



# DAGON DINNER

## BREADS

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

## MEZZE

Choice of: 3 at 27 / 6 at 47

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.
TAHINA lemon, garlic, sesame	12.

## SMALL PLATES

FLASH FRIED CAULIFLOWER shishito peppers, olives, oregano, lemon-feta aioli	19.
HUMMUS green harissa, tomato jam, flatbread	17.
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.

## ENTREES

FALL VEGETABLE TAGINE baharat roasted squash, basmati rice pilaf, tunisian spiced zucchini, mushroom broth	34.
CHICKEN SCHNITZEL potato puree, israeli salad, tahina	28.
PLANCHA SEARED SALMON pomagranate braised red cabbage, preserved lemon/apple butter	39.
DORADE & FISH KOFTA SANIYA flash fried brussels sprouts, jerusalem artichokes, warm creamy tahina, spicy tomato sauce	35.
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	41.
DRY AGED BEEF KEFTA KEBABS anson mills polenta, green and red harissa, tunisian pickles, spicy fried peppers	39.

## SIDES

CRISPY ZAATAR POTATOES	9.
BLISTERED LONG HOT PEPPERS	9.
FLASH FRIED BRUSSELS SPROUTS chili/mint/anchovy	9.



Chef Partner Ari Bokovza