



## GRILL WEEK

9.1 - 9.3

### STARTERS

#### **Pickle Platter**

*Pickles, turmeric pickled cauliflower, pickled turnips, corned lamb, tej grain mustard, onion jam, dukkah*

#### **Grilled Vegetable Platter**

#### **Mitmita Grilled Watermelon Salad**

*Grilled watermelon, mitmita crusted goat cheese, tomatoes, pickled watermelon rind, mint*

### MAINS

#### **Tomahawk Steak**

*Niter butter cured reverse seared 36 oz tomahawk served w grilled "Israeli salad" chakalaka and niter butter*

#### **Beef Back Ribs**

*Shakshuka glazed ribs with kan kan kan grilled peach slaw and Tabil baked beans*

#### **Swordfish**

*Grilled durban sword fish with pickled salad North African spiced corn and poblano succotash*

#### **Lamb Chops**

*Duqqua crusted Lamb chops with mint, cucumber yogurt sauce over tabouli*

### DESSERT

#### **S'mores**

#### **Strawberry Shortcake**

### SIDES

#### **Tabil Baked Beans**

**Moroccan spiced potato salad**

#### **Merguez Sausage**