



DAGON

MOTHER'S DAY DINNER

BREADS

FLATBREAD	7.
KUBANEH served with labneh, peanut dukka	20.
LAVASH BAGEL	14.

MEZZE

Choice of: 3 at 36 / 6 at 57

JAPANESE EGGPLANT CONFIT roasted garlic, tomato jam, buttermilk, shabazi breadcrumbs	13.
SPICY FETA harissa bbq, smoked salt	13.
SASSO CHICKEN LIVER MOUSSE mustard seeds, date syrup, crispy shallots, baharat	13.
MARINATED BEETS horseradish yogurt, chickpeas, crispy beef tongue	13.
MUHAMARRA spicy roasted pepper & almond dip	13.
HUMMUS green harissa, tomato jam	13.

SMALL PLATES

FLASH FRIED CAULIFLOWER shishito peppers, olives, oregano, lemon-feta aioli	21.
FISH KEFTA KEBABS herb tarter sauce	23.
AGU'S TUNISIAN CIGAR ground lamb, potato, dill, amba	21.
SHISHBARAK lebanese mushroom filled dumplings, warm yogurt, pine nuts, spicy herb sauce	25.
"SABICH" FLATBREAD eggplant, tomato, shishito peppers crumbled soft boiled egg	27.
YELLOWFIN TUNA CRUDO arak, ginger, radish, pickled pearl onion cilantro, avocado	28.
CHARRED OCTOPUS black tahina, lemon, crispy stuffed rice cake	31.

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	36.
PLANCHA SEARED SALMON pomegranate braised red cabbage, preserved lemon-apple butter	39.
MONTAUK FLUKE SCHNITZEL baby arugula, preserved mango tzatziki	39.
ZAATAR CRUSTED TUNA STEAK spring pea puree, crispy artichokes, sundried tomato-fennel relish	42.
WHOLE ROASTED BLACK BASS local farm vegetables, chilies, turmeric, arak-white wine broth	46.
HARRISSA BBQ SASSO CHICKEN endive, trevisano, little gems, anchovy lemon vinaigrette	38.
CRISPY ROASTED LAMB cucumbers, dates, walnuts, wild rice, shawarma spice	47.
STEAK KEBABS shisito pepper, rice pilaf, moroccan chermoula	47.

SIDES

CRISPY ZAATAR POTATOES	12.
BLISTERED LONG HOT PEPPERS	12.
FLASH FRIED BRUSSELS SPROUTS	12.

Chef Partner Ari Bokovza

