

IN ANNA

TO BEGIN

HUMMUS 19
chickpea purée blended with tahini, fresh lemon juice, and garlic served with house-made garlic za'atar pita

MARINATED OLIVES 15
warm mixed marinated olives with herbs & spices

MEZZE PLATE 30
hummus, baba ghanoush, whipped feta served with house-made garlic za'atar pita and marinated olives

FALAFEL 21
herbed chickpea fritters, tahini, preserved lemon

SUMAC FRIED WINGS 27
za'atar herbed crust, aleppo honey, herbs

FROM THE SEA

OYSTERS
3 FOR 18 OR 6 FOR 36
seasonal granita

GRILLED PRAWNS 29
harissa butter, sumac onions

TUNA CRUDO 28
winter citrus, pickled chili, baby herbs

KANPACHI CRUDO 28
lemon, herbs, pickled chili

LINGUINI VONGOLE 30
littleneck clams, fresno chili, white wine

FROM THE GARDEN

ARABIC SALAD 18
tomato, cucumber, romaine, lemon vinaigrette

GRILLED CORN 22
fire-rasted corn ribs, labneh, lime zest, urfa biber

MUSHROOM RISOTTO 26
seasonal mushrooms, crème fraiche, herbs

CHARRED BROCCOLINI 22
turnip, pinenut pesto, lemon

FROM THE GRILL

ROASTED CHICKEN 39
garlic yogurt, sumac, caramelized onion, rice pilaf

LAMB CHOPS 42
harissa, almond, spice glazed carrot

STEAK FRITES 44
skirt steak, ras el hanout, french fries

GRILLED BRANZINO 42
tuscan kale, fennel, meyer lemon

LAMB KOFTA KEBAB 30
pita, tomato, cucumber

For parties of six or more a 20% gratuity will be added to the final bill
A 5% surcharge will be added to your final bill to assist in covering operating costs. The entire surcharge is retained by Schulte Hospitality Group and the surcharges are not intended to be gratuity or a charge for services performed.
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.