

# TRIPOLI'S

MIDDLE EASTERN | NORTH AFRICAN

*Cuisine*



CULINARIA

Available to 6 pm to 9 pm only  
from January 18 to February 1

\$55 per person  
Tax and gratuity not included.

## FIRST COURSE

الوجبة الاولى

### SHARBA LIBIYA شربة ليبية

Libyan tomato base soup enriched with aromatic North African spices, chickpeas, and orzo pasta. Garnished with fresh herbs.

## SECOND COURSE

الوجبة الثانية

### LAMB SHANK BIL BAHARAT موزات غنم بالبهارات

A flavorful lamb shank infused with a blend of MENA spices, slow-cooked until fall-off-the-bone tender. Served with Libyan-style couscous.

OR

### MOROCCAN CHICKEN TAGINE طاجين الدجاج المغربي

Tender chicken slow-cooked with a medley of carrots, potatoes, and butternut squash in a fragrant blend of Moroccan spices. Served with Basmati rice.

## THIRD COURSE

الوجبة الثالثة

### PISTACHIO CHEESECAKE تشيز كيك الفستق

A traditional cheesecake topped with pistachio cream and toasted Kunafa.

OR

### KUNAFI WITH GELATO كنافة بالجيلاتي

Shredded, buttered filo filled with a ricotta cheese mixture and finished with gelato and rose water syrup.

A portion of the proceeds will be donated to Culinaria.