GREENS & BEANS
BBQ TURNIPS, CHARRED ONION ROMESCO, 11
SMOKED BEEF FAT VINAIGRETTE
CRISPY KENNEBEC POTATOES, HARISSA AIOLI, ZA’ATAR 9
SHAWARMA SPICED BEETS, WHIPPED RICOTTA, 12
SAFFRON FENNEL, DILL
CRISPY KALE, BAHARAT SPICE, GARLICKY YOGURT 10
ROASTED CARROTS, TAHINI, HERB SALAD 11
SMASHED CUCUMBER, FETA, RED ONION, SEED CRACKER 10
GNOCCHI, BRAISED MUSHROOM, FIELD GREEN PISTOU, 15
SHEEP TOMME, CRISPY ONION

GRAINS OF VARIOUS NAMES::
WARM FARRO SALAD, BUTTERNUT SQUASH, RICOTTA, APPLE, 11
PUMPKIN SEED PESTO
BULGUR KOfte, URFA PEPPER SOFRITO, 12
POMEGRANATE, LITTLE GEM
CRISPY DUCK CONFIT RICE, BRIYANI OIL, 13
SHAVED FENNEL SALAD

Our bread, a pita-like laffa, is baked to order and central to both the menu and the hazel experience. It’s intended to be shared, and is offered with the following accompaniments:

ZHUG
ROASTED GARLIC, CILANTRO, JALAPEÑO 3
WHIPPED TAHINI
GARLIC, LEMON, OLIVE OIL 4
MUHAMMARA
RED PEPPER, WALNUT, POMEGRANATE MOLASSES 4
CARROT HAYDARI
SUZMA, GARLIC, LEMON, DILL, PARSLEY 4
SWEET POTATO HUMMUS
YEMENI SPICE 6

OUR BREAD

ANIMAL KINGDOM
BEEF TARTARE, TURKISH COFFEE VINAIGRETTE, 14
LACTO CUCUMBER, JORDANIAN ZA’ATAR
SEARED SCALLOPS, MADRAS BRAISED BEANS & RICE, 19
TOASTED SEEDS, MINT
CHARCOAL GRILLED LAMB SAUSAGE, CUCUMBER, MINT, 16
PUFFED SORGHUM, RED PEPPER AIOLI
POMEGRANATE GLAZED SHORT RIB, BROCCOLI, 19
CRISPY RED LENTILS

FEAST
DONER SPICED LAMB NECK, GARLIC YOGURT, PICKLES, 56
ZA’ATAR SPICED PITA
WHOLE GRILLED FISH, HERB SALAD, 46
HARISSA YOGURT, SUMAC ONIONS
DRY AGED ROHAN DUCK, YEMEN SPICED MAQLUBA, 59
APPLE AND FENNEL SALAD

TONIGHT
Each night our kitchen crafts a special six course menu, weaving the region’s finest seasonal ingredients into vibrant Turkish recipes. Raki Sofrasi, as it’s known, is a fun and convivial way to experience the full spectrum of Hazel’s culinary offerings.

60 per person
we kindly ask that everyone at the table participates

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF ILLNESS / SOME ITEMS MAY CONTAIN NUTS / PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

executive chef / robert curtis • follow us @hazelrestaurant