

Brunch.

\$44 per guest

Jerusalem Laffa
everything bagel seasoning

Herb Salad
mint, arugula, dill, cilantro, radish,
cucumber, parsley, carrot

Hummus & Mushrooms
chickpeas, sesame, warm mushrooms

House Cured Lox
labneh, pickled sumac onions, capers

Cauliflower & Potato
fried cauliflower, olives, onion, garlic aioli

Egg Salad
hard boiled eggs, aleppo pepper,
caramelized onion

Syrian Cheese
nigella seeds, sesame, honey

Grilled Avocado
fresh citrus, aleppo pepper

Falafel Cigar
brick pastry, falafel, tahini

Shakshuka served with fresh pita
choice of...
Red - spicy tomato stew
Green - swiss chard, spinach, fresh herbs

Sabich
fried eggplant, soft boiled egg, green tahini, amba

Malabi *to share*
rose milk custard, pistachios

Lamalo
@LamaLoNYC March 2022 v1 P+C

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