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2019 07

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Jerusalem bagel - roasted corn tahina	4.
Challa - nigella seed, silan butter	4.
Kubaneh - grated tomato, schug	6.

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Hummus no.1 .....15.	Royal Reds.....19.
Turkish coffee braised short-ribs	Falafel toast , Chraimeh, heirloom tomato, Persian lime, cilantro
Hummus no.2 .....11.	Baby lettuces.....11.
Butterbean hummus, okra oil	Marcona almond, zaatar, sumac, kashkaval
Halumi.....12.	Kibbeh Nayyeh.....18.
Tomato, Pearson peach, pecan dukka	Border Springs lamb, bulgar crisp, sumac onions, Ras Al Hanout
Jerusalem Mix.....19.	Watermelon.....13.
Veal sweetbreads, chicken liver mouse, feuille de brick	Feta, harrisa, salad burnet, nigella seeds
Crudo.....14.	Roasted Eggplant.....14
Passion fruit, basil seeds, celery hearts, avocado	Charred tahina, Pearson peach amba, pickles, egg
Okra.....11.	
Padrons, labneh, urfa, preserved lemon	
Octopus.....18.	
Sunchoke, allepo , squid ink tahini	

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Lamb Strip - Basmati Rice, sultanas, hawayej, green tomato  
38.

Fish 1 - horseradish, potato kadayif, grilled onion  
31.

Half Duck - roasted breast, confit leg, morrocan carrots, spiced jus  
52.

Trout - Charred fairytale, brown butter, lemon, pistachio  
29.

Chicken Tagine - Nablus olives, lemon, fingerling potato  
26.

The m25  
30 day dry aged 48oz porterhouse, fire roasted vegetables  
125.

Executive Chef : Brandon Hughes Pastry Chef : Zibaa Sammander

EATING RAW OR UNDER COOKED MEAT, SEAFOOD, EGGS, AND SHELLFISH MIGHT INCREASE THE RISK OF FOOD BORNE ILLNESS