

WELCOME TO DAMASCUS BIRTHDAY!

MUHAMARAH + BREAD

roasted capsicum, chilli paste, walnuts, pomegranate molasses, onion, coriander. V

PUMPKIN KEBBEH

pumpkin, onion, lemon juice, wheat, kebbeh spice, (endive lettuce). V

TABULEH

parsley, onion, tomato, mint, lemon juice, burghol, olive oil, coss lettuce. V+NF

DOLMAH

silverbeet leaves, rice, parsley, tomato, lemon juice, olive oil. V+NF

ZNOOD

filo pastry, akawi cheese. NF

SAMAK

market fish, wrapped in wine leaves, tomato sauce. NF+DF

CHICKEN SHISH

breast and thigh minced grilled, herbs, thum. NF+GF+DF

BETENJAN

grilled eggplant, tahini, onion, tomato, lemon juice, walnuts. V+GF

RICE PUDDING

rice, milk, walnuts, rose water, orange blossom. GF

\$80 per person (drinks excl.)

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

Unfortunately, at this time, our current menu is unable to accommodate all dietary requirements, including but not limited to gluten free, dairy free or vegan dietary requirements.