

ammoora

BALTIMORE RESTAURANT WEEK PRE-FIXE MENUS

JULY 21-30, 2023

\$55PP++

MEZZA

Spicy Lentil Soup

red lentil, roasted tomato, Ras Al Hanout spices, toasted cumin breadstick (V)

Fattoush Salad

Syrian garden salad, toasted pita bread, marjoram, sumac, green pepper, red and yellow tomato, pomegranate molasses, apple cider vinaigrette (Vg)

Hummus Ammoora**

chickpea puree, tahini, lemon, olive oil (Vg)(GF)

MAINS

Kebab Antabli Skewers

chargrilled lamb kofta skewers mixed with onion, parsley, and Aleppo Turkish chili peppers, grilled vegetables, yogurt cucumber cacik sauce, saffron rice (GF)

Samke Tajen**

za'atar encrusted salmon, tangerine tahini sauce, grilled asparagus, leek strands, damascene rose petals

Veggie Kawaj

oven-baked grilled eggplant, potato, capsicum tomato sauce, toasted parsley, pita bread (V)(GF)

SWEETS

Laymouniyé*

lemon curd, orange blossom infused mixed berries, almond crumble, mint (V)

Pomegranate Delight*

pomegranates, orange blossom, pine nuts (Vg)(GF)

Baklava*

baked phyllo dough, pistachio, honey (V)

(Vg) Vegan (V) Vegetarian (GF) Gluten Free. Please notify your server of any allergy or dietary restrictions.

** Contains Tree Nuts ** Contains Sesame ***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness
20% Gratuity will be added to parties of 6 or more guests.*