

# ammoora

## Baltimore Restaurant Week

Available January 26th to February 4th

### MEZZE

*select one*

#### Syrian Wedding Soup

barley, yogurt, chili oil, dry mint (V)

#### Harvest Salad\*

roasted beetroot, feta cheese, green apple, radish, toasted pumpkin seeds, avocado dill labneh, candied walnuts, pomegranate (V)(GF)

#### Hummus Ammoora\*\*

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

### MAIN

*select one*

#### Shish Tawouk Skewers

chicken kabob, vegetables, saffron rice, pomegranate, marinated Aleppo chili & yogurt sauce, lavash bread

#### Samke Tajen

Za'atar crusted salmon, tahini tajen, crispy leeks, grilled asparagus, rose petal

#### Roasted Eggplant and Halloumi\* \*\*

pomegranate glazed eggplant, sesame seeds, halloumi steak, charred shishito peppers and tomato, white bean stew (V)(GF)

### SWEETS

*select one*

#### Saffron Rice Pudding

Milk, cinnamon, rosewater, sesame, and pistachio caramel tuile

#### Taste of Ammoora | Baklawa

Chef's selection of assorted Baklawa

DINNER MENUS | 55

WINE PAIRING OFFERING | 45

(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.