



ALPHARETTA RESTAURANT WEEK

October 10–17, 2026

DINNER: \$40 PER PERSON

(excludes alcohol, tax and gratuity)

SMALL PLATES *(Choose One):*

HUMMUS - Tahini, garbanzo, zhoug, extra virgin olive oil

BRÛLÉED FETA - Egyptian honey, fresh thyme, olive oil, zatar

CRISPY CAULIFLOWER - Tahini hummus, fresh dill, pomegranate molasses

SOUP & SALAD *(Choose One):*

TRUFFLED RED LENTIL SOUP - Red lentils blended with seasonal vegetables, turmeric, truffle oil

MEDITERRANEAN SALAD - Romaine, cucumber, red bell pepper, tomato, red onion, feta, cranberry, chickpeas, herb infused balsamic glaze, olive oil

GREEN TAHINI SALAD - Romaine, cucumber, tomato, radish, scallion, fresh mint, fresh dill, honey tahini, lemon juice, extra virgin olive oil

ENTREE *(Choose One):*

POMEGRANATE-GLAZED CHICKEN KABAB - Pomegranate molasses, garlic labneh, sumac red onion, saffron rice

MOROCCAN STYLE RED SNAPPER - Grilled Moroccan-style red snapper, vegetable ragu, saffron rice, charred lemon

WOOD-FIRED FILET MIGNON KABAB - zhoug, saffron rice, sumac red onion

DESSERT *(Choose One):*

BAKLAVA CHEESECAKE - phyllo, crushed pistachios, cinnamon, caramel

TURKISH TIRAMISU - Lady fingers, mascarpone cheese, cardamom, Turkish coffee powder, chocolate coulis

