### TEAMANI BANQUET

Teamani means "Feed Me" in Arabic. For this set menu, we have chosen 10 classic Syrian dishes to share with family and friends. Let us look after you!

\$75 per adult - \$25 for children under 12

ZEITUN, MUKHALAL & SAHUN KHADRA

HUMMUS & MUHAMERRAH + PITA

FATTOUSH & BAZARGAN

ZAHRA & PATATA ZAATAR

A LARGE DISH TO SHARE FOR TWO Choose between our large dishes selection

### DRINKS MATCH

For a full experience, you can match this menu with two preselected drinks \$25 per person

I - ONE APÉRITIF

Arak: Turkish anisette Vermouth Spritz: white vermouth, lemon juice, sparkling water Hazy Beer: Garage Project Chipper 2 - ONE GLASS OF WINE

Have a glass of wine of your choice from our wine list

Please let our staff know about any dietary requirements.

# À LA CARTE

Small to medium size dishes, we recommend to order at least 2 dishes per person. Let our staff know about any dietary requirements.

## MEZZAH

<b>ZEITUN</b> olives, lemon - V GF NF	8
<b>MUKHALAL</b> house made mixed pickle - V GF NF	8
<b>SAHUN KHADRA</b> crudites of cos, cucumber, radish, herbs, spring onion, green chilli V DF	10
<b>WARAK ENAB</b> grape leaf stuffed w/rice, currants,tomato, herbs - V NF GF	13
<b>MUHAMARAH</b> roasted red pepper, walnut, pomegranate, aleppo pepper + pita GF DF V	19
<b>HUMMUS</b> chilli, garlic, coriander, parsley, cumin + pita - GF DF V	18
<b>FATTOUSH</b> heirloom tomato, radish, olive, fried pita, pomegranate – V NF	18
<b>BAZARGAN</b> cracked wheat, goats cheese, barberry, mint, pinenut, parsley	16
<b>JAZRA</b> charred carrot, rewarewa honey, cumin, pul biber, labneh- GF NF	17
<b>SAMAKE NAYYEH</b> cured white fish, blackened corn, pickled green chilli, aleppo herbs- GF DF	19
<b>ZAHRA HARRA</b> fried cauliflower, red pepper, chilli, coriander, cumin - V GF NF	20
<b>PATATA ZA'ATAR</b> fried potato, sesame, thyme, garlic - V GF NF	18
<b>PITA</b> GF available -V NF	4

# KABIR – LARGE

<b>DAJAJ MASHAWI</b> chicken thigh , toum, biwaz salad- NF GF DF	33
<b>SAJAK</b> grilled lamb kebab, fenugreek, saj bread, pickled chilli - DF NF	32
<b>MOUSSAKAH</b> bbq aubergine, courgette, tomato, chickpea, mint - GF V	31
SAMAK MISHWEE grilled market fish	MP

#### CONSCIOUS VALLEY LAMB

we source a whole lamb every week, butcher in house to guarantee freshness and diversity in our cuts, please ask one of our staff what we are serving today

## HALWAIAT - DESSERTS

BASBOUSA	13
almond semolina cake, saffron syrup, cardamon cream	
REZ BIL HALIB	15
rice pudding, coconut, sour cherry, almond - V GF	
BOOZA	14
traditional damascus icecream, sahlep, pistachio	
CREME BRULEE	15
rosewater custard, bitter orange marmalade - GF	

Please let our staff know about any dietary requirements.

### DIGESTIF - DESERT WINE

#### ARAK

Arak: Turkish anisette

#### CHURTON'S PETIT MANSENG 2017

Marlborough, New Zealand - Petit Manseng A complex, aromatic bouquet of lemon wood flowers and slightly honeyed quince

16

12

# WELCOME TO DAMASCUS

We are Hasan, Flora, Tamara and Rafi.

Damascus started as a shared dream between both of us, back in mid 2017. We started with a gazebo, a couple of tables and a pizza oven, and we participated in every market and festival event that we could including the beloved Harbourside Market.

Eventually, we opened our doors of our first "pop-up"restaurant at the Vogelmorn Bowling Club in late 2019. During those almost 3 years that we've stayed at the VBC, we were able to learn about the business, work on different techniques and sample numerous dishes.

On September 2022 we moved to our permanent spot at Tory Street, together with new challenges and goals.

And we have recently opened a takeaway shop called Alswaida at 78 Willis Street.

We are really proud of sharing our food culture with the community and love being able to call Wellington our home.