

Bethesda Magazine
Restaurant Week
August 12-August 28
Dinner prix-Fixe

Appetizer

(Choose One)

Small Fattoush Salad

Grilled eggplant

With goat cheese and beet vinaigrette

Garnished with crispy shallots

Grilled Halloumi Cheese in balsamic reduction with mint, Kalamata olives, tomatoes and cucumber

Fried cauliflower tossed in garlic lemon vinaigrette served with side of tahini

Entrees

(Choose One)

Sumac crusted Salmon

Served over edamame, corn and sundried tomatoes medley

Garnished with mix baby greens

The Sultan

Chicken and lamb kabob served with grilled vegetables over basmati rice and grilled pita

Fatteh

Sumac spiced chickpeas and eggplant with garlic yogurt, pita chips, roasted pine nuts and pomegranate seeds in extra virgin olive oil and hint of mint and cumin

Desserts

(Choose One)

Baklava

Key lime pie with pistachio

Gluten free sinful double chocolate torte

\$36

Plus tax, gratuity not included