

**ANNIVERSARY DINNER FOR TWO
\$69 (\$110 VALUE)**

MEZZE

– choice of one

GREEK MEATBALLS

tomato ragu / pomegranate
pine nuts / spicy chermoula

BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest / crushed
hazelnut

MOMED TRIO

avocado hummus / tzatziki / muhammara

BEETS, BURRATA & BULGUR

baby kale / toasted pistachio / garlic vinaigrette

MOORISH PRAWNS

garlic butter / ras el hanout
saffron / toasted ciabatta

ENTRÉE

– choice of one

STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli / pistachio
tehina

MOROCCAN VEGETABLE TAJINE

couscous / house made lavash

LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins
toasted almonds / garlic aioli

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde

PAN ROASTED MARY'S CHICKEN

za'atar crust / preserved lemon
charred broccolini

DESSERTS

– choice of one to share

BAKLAVA BREAD PUDDING

brown sugar caramel / nut crumble

BERRY TIRAMISU

angel cake / cream chantilly / fresh berries

FLOURLESS CHOCOLATE TORT

valrhona chocolate / raspberry sauce

**ANNIVERSARY BRUNCH FOR TWO
\$49 (\$79 VALUE)**

– Saturday's & Sunday's

LIBATION

BOTTOMLESS MIMOSA

blood orange juice / champagne

ENTRÉE

– choice of one

HOUSE CURED SALMON TOAST

dill cream cheese / grilled tomatoes / poached organic eggs
herb vinaigrette / grilled ciabatta

CAULIFLOWER BENEDICT

poached organic eggs / baby kale
saffron dill hollandaise / dirty potatoes

HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu
2-poached eggs / dates

SHORT RIB FRICASSÉE

braised short rib / roasted fingerling potatoes
caramelized onions / arugula / 2-eggs
applewood smoked cheddar

KHACHAPOURI PIDE

akawi cheese / sunny organic eggs
beef soujuk / kalamata olives / red onions

CINNAMON FRENCH TOAST

challah bread / seasonal berries date syrup

DESSERTS

– choice of one to share

FLOURLESS CHOCOLATE TORT

valrhona chocolate / raspberry sauce

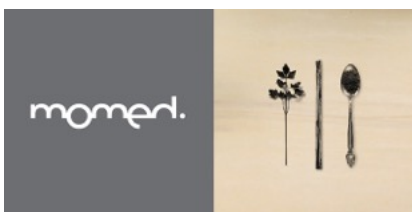
BAKLAVA BREAD PUDDING

caramel / pistachio & almond crumble

BERRY TIRAMISU

angel cake / cream chantilly / fresh berries

**RECIPES FROM THE
MODERN MEDITERRANEAN**



**BEVERLY HILLS &
ATWATER VILLAGE**