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Private Event Menu Options

Respecting the true spirit of Aziza, menu is served family style and intended to be shared among all guests

Option A - \$75 per person includes:

ALL SALATIM | CHOICE OF 2 RISHON | CHOICE OF 2 MAINS | DESSERT PLATTER

Option B - \$95 per person includes:

ALL SALATIM | CHOICE OF 3 RISHON | CHOICE OF 3 MAINS | DESSERT PLATTER

SALATIM

Mezze selection accompanied by za'atar laffa bread:

Babaganoush, Tahini, Sumac * Beets, Feta, Honey

Muhammara, Pepper, Almond * Carrots, Harissa, Dukkah

Smoked Labneh, Pomegranate, Za'atar, Honey

RISHON

Hummus #39

broccoli, tahini, coriander, harissa oil

*

Falafel

chopped salad, tahini, avocado

*

Halloumi

harissa honey, chive

*

Fattoush Salad

little gem lettuce, cucumber, orange, pomegranate, tomato, pita

*

Brussels Sprouts

shishito peppers, red chermoula, pecan, scallion

*

Rock Shrimp

kubaneh toast, red onion, chili butter, herbs

MAIN

Cauliflower Tagine

muhammara, rice, carrot, turnip, pearl onion, raisin,
hawaij spice, almond

*

Trout

tabouleh salad, fava beans, apricot, citrus butter

*

Amba Chicken

chickpea panisse, broccoli puree, onion, halloumi

*

Lamb Shank (Additional \$10 per person)

lentils, dates, tomato, pomegranate, lamb jus, fresh herbs

*

Al Ha'Esh - Skewer platter (Additional \$20 per person)

chicken, beef kebabs, lamb ribs, herb salad, charred onion,
roasted tomato, roasted zucchini

*

The M25 (Additional \$30 per person)

50 oz bone-in local rib-eye,
roasted vegetables, saffron rice, sauce trio

DESSERT PLATTER

Daily assortment

Turkish Coffee | Tea service