

# WELCOME TO DAMASCUS

We are Hasan, Flora, Tamara and Rafi

Damascus started as a shared dream between both of us, back in mid 2017.

We started with a gazebo, a couple of tables and a pizza oven, and we participated in every market and festival event that we could - including the beloved Harbourside Market.

Eventually, we opened our doors of our first “pop-up” restaurant at the Vogelmoor Bowling Club in late 2019. During those almost 3 years that we’ve stayed at the VBC, we were able to learn about the business, work on different techniques and sample numerous dishes.

September 2022 met us opening our permanent spot at Tory Street, together with new challenges and goals.

We are really proud of sharing our food culture with the community and love being able to call Wellington our home.

## TEAMANI BANQUET

**10 dishes - \$65 per person / 2 person minimum**

Teamini translates to Feed Me in Arabic. We have chosen 10 classic Syrian dishes to share with family and friends. Let us look after you!

**\*A selected drinks match has been suggested to complete your experience - \$25 pp**

olives / pickles / hummus / mutabel / pita

\*Arak or Vermouth spritz or Garage Project Chipper Hazy

Zahra / Ful blaben

Zucchini fatoush / Patata Harra

Meat or Veg Main

\*Red or White wine glass

Please talk to our staff and we will do our best to accommodate any dietary requirements

# MEZZAH

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<b>HUMMUS</b>	16
coriander, pumpkin seed spring onion, fresh chilli, mint + pita - V GF	
<b>HUMMUS KAWARMA</b>	18
chickpeas, tahini, cured lamb, Aleppo peppers, pine nuts + pita - DF GF	
<b>MUTABEL</b>	18
charred eggplant dip, mint, tahini + pita - V GF	
<b>ZEITUN</b>	8
warmed olives, lemon - V GF NF	
<b>SAMAKEEH TAHINI</b>	18
white fish, tahini, red onion, chilli, coriander, pita chips - DF	
<b>JEED'E SALATA</b>	16
salad of diced cucumber, radish, onion, tomato, cos, dried herbs - V NF GF	
<b>FUL BLABEN</b>	15
broad beans, smashed olive, spring onion, mint, tahini - GF	
<b>KOOSA FATTOUSH</b>	16
charred courgette, fried bread, pomegranate, mint, spring onion - NF V	
<b>DORA SHINGLISH</b>	16
charred grilled corn, shingfish, herbs - NF GF	
<b>ZAHRA</b>	20
fried cauliflower, sumac, thum, chimichurri - V GF NF	
<b>PATATA HARRA</b>	16
fried potato, harra sauce, coriander - V GF NF	
<b>PITA</b>	4
GF available -V NF	

GF: Made without gluten-containing ingredients V: Vegan VG: Vegetarian NF: Nut free DF: Dairy free

Some of our dishes are "gluten free" available on request

# MASHAWI - GRILL

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<b>SHISH TAWOOK</b>	28
chicken thigh, Damascus spices, sumac onions + thum - NF GF	
<b>KAFTA</b>	27
ground lamb, bharat, garlic, pickles, tomato sauce, fresh herbs - DF NF	
<b>MALFOOF</b>	27
charred cabbage, bulgar, lentil, fried onion, pommegranate - V NF	
<b>LAMB SHISH</b>	30
charred lamb rump, chopped tomato chilli + pommegranate - DF NF	
<b>SAMAK CHERMOULEH</b>	MP
grilled market fish, red pepper marinade, pickled chilli salad - GF DF NF	

**GF** :MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

**V** : VEGAN **NF** :NUT FREE **DF** :DAIRY FREE

Our menu contains allergens:peanuts, tree nuts, milk, eggs, sesame seeds, wheat

Some of our dishes are "gluten free" available on request

# HALWAIAT - DESSERTS

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<b>WARBAAT BIL KISHTA</b>	15
cheese stuffed filo, pistachio, lemon syrup	
<b>MOHALA</b>	16
rice pudding, rhubarb, rose water, orange blossom, pistachio, coconut - GF DF	
<b>HALWA TALJ</b>	16
house made halwa, sour cherry, sumac, pistachio, coconut - V GF	
<b>KUNAFEE</b>	18
filo, cheese, pistachio, lemon syrup	
<b>CRÈME BRÛLÉE</b>	18
rose water, orange blossom - GF	

## TO FINISH

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<b>DESSERT WINE (Marlborough, New Zealand)</b>	16
Churton Petit Manseng '17 organic/biodynamic practicing family run vinyard in the Waihopai Valley	
<b>ARABIC COFFEE (Lebanon)</b>	5
brazillian ground coffee, cardamom - add cream or condensed milk	
<b>KARAK TEA (Jordan)</b>	4
black tea, cardamom, clove, cinnamon, saffron, sugar, milk	
<b>DAMASCUS TEA (Syria)</b>	4
black tea, cardamom, mint	
<b>HERBAL TEA (Palestine)</b>	4
mint, rosemary, sage	

**GF** :MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

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