

# AZHAAR

## Cocktails

|                                                     |    |
|-----------------------------------------------------|----|
| <b>Grey's Fantasy (2.25oz)</b>                      |    |
| earl grey gin, cassis, yellow chartreuse, lemon     | 21 |
| <b>Cape Kos (1.5oz)</b>                             |    |
| vodka, spiced hibiscus, lime, tonic, soda           | 17 |
| <b>Persephone's Margarita (1.75oz)</b>              |    |
| tromba tequila, tochal pomegranate juice, peach     | 22 |
| <b>Azhar Espresso Martini (2.5oz)</b>               |    |
| spice + coffee bourbon, tito's vodka, mole bitters  | 23 |
| <b>The Sepia Effect (2.5oz)</b>                     |    |
| dark rum, cynar, cardamom bitters, lemon, lime      | 18 |
| <b>Shay Hamid (2oz)</b>                             |    |
| chai bourbon, ancho reyes, ginger, orange bitters   | 17 |
| <b>Amarico Spritz (zero-proof)</b>                  |    |
| amarico, grapefruit, lime cordial, orange sapsucker | 14 |
| <b>add bourbon +4</b>                               |    |

## Dips

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>Hummus</b> warmed chickpeas, aleppo, cumin, fenugreek       | 18 |
| <b>Muhammara</b> walnuts, sourdough, pomegranates              | 18 |
| <b>Babaganoush</b> smoked eggplant, black seeds, date molasses | 18 |
| <b>Labneh</b> lemon + honey, pistachio                         | 18 |

## Mezzes

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Olives</b> turkish pickles, sesame, fennel pollen, chili             | 10 |
| <b>Fattoush Salad</b> watermelon radish, sunflower sprouts, green apple | 18 |
| <b>Yellow Fin Tuna</b> green olives, meyer lemon aioli, harrisa         | 23 |
| <b>Falafel</b> labneh, mango amba, chive oil                            | 15 |
| <b>Charred Brussels</b> yogurt + tahini, pumpkin seeds, golden raisins  | 18 |
| <b>Garlic Potatoes</b> garlic aioli, chives, pickled spicy peppers      | 18 |
| <b>Charred Octopus</b> capers, parsley, harissa, watercress emulsion    | 37 |

## Large

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>King Mushroom + Pumpkin Skewer</b> green tahini, pomegranates       | 24 |
| <b>Wood-fired Chicken</b> parsley, aleppo, olives, capers, toum        | 39 |
| <b>Whole Sea Bream</b> chermoula, dill seed, lemon                     | 40 |
| <b>Picanha Steak</b> coffee + date butter, black harissa, baby turnips | 42 |
| <b>Lamb Shoulder</b> cherry + aleppo glaze, masabacha, pistachio       | 65 |

**Ask us about our Chef's Menu!**