



DAGON DINNER

BREADS

FLATBREAD	6.
KUBANEH served with labneh, peanut dukka	19.
LAVASH BAGEL	13.

MEZZE

Choice of: 3 at 31 / 6 at 51

JAPANESE EGGPLANT CONFIT roasted garlic, tomato jam, buttermilk, shabazi breadcrumbs	12.
SPICY FETA harissa bbq, smoked salt	12.
SASSO CHICKEN LIVER MOUSSE mustard seeds, date syrup, crispy shallots, baharat	12.
MARINATED BEETS horseradish yogurt, chickpeas, crispy beef tongue	12.
MUHAMARRA spicy roasted pepper & almond dip	12.
HUMMUS green harissa, tomato jam	12.

SMALL PLATES

FLASH FRIED CAULIFLOWER shishito peppers, olives, oregano, lemon-feta aioli	19.
FISH KEFTA KEBABS herb tarter sauce	22.
AGU'S TUNISIAN CIGAR ground lamb, potato, dill, amba	19.
SHISHBARAK lebanese mushroom filled dumplings, warm yogurt, pine nuts, spicy herb sauce	23.
"SABICH" FLATBREAD eggplant, tomato, shishito peppers crumbled soft boiled egg	21.
YELLOWFIN TUNA CRUDO arak, ginger, radish, pickled pearl onion cilantro, avocado	25.
CHARRED OCTOPUS black tahina, lemon, crispy stuffed rice cake	29.

SALADS

FATTOUSH cucumber, tomato, fennel, radish, fresh herbs, sumac, buttermilk vinaigrette, crispy pita chips	19.
ISRAELI SALAD cucumber, tomato, red onion, parsley, mint, tahini, green schug	18.
LEVANTINE "CAESAR" tahini, parmesan, fried chickpeas, toasted sesame, anchovy tempura	20.
BLISTERED ASPARAGUS SALAD arugula, carrots, fennel, green olive ricotta, harissa, pita chips	18.

ENTREES

ZUCCHINI AND ONION GRATIN green olives, preserved lemon, amba, toasted bread crumbs	31.
CHICKEN SCHNITZEL potato puree, israeli salad, tahina	31.
PLANCHA SEARED SALMON pomegranate braised red cabbage, preserved lemon-apple butter	37.
MONTAUK FLUKE SCHNITZEL baby arugula, preserved mango tzatziki	37.
ZAATAR CRUSTED TUNA STEAK spiced sweet potato, crispy artichokes, sundried tomato-fennel relish	39.
WHOLE ROASTED BLACK BASS local farm vegetables, chilies, turmeric, arak-white wine broth	39.
HARRISSA BBQ SASSO CHICKEN endive, trevisano, little gems, anchovy lemon vinaigrette	37.
CRISPY ROASTED LAMB cucumbers, dates, walnuts, wild rice, shawarma spice	43.
STEAK KEBABS shishito pepper, rice pilaf, moroccan chermoula	42.

SIDES

CRISPY ZAATAR POTATOES	9.
BLISTERED LONG HOT PEPPERS	9.
FLASH FRIED BRUSSELS SPROUTS	9.

Chef Partner Ari Bokovza

