



albi



SOFRA *arabic translation; a table set for you*

ALLOW OUR CHEFS TO CURATE A
SPONTANEOUS, FIVE COURSE EXPLORATION
OF PALESTINIAN COOKING

FOOD 165



DISCOVER THE WINES OF THE LEVANT 85

or EXPLORE THE WORK OF SOME OF OUR FAVORITE HABIBIS 125

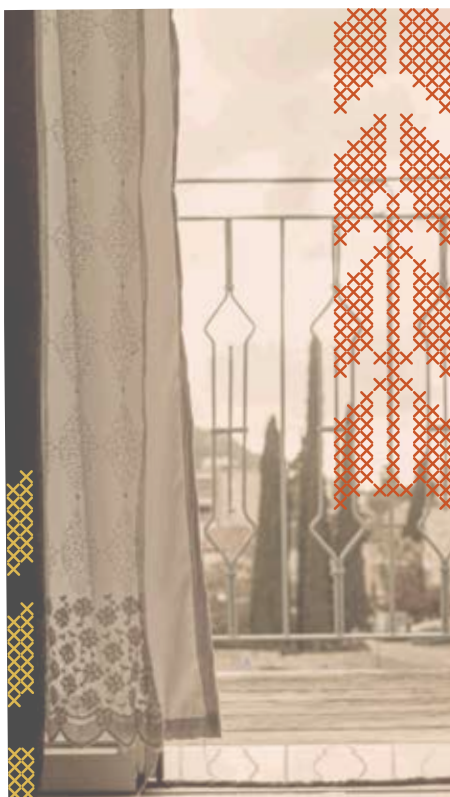
SNACKS *2 piece per order*

SFEEHA

wood-fired lamb meat pies with a dollop
of toum + squeeze of lemon 16

OYSTER

embered over coals in arak butter
+ trout roe 18

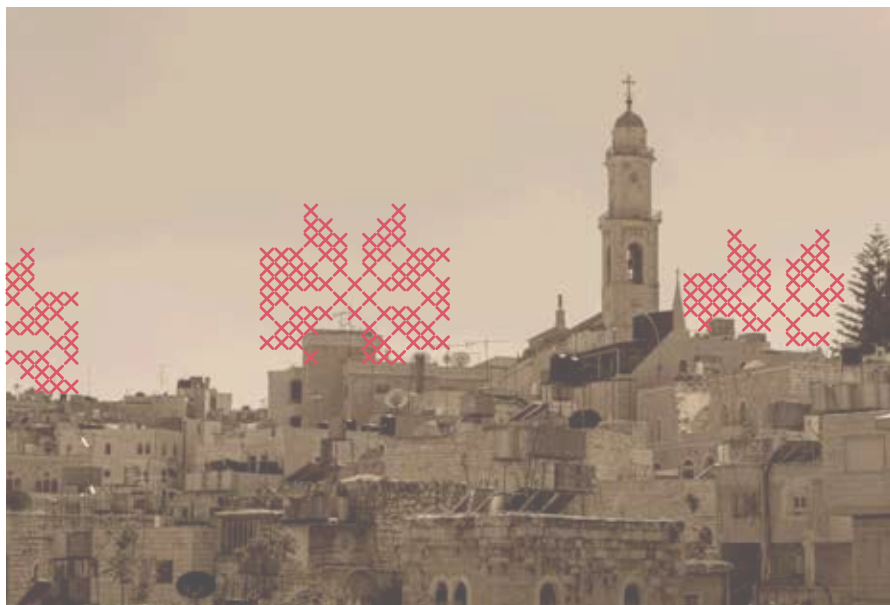


FRIED KIBBEH

soujek filling, pickled raisin
with whipped sumac yogurt 18

ARAYES

eggplant mutabal, cherry tomato
+ akawi 16



KIBBEH NAYA

served with garden goodies, ferments,
a lot of mint, sumac onion and pickles

SHENANDOAH LAMB 32

or **SMOKED ENGLISH PEA** 25

KHUBZ +

(wood-fired potato pita)

FORAGED MUSHROOMS LIGHTLY SMOKED *on hummus*
with confit egg yolk + black garlic 25

WHOLE SMOKED GOAT AWARMA *on hummus*
cooked in shawarma spice with a
turmeric-dill dagga 26

MARYLAND BLUE CRAB *on hummus*
a variety of peas, serrano oil,
celery + tatbili 28



BURNT EGGPLANT 'baba ganoush'
smoked cherry tomatoes, basil
+ yellow squash + pine nuts 25

SMOKED URFA labne tabat
with rhubarb-ginger molasses,
spring onion jam
+ crumbled pistachio 23

MEZZE

FATTOUSH

cherry tomato, cucumber, crunchy pita, smoked feta,
red shatta labne + a lot of mint and basil 22

SALATA ARABIYA

little gems dressed with honey-calamansi + grilled,
english pea tahini salad + goat curd 20

BATATA HARRA

dusted in shawarma spices with toum 21

BEET & MUHAMMARA

badger flame beet cooked over fire covered in
fermented chili muhammara, walnut + kashkaval 23

WARAK DAWALI

stuffed grapeleaves with barbeque'd lamb belly
+ neck, burnt cinnamon + tomato molasses 28



KOUSA MAHSI

stuffed squash with maryland crab,
soujek & aromatic rice + crab fat labne 30

BBQ'D PRAWN

marinated in black shatta,
smoked fava bean dagga
+ cucumber yogurt 42

LAMB SHISH BARAK

tiny dumplings filled with lamb,
morels + english peas + serrano oil
+ garlic yogurt 34

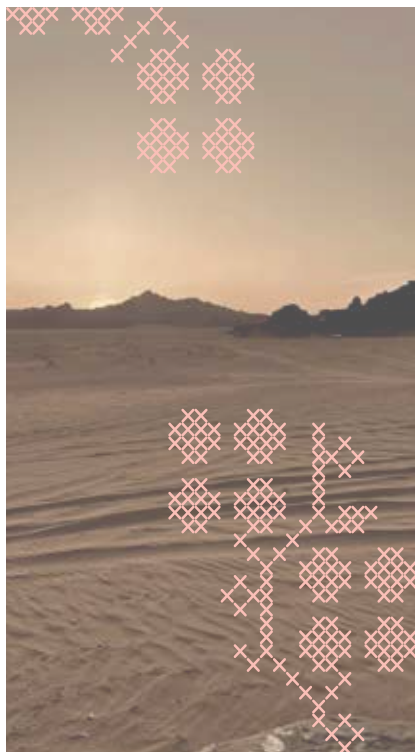
MASHAWI

TROUT STEAMED IN GRAPE LEAVES

tabouli with all kinds of early spring vegetables
+ crab-tahini sauce, tatbili oil 78

BBQ'D LAMB KEBABS

loin + smoked belly shish marinated in dill yogurt
on whipped pepper tahini, sumac onions
+ cinnamon stick kefta 85



SMOKED WHOLE CHICKEN

mujadarra fried rice,
ramp shatta, spring onion yogurt
+ squash salad 95

SLOW COOKED BEEF LONG RIB

glazed in tomato molasses + 7 spice,
burnt shallots, grilled ramps
+ bazella - a stew of peas + smoked
tomato with siti's butter rice 125



MAQLUBA

upside down crab rice, new potato
+ eggplant, crab dagga gazawiya,
smashed green tomatillo, dill seed
+ chilis 65



