

Taste the Gables

LUNCH MENU

AVAILABLE MONDAY TO FRIDAY

\$35 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

MEZZE

Choose one:

CLASSIC HUMMUS

tahini, s'chug

CRUNCHY CABBAGE SALAD

crispy shallot, toasted almonds, mint honey vinaigrette

CRISPY ARTICHOKEs

garlic cilantro aioli

TUNA TARTARE

crispy sunchokes, cucumber, red onion, cilantro, shallot, lemon tahini
[+8 supplement]

MAIN PLATES

Choose one:

FALAFEL BOWL

majadra rice, middle eastern chopped, hummus
[+2 cauliflower couscous]

CRISPY CHICKEN SCHNITZEL SANDWICH

challah, cabbage slaw, housemade pickles, harissa aioli

ARAYES BURGER

pita, kofta, lemon tahini, harissa aioli, grated tomato

FAROE ISLAND SALMON BOWL

majadra rice, middle eastern chopped, hummus
[+5 supplement | +2 cauliflower couscous]

DESSERTS

TURKISH BAKLAVA

phyllo, rose syrup, pistachio

Taste the Gables

DINNER MENU

AVAILABLE SUNDAY TO THURSDAY

\$60 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

MEZZE

Choose one:

HUMMUS PRIME BEEF

spinach, pine nuts

ZA'ATAR GREEK SALAD

cucumber, tomato, kalamata olives, red onion, baby gem lettuce, feta

CRISPY CAULIFLOWER

spicy harissa honey glaze

TUNA TARTARE

crispy sunchokes, cucumber, red onion, cilantro, shallot, lemon tahini

MAIN PLATES

Choose one:

BAKED LEMON BRANZINO

artichoke, fennel, potatoes, tomato, caper, herb butter

CHICKEN SHAWARMA

pickled onion, amba aioli

TURKISH LAMB KEBAB

sumac onion, grated tomato

8oz HANGER STEAK

handcut fries, peppercorn

[+8 supplement]

DESSERTS

Choose one:

TURKISH BAKLAVA

phyllo, rose syrup, pistachio

HALVA SILAN SUNDAE

madagascar vanilla, candied pecans