



# Mera

## BALTIMORE RESTAURANT WEEK

LUNCH | 11A - 3P

\$18

+ TAX + SERVICE

### SANDWICH - CHOOSE ONE

#### VEGETARIAN SHAWARMA WRAP

*Marinated oyster mushrooms wrapped in a toasted pita with a chopped cucumber jalapeno yogurt salad | vegetarian*

#### CHICKEN SHAWARMA WRAP

*Cardamom-yogurt marinated chicken wrapped in a toasted pita with toum (whipped garlic sauce), hand-cut fries (inside), and housemade pickles*

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### SIDE - CHOOSE ONE

#### SPICY GARLIC FRIES

*Handcut fries topped with whipped garlic sauce | vegan, gf*

#### FATTOUSH SALAD

*Mixed greens, cucumber, tomato, pita chips, citrus mint dressing, pita chips | vegan, gf on request*

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### DESSERT - CHOOSE 1

#### VEGAN PISTACHIO ROSEWATER BAKLAVA

*toasted filo wrapped with crushed pistachios, finished with rosewater simple syrup | vegan*

#### MA'AMOUL

*Middle Eastern spiced butter cookie stuffed with dates*

*A great experience at Mera Kitchen involves the entire team.*

***We add a 20% service fee to all checks, which is shared among the entire team to provide more sustainable, livable wages.***

*Tips are not expected but appreciated.*

*Please let us know if you have any concerns. Thank you!*

# Mera

## BALTIMORE RESTAURANT WEEK

DINNER

\$35

+ TAX + SERVICE

### STARTER - CHOOSE ONE

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#### WATERMELON GAZPACHO SOUP

*Watermelon, tomato, jalapeno, bell pepper, sumac, honey, finished with pepitas, cucumber, tomato, olive oil | vegetarian, gf, contains honey*

#### PUMPKIN POMEGRANATE ARUGULA SALAD

*Roasted pumpkin, goat cheese, pomegranate molasses, fresh pomegranate, arugula, lemon juice, olive oil | vegetarian, gf*

#### HUMMUS or MUTUBAL

*Choice of Chef Iman's hummus (chickpea puree) or mutubal (smoked eggplant dip) served with pita and carrots | vegan*

**\*\*Suggested Cocktail Pairing\*\***

#### SUMAC SUMMER CRUSH

*Our take on a Baltimore classic drink. Sumac-infused vodka, velvet falernum, orange | +12*

### ENTREE - CHOOSE ONE

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#### TIGUEDIGUE - PEANUT STEW

*TEE-gay-DI-gay - Stewed okra, cauliflower, bell peppers, cabbage, onion, peanut sauce. Served over jasmine rice | vegan, gf, CONTAINS PEANUTS*

**\*\*Suggested Wine Pairing\*\***

#### CASA JIPI

*Sauvignon Blanc, Mexico | +13*

#### MUSAKHAN

*MOO-seh-HAN - Slow-roasted sumac-chicken leg quarter, lemony stewed onions, and Mediterranean pine nuts. Served atop thin flatbread with a side of cucumber yogurt salad. A Palestinian staple and one of our favorite dishes. Enjoy it with your hands!*

**\*\*Suggested Wine Pairing\*\***

#### DOMAINE DES TOURELLES

*Red Blend, Lebanon | + 13*

### DESSERT - CHOOSE ONE

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#### SAFFRON ROSEWATER TRES LECHES

*toasted filo wrapped with crushed pistachios, finished with rosewater simple syrup | vegan*

#### MA'AMOUL

*Middle Eastern spiced butter cookie stuffed with dates*

**\*\*Suggested after-dinner drink pairing\*\***

#### PINA CARAJILLO

*Tequila, Licor 43, Pineapple, Sophomore Cold Brew | 12*

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*Tips are not expected, but if you would like to leave more, you are welcome to do so.  
Please let us know if you have any concerns. Thank you!*

