



SIGNATURE COCKTAILS

NOOR'S ZAYTOON MARTINI 18

Frozen Reyka Vodka | olives | manzanilla sherry | extra virgin olive oil

MEDJOOOL THIEF OLD FASHIONED 19

Rittenhouse Rye Whiskey | medjool date jalab | cinnamon | mahleb cherry | bitters | roasted pine nut

THE GEM TREE MARGARITA 18

Amaras Mezcal | pomegranate | fire roasted red pepper | sour cherry | lime | aleppo pepper salt

LIMONANA SLUSH 16

Touma Arak | citrus slush | fresh mint | orange blossom

NOOR'S NOIR MARTINI 18

Ketel One Vodka | Mr. Black Coffee Liqueur | copper pot espresso | cardamom | vanilla black fig cream



SHARAB ROYALE 17

Ketel One Grapefruit & Rose Vodka | mulberry | black currant | sumac | grapefruit | sparkling wine

MISH MISH MOON 19

El Tequileno Tequila | Jelinek Apricot Brandy | Giffard Apricot liqueur | tahini | saffron | ginger | lemon | halwah

SOUK SOUTHSIDE 18

Hendricks Gin | honeydew melon | cucumber | parsley | mint | mastic | lime | marinated melon

ZERO-ALCOHOL

SYRIAN SUNSET SLUSH 12

Citrus slush | mint | orange blossom | pomegranate jewels

MULBERRY TOOT FIZZ 13

Mulberry juice | sumac | soured grapefruit | non-alcoholic sparkling rosé | mint

QAMAR AL-DIN DAIQUIRI 14

Non-alcoholic agave spirit | apricot leather | tahini | lime | sesame cotton candy

STARTERS

SALADS

TABOULEH 16

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 15

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

HUMMUS

Serves 2-3 ppl

CLASSIC 10

(V)(VG) (GF)

BEEF SUJUK 15

(GF)

SHORT RIBS 16

(GF)(N)

SOUPS

CLASSIC LENTIL 9

Crispy pita bread (V)(VG)

RAW*

KEBBEH NAYYEH 18

Beef tartare, seasoned burghul mix, olive oil

ORFA KEBBEH NAYYEH 20

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

TUNA NAYYEH CRISPS 22

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

BEEF CARPACCIO 22

Arabic coffee crusted seared beef tenderloin thin slices, shankish, truffle oil (N)(GF)

FLATBREAD

LAHEM B AJIN 15

Seasoned beef and vegetable mix, lemon, parsley

CHICKEN MOUSAKHAN 18

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

ZAATAR 11

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



SHAREABLES

Serves 2-3 ppl

COLD MEZZE

BURRATA BAKLAVA 20

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

MUTABAL 12

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

BABA GHANOUJ 14

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

MUHAMARA 17

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

YALANGI 17

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

HOT MEZZE

FALAFEL 10

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

BEYTI KEBAB 20

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

CHEESE ROLLS 12

Crispy akkawi cheese rolls

KEBBEH MEQLIYEH 16

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

KEBBEH MESHWIYEH 20

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

CHERRY HALLOUMI 17

Flambéed halloumi, Aleppo sour cherry sauce (V)

BATATA HARRA 10

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

MAINS

SHISH TAWOOK 32

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

FREEKOTTO 28

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

TRUFFLE KEBAB 38

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

LAMB CHOPS 48

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

BEEF SHASHLIK 45

Marinated and skewered layered beef tenderloin and lamb fat, grilled vegetables, tomato burghul pilaf

GRILLED BRANZINO 48

Charbroiled butterflyed filet, lemon, herb olive oil (GF)

MIXED GRILLS MANQAL 78

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

SIDES 7

JEWELED RICE | ROASTED BABY POTATO | FRIES | TOMATO BURGHUL PILAF

DESSERT 14

KUNAFA

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

CHERRY MOUSSE

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

ARABIC ICE CREAM

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

OUM ALI

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

BERRIES BAKLAVA

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

(V) Vegetarian | (VG) Vegan
(N) Contains Nuts | (GF) Gluten-Friendly

*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.