

Arabian Nights Menu

"Let me take your order, jot it down..."

Appetizer

Iago's Fried Eggplant

Served over arugula with yogurt tahini, pomegranate seeds, and topped with fire roasted red pepper hummus - 15

Entrees

Forbidden Treasure Chicken

Braised chicken thighs over saffron "princess" Jasmine rice with pomegranate seeds, a side of garlic butter zucchini noodles - 23

Agrabah Goat Stew

Stewed goat shank over herb quinoa, chickpeas, and tomato stew, topped with cilantro and yogurt tahini - 24

Genie of the Lamb

Four lamb lollipops over eggplant purée, topped with a fig balsamic reduction, served with tamarind roasted baby carrots - 37

Rajah's Favorite

Grilled snapper fillet, marinated with herbs and olive oil, served with pearled herb and mint couscous, bok choy, and microgreens. Accompanied by a lemon lavender butter cream sauce in a 'genie lamp' - 40



Featured Beverages

Genie Martini - "Poof what do you need, poof what do you need" ... You need a Genie Martini that's what. This martini is a fun twist on a Vanilla Apple Cosmo using Absolut vanilla, Apple Pucker schnapps, white cranberry juice, and a magical blue cocktail glitter - 10

Camel-Rita - "... Watch out they spit!" This margarita contains the flavors of a true desert oasis, and the only way to get an oasis is by magic carpet or camel. We combine our house tequila with peach nectar and home-made sour mix and serve it with a side of "camel spit," aka coconut syrup and sprite with a pistachio sugar rim - 9

Incredible Cosmic Lemonade

(non-alcoholic) - Crazy Loop drinking straw! This drink has pineapple juice, grenadine, lemonade and butterfly pea flower extract to help make you an all-powerful genie with incredible cosmic powers - 5

Desserts

Abu's Monkey Bread

Sweet dough with cinnamon, baked and topped with icing - 7

How 'Bout a Little More Baklava

Layered pastry filled with chopped nuts and honey, topped with a sweet syrup - 6

