fresh herbs, house spice blend, & garlic served with lemon & tahini sauce
24 pieces 3 oz. keftas



CRISPY CHICKEN SCHNITZEL // 125
marinated chicken breast lightly dusted in our blend of spices, sesame seeds & crunchy breadcrumbs, tahini sauce & harissa aioli
10 pieces



CHICKEN SHASHLIK // 125
lemon, sumac, garlic, marinated grilled chicken breast, fresh herbs, served with tahini sauce
24 pieces 3 oz. skewers



HOUSE CURED SALMON GRAVLAX // 115
sliced tomato, red onion, capers, green olive tapenade, soft eggs, salmon cured, lemon wedges
24 oz. house cured salmon

SAUCES

12 FL. OZ

- TOUM** // 12
- TAHINI SAUCE** // 12
- HARISSA MAYO** // 12
- HERBED TAHINI DRESSING** // 15
- DATE-HONEY LEMON DRESSING** // 15
- SUMAC-LEMON VINAIGRETTE** // 15
- GREEN HARISSA SAUCE** *spicy // 15

SWEET

SERVES 8-10 GUESTS



BAKLAVA // 58
pistachio, walnut, cardamom
10 pieces

