

ammooora

BALTIMORE RESTAURANT WEEK PRE-FIXE MENUS

\$55PP++ | OPTIONAL 3 COURSE WINE PAIRING: \$35PP++

MEZZA ♦♦♦♦♦♦♦♦♦♦

SELECT ONE

Hummus**

add: Awarma Short Rib (+5), Sautéed Shrimp (+5)
chickpea puree, tahini, sesame seeds, lemon, olive oil (Vg)(GF)

 Domain de Baal Sauvignon Blanc Blend, Lebanon 2022

Batata Harra

roasted baby potato, spicy dressing, yogurt drizzle, wild thyme, micro greens (V)(GF)

 Terrazas Andes Malbec, Argentina 2021

Eggplant Mutabal**

chargrilled eggplant, tahini, olive oil, pomegranate, eggplant strands (V) (GF)

 Chateau Ksara 60 yr old vine Merwah, Lebanon 2021

MAINS ♦♦♦♦♦♦♦♦♦♦

SELECT ONE

Shish Tawouk

tender marinated chicken kebab served with grilled vegetables, fragrant saffron rice, and jewel-like pomegranate seeds. Accompanied by a zesty Aleppo chili and yogurt sauce, layered upon toasted spiced lavash bread

 Chateau Ksara Chardonnay, Lebanon 2019

Ouzi*

delicately spiced ground beef, sweet carrots, english peas, fragrant basmati rice wrapped in flaky phyllo dough, topped with crispy cashews and roasted pine nuts

 The Hilt Pinot Noir, California 2022

Samke Harra*

pan-seared salmon filet, grilled asparagus, citrus gremolata, spicy tahini, toasted pine nuts, pomegranate, charred lemon (GF)

 Chateau Respide-Medeville Sauvignon Blanc, France 2020

Makloubeh*

savoury basmati rice layered with seasoned ground beef and tender fried eggplant, finished with toasted cashews, pine nuts & aromatic spices, side of khyar bi laban

 Chateau de Chaintre White Burgundy, France 2023

SWEETS ♦♦♦♦♦♦♦♦♦♦

SELECT ONE

Madlouka*

semolina custard delicately infused with orange blossom water, layered with soft melted Akkawi cheese, finished with crushed pistachios and crusted rose petals

 Prinz Salm Riesling, Germany 2021

Raspberry Sorbet

fresh berries, pomegranate, ginger & orange blossom syrup (Vg) (GF)

 Biutiful Cava Sparkling Rose, Spain NV

Warbat*

crisp layers of phyllo pastry filled with house made ashta cream, baked until golden, and soaked in fragrant orange blossom syrup, garnished with crushed pistachios.

 Quinta de Romaneira 10yr Tawny Port

(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 all parties during restaurant week.