

# VALENTINES DINNER

## SALAD

### ROCCA & ROLL

Arugula, oregano, iceberg lettuce, cherry tomatoes, onions, beetroot, orange bits, pine nuts, house vinaigrette; served with a whole Mazaar fried pita.

## DIP

### AVOCADO HUMMUS

Avocado hummus blend, garnished with fresh mint and pistachios.

## APPETIZER

Choose one

### CEVICHE

Grouper, green apples, lime, coriander and crisp greens.

### BAALBAKI SFIHA

Ground beef, tomatoes, and onions on a thin dough, baked pie. Served with tzatziki sauce.

### BASTORMA

Dry cured spicy beef, thinly sliced. Rolled on bread sticks; served with house labneh balls, walnuts and EVOO.  
(Vegetarian option available)

## MAIN

choose one

### SOUJOK SEAFOOD

Mussels and shrimps cooked in a spicy tomato soujok sauce served with fresh cut fries.

### LEMON TAWOOK

Chicken breast kabobs, marinated in a light lemon sauce served with traditional rice, topped with mixed nuts.

### STEAK CUTLETS

Beef tenderloin cutlets served with tomato bourghul, and truffle oil mushroom keshk with asparagus.

### VEGGIE COUSCOUS

Medley of grilled vegetables, cooked with tomato sauce and light spices, served with couscous.

## DESSERT

one per couple

### HALAWIT EL JIBN

Sweet cheese rolls, covered with a hard chocolate dome, melted table side with rose water syrup.

**\$49.99 per person**

Price does not include taxes or gratuity. For tables of 8 or more guests, an automatic gratuity of 15% will be added to your bill.

Menu items are limited in quantities and may not be available all evening.  
All of our meats are halal. Please inform your server of any food allergies.