

DINNER MENU

THE CULTURE EXPERIENCE - TABLESIDE SHAWARMA & KABOBS KABOBS

** TABLESIDE SHAWARMA - LEBANON

Lamb Sirloin	45-60mins	34/Person
Beef Sirloin	45-60mins	32/Person
Lamb Kafta	45-60mins	30/Person
Chicken Shawarma	60-90mins	28/Person
Mixed Vegetables	45-60mins	26/Person

Mezza and accompaniment include: Lentil soup, tabouli salad, arnabeet, grape leaves, falafel with tahini, hummus with grilled pita, baba ghanouj, fresh veggies, fresh cut potato fries & baklava

** OPEN FLAME CHARRED KABOBS - LEBANON

Each selection is served with a tomato and cucumber salad. Pita served upon request.

CHICKEN SKEWER - Marinated with yogurt, spices, grilled and served with couscous, red pepper, red onion, tomato and finished with harissa aioli **16**

LAMB SIRLOIN KABOB - Seasoned with cumin, herbs, a hint of garlic and grilled to order. Served with pearl couscous and tahini sauce **20**

ENTRÉES

** **YOGURTLU-KAFTA KABOB** - ISTANBUL, TURKEY **18**
Ground Halal leg of lamb, pita, saffron tomato sauce, yogurtlu and Urfa butter

** **MOROCCAN CHICKEN** - MARRAKESH, MOROCCO **22**
Braised chicken in a spiced tomato stew, with raisins, eggplant, almonds over cous cous with cilantro and olives

CRÊPE SALÉE - CORSICA ISLAND • **VEG** **16**
Crêpes stuffed with spinach, Swiss chard, pine nuts and smoked mozzarella. Baked in tomato coulis and finished with olio verde

** **BRAISED LAMB SHANK** - ATHENS, GREECE **24**
Simmered in lamb jus with hints of cinnamon, tomato and raisins. Served with spanakopita pie and finished with sumac

** **GRILLED HANGER STEAK** - YAKIMA, WASHINGTON **25**
• **GF**
Saint Helens beef, served with Yukon potatoes, herb butter, creamed swiss chard, garlic confit and ancho demi glace

** **BOUILLABAISSE** - MARSEILLE, FRANCE **23**
Fisherman stew with tomato, blue mussels, wild prawns, white fish, squid, and grilled baguette

** **PAELLA** - GRANADA, SPAIN **24**
A classic rice dish with chicken, mussels, calamari and jumbo prawns. Simmered in a saffron stock with roasted red peppers

** **CAPELLINI AL PESTO** - PALERMO, SICILY • **VEG** **19**
Imported pasta, spinach, pesto cream, roasted garlic, oven-dried tomatoes, pignoli, Kalamata olives, and Grana Padano
Add prawns - 2/each Add chicken - 6

** **PAN SEARED DIVER SCALLOPS** - ANTIBES, CÔTE D'AZUR **22**
Fresh diver scallops, crisp polenta cake, Marcona almonds, roasted piperade, with Aleppo-sauce vin blanc

** **LAMB KAFTA BURGER** - PORTLAND, OREGON **16**
Ground lamb sirloin, brioche bun, garlic, herbs, chevre spread, pickled red onion, harissa aioli, butter leaf lettuce, tomato, and pommes frites

** **LAMB BOLOGNESE** - BOLOGNA, ITALY **18**
Fresh ground lamb simmered in a rich stock with local foraged wild mushrooms and hand-made pappardelle pasta

DINNER MENU

MEZZA • VEG

The best way to begin your meal!

Grape leaves, falafel-tahini, hummus, baba ghanouj, tabouli, arnabeet, mixed vegetable plate, lentil soup, and grilled pita.

À la carte - 5 each

17/PERSON

STARTERS

- ** LAMB MEATBALLS • GF** 12
Toasted spanish almond basil pesto crema
- ** PULPO GALLEGO • GF** 14
Spanish octopus with herb pistou, grilled lemon, spanish paprika, oilio verde and sea salt
- BACON WRAPPED STUFFED DATES • GF** 11
Goat cheese stuffed dates wrapped with bacon, roasted and finished with a balsamic glaze
- ** MUSSELS FRITES • GF** 12
Chorizo, shallots, garlic, white wine, lemon parsley, sweet butter & pommes frites
- FRIED & BAKED EGGPLANT • VEG** 11
Tomato coulis, truffle oil, arugula salad, smoked mozzarella, and crispy shallot
- CRISPY ARTICHOKEs • VEG** 10
Red pepper harissa aioli, tomato coulis, parmesan and parsley
- CALAMARI GREMOLATA** 12
****** Lemon, parsley, Grana Padano, harissa aioli, with artichoke remoulade
- HAND CUT FRIES • GF** 6
Truffle oil and parmesan, or garlic, parsley and sea salt
- TOASTED MARCONA ALMONDS • GF / VEGAN** 6
- PICKLED VEGETABLES • GF** 5

SOUP & SALAD

- FIVE ONION SAFFRON SOUP • VEG** 5/7
With creamed saffron sherry and garlic croutons
- LENTIL SOUP • VEGAN** 4/6
Green lentils, onion, carrots, toasted cumin, citrus, and smoked paprika pita crisps
- BEET SALAD • GF** 12
Roasted beets, pickled red onions, mesclun greens, quinoa, feta, cucumbers, candied walnuts and a sumac honey vinaigrette
- MEDITERRANEAN SALAD • VEG** 12
Mixed greens, tomatoes, cucumbers, feta cheese, kalamata olives, red onions, artichokes, aged sherry vinaigrette and pita crisp
- ** CULTURE CAESAR** 12
Romaine hearts, anchovies, lemon Dijon dressing, Grana Padano cheese and roasted garlic croutons
- HOUSE SALAD • VEG** 7
Mixed greens, tomatoes, cucumbers, feta, pickled red onions, artichokes, sherry vinaigrette and a pita crisp

**Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk.