

mezze

hummus (vegan, gf) 8

chickpea, tahini, lemon, garlic, aleppo, cumin

harra hummus (veg, gf)

our classic beirut-style hummus blended with house-made harra sauce

baba ganoush (vegan, gf) 8

charred eggplant, tahini, garlic, lemon

pita 3

housemade arabic bread (3 pcs)

basal labneh (veg, gf) 8

strained yogurt, olive oil, onion, za'atar, herbs

muhamarra (vegan) 8

walnut, roasted pepper, cumin, garlic, breadcrumb, pomegranate molasses (contains gluten)

harra frites 5

aleppo & cilantro spiced french fries served with za'atar mayo (veg) & harra ketchup (vegan)

shorabat adas soup (vegan) 8

red lentil, turmeric, coriander, crispy pita

mamnoon street classics

choose your base:

bowl: over basmati rice and mamnoon hummus

salad: mixed greens and herbs with sumac-pomegranate dressing

wrap: housemade arabic bread

mamnoon falafel (veg, contains gluten) 16

chickpea fritters served with roasted garlic tahini, garlic yogurt, cabbage, dill pickle, tomatoes, herbs.

mujadara (veg) 16

french lentils, basmati, pickled red cabbage, fried onions, pepper relish, garlic yogurt, pepitas. (veg)

only available as bowl or salad

chicken shawarma (halal) 17

yogurt marinated chicken thighs served with roasted garlic tahini, frites, lettuce, tomato, pickled peppers, pickled turnips.

lamb shawarma (halal) 19

spice marinated leg of lamb with roasted garlic tahini, frites, lettuce, tomato, pickled peppers, pickled turnips

add additional proteins: falafel +4. chicken shawarma +6. lamb shawarma +8.

add condiments +2 ea:

**-hummus -harra sauce -roasted garlic tahini -garlic yogurt
-banana peppers -pickled cabbage -fried onions -pepper relish**

sides

"muj" lentils 5

falafel (4 pieces) 6

cabbage, garlic yogurt, roasted garlic tahini, herbs

side chicken shawarma 8

side lamb shawarma 12

basmati rice 5

mint lemonade 5.5

**mamnoon baklava 4.5
pistachio & walnut, orange blossom water**