



SIGNATURE COCKTAILS

NOOR'S SIGNATURE ZAYTOON MARTINI 17

Fresh pressed extra virgin olive oil, frozen local vodka, mediterranean olive blend, manzanilla sherry

THE GEM TREE MARGARITA 17

Pomegranate, smokey mez-quila, fire roasted red pepper, sour cherry, lime, Aleppo pepper salt

SHARAB ROYALE 16

Mulberry, black currant, rose grapefruit vodka, sumac, grapefruit, sparkling wine

MEDJOOOL THIEF OLD FASHIONED 18

Medjool date, Rittenhouse Rye Whiskey, cinnamon, mahleb cherry, orange blossom angostura stuffed date

NOOR NOIR MARTINI 17

Copper pot espresso, locally made vodka, cardamom, mr. black, black fig



AMMAN MANGANADA 16

Arak, Saint Benevolence Mango Rum, orange yogurt, carrot, tangerine, lime, chili zaatar, dill, pickle

MISH MISH MOON 18

Blanco tequila, apricot eau de vie, apricot leather, tahini, saffron strega, ginger, lemon

SOUK SOUTHSIDE 17

Honeydew gin, cucumber, parsley, mint, mastic, lime, marinated melon

STARTERS

SALADS

TABOULEH 14

Parsley, burghul, tomato, scallions, dry mint, lemon, olive oil (V)(VG)

EGGPLANT FATTOUSH 16

Fresh herbs, cucumber, cherry tomato, radish, fried eggplant, crispy pita bread, sumac, pomegranates (V)(VG)

BEETS GOAT CHEESE 16

Arugula, beetroots, baked pistachio coated goat cheese, fig balsamic glaze (V)(N)(GF)

FALAFEL 14

Romaine lettuce, arugula, mint, scallions, cherry tomato, radish, crispy falafel, pickled turnip, tahini dressing, sumac (V)(GF)

HUMMUS

CLASSIC 9

(V)(VG)(GF)

SHORT RIBS 16

(N)(GF)

MUSHROOMS 13

(V)(VG)(N)(GF)

BEEF SUJUK 13

(GF)

SOUPS

CLASSIC LENTIL 9

Crispy pita bread (V)(VG)

CAULIFLOWER CREAM 10

Crunchy zaatar & sumac granola (V)(N)

RAW*

TUNA NAYYEH CRISPS 22

Tuna tartar, burghul mix, lemon zest, crispy rice papers, sumac

BEEF CARPACCIO 22

Arabic coffee crusted seared beef tenderloin thin slices, shanklish, zaatar sumac granola, truffle oil (N)(GF)

ORFA KEBBEH NAYYEH 18

Beef tartar, chili burghul mix, bell peppers, walnuts, olive oil (N)

KEBBEH NAYYEH 16

Beef tartar, seasoned burghul mix, olive oil

FLAT BREAD

LAHEM B AJIN 14

Spices beef and vegetable mix, lemon, parsley

CHICKEN MOUSAKHAN 16

Braised sumac chicken, caramelized onion, sour labneh drops, thyme, pine nuts (N)

ZAATAR 11

Zaatar mix, labneh drops, sumac, micro radish (V)

SHAREABLES

COLD MEZZE

BURATTA BAKLAVA 18

Crispy phyllo sheets, Burrata, herb oil, honey, pistachio, rose petals (V)(N)

MOLOKHIA BEL ZEIT 15

Braised dry mallow in olive oil, garlic, coriander, lemon, toasted cashew (V)(VG)(N)(GF)

MUTABAL 11

Charred eggplant, yogurt tahini dip, pomegranate, olive oil (V)(GF)

BABA GHANOUIJ 13

Charred eggplant, bell peppers, pomegranate molasses, walnut, olive oil (V)(VG)(N)(GF)

MUHAMARA 16

Charred red pepper dip, chili paste, walnuts, olive oil (V)(VG)(N)

YALANGI 16

Vegetables & seasoned rice filled vine leaves rolls, cooked in olive oil, pomegranate molasses (V)(VG)(GF)

HOT MEZZE

SHANKLISH FRITTERS 14

Fried melted shanklish mozzarella medallions, tomato sauce (V)

BEYTI KEBAB 18

Grilled beef kofta lavash bread rolls, sour labneh, tomato confit, sumac

KEBBEH MEQLIYEH 14

Fried beef kebbeh filled with seasoned beef, onion & walnut, minted sour labneh dip (N)

KEBBEH MESHWIYEH 16

Chargrilled beef kebbeh filled with seasoned beef, onions, walnuts, pomegranate molasses, red chili paste, eggplant yogurt dip (N)

FALAFEL 10

Seasoned fried chickpea patties, pickled turnips, sumac tahini sauce (V)(GF)

CHEESE ROLLS 12

Crispy akkawi cheese rolls

CHERRY HALLOUMI 15

Flambéed halloumi, Aleppo sour cherry sauce (V)

BATATA HARRA 10

Crispy potato cubes, red chili paste, garlic, cilantro (V)(VG)(GF)

SAMKEH TRABOULSI 24

Oven-baked Chilean seabass, orange tahini sauce, burghul mix topping, pine nuts, herb oil (N)

MAINS

SHISH TAWOOK 32

Marinated grilled chicken skewers, grilled vegetables, garlic aioli (GF)

TRUFFLE KEBAB 38

Mushroom & truffle beef kebab skewers, grilled vegetables, tomato burghul pilaf

BEEF SHISHLIK 40

Marinated layered beef tenderloin skewers, grilled vegetables, tomato burghul pilaf

FREEKOTTO 28

Zesty creamy freekeh risotto, portobello mushrooms, asparagus confit, thyme, parmesan (V)

LAMB CHOPS 48

Pistachio crusted lamb chops, asparagus confit, roasted baby potatoes, pickled onion biwaz, sour cherry sauce (N)(GF)

ZAATAR SALMON 45

Zaatar crusted baked Oraking salmon fillet, roasted baby potatoes, asparagus confit, pickled onion biwaz, capers lemon sauce (GF)

MIXED GRILLS MANQAL 68

Shish tawook, truffle kebab, lamb chops, grilled vegetables, tomato burghul pilaf, garlic aioli

SIDES 9

Jeweled Rice | Roasted Baby Potato | Fries | Asparagus | Tomato Burghul Pilaf

DESSERTS 12

KUNAFI

Melted cheese fondant filled kunafa dough, sugar syrup, pistachio (V)(N)

OUM ALI

Brioche bread pudding soaked in vanille crème anglaise, raisins, pistachio, coconut, Damascene rose (V)(N)

ARABIC ICE CREAM

Arabic ice cream, sahlab, rose water, cotton candy, pistachio (V)(N)(GF)

BERRIES BAKLAVA

Orange blossom infused baked berries, crispy phyllo sheets, halva, pistachio, vanille ice cream (V)(N)

CHERRY MOUSSE

Chocolate mousse, cherry coulis, honeycomb (V)(GF)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Drink Responsibly.
Drive Responsibly.