

Assyrian Kitchen Private Dining

MENU

ZIGGURAT OF NIMRUD *on the table*

buried cheese

parsley, basil, & chive flowers

radish, cucumbers, olives, evoo & house made “satura” za’atar

pickles: mint infused okra, cumin & caraway spiced parsnip, mustard grapes

BREADS *on the table*

yogurt barley flat bread

assyrian “shamash-shammu” sesame bread

STARTER

gubibate

saffron bulgur dumpling filled with spiced lamb over a fresh broad bean purée

MAINS

amursaânu-pigeon broth (47) | ancient tablet recipe

split the pigeon in two. prepare water; add fat; salt to taste; breadcrumbs, onion, samidu; leek and garlic. soak herbs in milk.

served with a smoked freekeh date pilaf

erqu mal’u

autumn vegetables filled with rice, tomatoes, onions & fresh herbs

simmered in a tangy tomato sauce (v)

noona d’nineveh

clay oven-baked mediterranean sea bass marinated in fresh turmeric, ginger & garlic topped with caramelized onions & tomatoes

DESSERT

mutqu

tahini doughnut with a cardamom date filling topped with a “shamash-shammu” sesame seed fudge crumble