

# ammoora

## BALTIMORE RESTAURANT WEEK

AVAILABLE JULY 19 - 28, 2024

Dinner Menu | Fifty-Five

Wine Pairing | Forty-Five

### MEZZE

*select one per individual*

#### TABOULEH

parsley, tomato, lemon zest, burghul, lemon vinaigrette (Vg)

#### BEETROOT HADIQA\*

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

#### HURRAK ISBA'O

green lentils, bread dumpling, tamarind, garlic, cilantro, crispy onion, crunchy bread pops, pomegranate (Vg)

### MAIN

*select one per individual*

#### SHISH TAWOUK

Tender marinated chicken kabob 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

#### KAWAJ

Sweet succulent eggplant, bell peppers, fresh tomato sauce roasted together with crisp potatoes. (Vg)(GF). Add grilled kofta kebab: ground lamb mixed with fresh parsley, onions, garlic, and Levantine spices

#### HARISSA ROASTED CAULIFLOWER\* \*\*

Spicy harissa-roasted cauliflower atop smooth labneh, with a vibrant pistachio chimichurri, tangy pickled onion, and sweet pomegranate. Finished with a sprinkle of nigella seeds and a tahini drizzle (V)(GF)

#### SAMKE HARRA\* \*\*

Pan-seared salmon, grilled asparagus, topped with citrus gremolata, spicy tahini, tahini, and adorned with toasted pine nuts, pomegranate, and charred lemon (GF)

### SWEETS

*select one per individual*

#### TASTE OF AMMOORA | BAKLAWA\*

Chef's selection of assorted Baklawa

#### LAYMOUHIYÉ\*

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