

THE MINA TEST KITCHEN'S  
**MIDDLE'TERRANEAN**

\$45 PER GUEST WITH OPTIONAL BEVERAGE PAIRING

Supplements such as Extra Flat Bread, Dips, Hummus, Extra Protein, Salads  
will be available at an additional charge.

**THE GREET FROM THE BAR**

Frozen Limonana and Olive Oil-Drizzled Tenbrink White Peach,  
Sea Salt and Basil Buds

**LAFFA**

Warm Flat Bread with Za'atar-Cured Salmon,  
Red Onion Labneh, Pickled Beet, Fried Zucchini

**SALATIM**

Watercress, Lovage and Mint Salad, Toasted Pistachio, Persian Cucumbers,  
Watermelon and Olive Oil-Soaked Halloumi

Brokaw Avocado with Pickled Hot Peppers and Summer Vegetables, Fried Walnuts, Kataifi, Schug

Heirloom Tomatoes and Shaved Spring Onions, Crunchy Farro, Toasted Sesame,  
Coriander Blossoms, Tahina, Spicy Lime Dressing

**HUMMUS**

Fried Cauliflower and Crispy Chicken Skin Hummus, Roasted Garlic, Dried Cherries and Fresh Marjoram

**FISH AND AROMATIC BROTH** (SUPPLEMENTAL COURSE \$12)

Red Snapper "Koshary Style" Lentils, Cumin, Saffron Tomato Broth, Lemon Verbena  
Served tableside with Potted Herbs, Olive Oils, Grilled Lemon, Mediterranean Salts

**CHAR GRILLED OR ROASTED MEATS**

Harissa Marinated Whole Roasted Chicken OR Charred Yemenite Brisket (\$10 SUPPLEMENT)

**GARNISHES AND ACCOMPANIMENTS**

Chili Oil, Wet Za'atar, Harissa Romesco, Garlic Labneh, Dukkah, Lemon Tahina, Warm Laffa

**VEGETABLES**

Roasted Baby Eggplant and Slow-Cooked Cherry  
Tomatoes, Sumac, Sesame, Oregano

Moroccan Street Corn, Chermoula Yogurt, Feta,  
Cayenne Pepper, Orange Zest, Mint, Green Onions

Smashed Fried Fingerling Potatoes, Garlic Aioli,  
Smoked Paprika, Matbucha

**SWEETS**

Toasted Sesame Mango Tarta, Frozen Greek  
Yogurt, Preserved Lime, Cardamom Honey

