



ENTRÉES APPETIZERS

KIBBEH NAYEH \$7.00

BEEF TARTARE, SMOKED TAHINI SAUCE

SMOKED CHICKEN EMPANADA \$6.50

CHIMICHURRI

FUL MEDAMES \$6.00

STEWED FAVA BEANS, TOMATO SALAD, CUMIN BREAD (V)

FRIED POLENTA SALAD \$8.50

GOAT CHEESE, BALSAMIC VINAIGRETTE (GF, V)

SHRIMP DUMPLING SOUP \$8.00

CARDAMOM BROTH, PRESERVED LIME

SUMAC ONION CORDON BLEU \$16.00

SUMAC RICE, MUSHROOM CREAM (GF)

BORREGO DE COCO \$17.00

BRAISED LAMB, PLANTAIN GNOCCHI, CRISPY OKRA (GF)

YATAKLETE KILKIL \$13.00

AFRICAN VEGETABLE STEW, CHICKPEA CAKE (V)

SHORT RIB RAVIOLI \$19.00

TOMATO RAGU, BRAISED SHORT RIB

SEARED BASS \$18.00

PERSIAN JEWELLED RICE, SHITAKE BROTH (GF)

GF - GLUTEN FREE
V - VEGETARIAN (VEGAN OPTION AVAILABLE)

About Our Menu

Our graduating bachelor students have customized this special menu for you to enjoy based on their professional, academic, and personal food experiences. We appreciate your patience and regard for our chefs-in-training as they learn to become the great chefs of tomorrow.

Bon Appétit!