



LUNCH LARGE PLATES

SAMAR CAESAR SALAD	8
<i>ROMAINE LEAVES, PARMESAN, PITA CROUTONS AND MOROCCAN CAESAR DRESSING</i>	
<i>ADD ROASTED CHICKEN BREAST</i>	4
HOMMUS, MOUTABAL, LABNE	10
<i>THREE SPREADS WITH DOUBLE NAAN</i>	
KEBAB WRAP	9
<i>GRILLED LAMB AND BEEF KEBAB WITH CUCUMBERS, ROMAINE, TZATZIKI, KALAMATA OLIVES AND FETA</i>	
FALAFEL PITA	8
<i>FALAFEL STUFFED PITA, TABOULLEH AND TAHINI WITH TOMATO, ARUGULA AND GOAT CHEESE</i>	
STEAK SANDWICH	9
<i>GRILLED HANGER STEAK WITH WILD MUSHROOMS, LEMON AIOLI, ROASTED TOMATOES, MANCHEGO CHEESE AND CRISPY POTATOES</i>	
LAMB BIRYANI PLATTER	10
<i>SPICED LAMB IN BASMATI RICE, VEGETABLE BHAJI, NAAN AND MINT-CHILI CHUTNEY</i>	
ROASTED CHICKEN	12
<i>PAN ROASTED CHICKEN WITH CHORIZO, ROASTED WINTER SQUASH AND SNOW PEAS</i>	
TODAY'S FRESH FISH	12
<i>THE FISH OF THE DAY SERVED WITH SEASONAL ACCOMPANIMENT</i>	



BY STEPHAN PYLES

ONE ITEM 5
TWO ITEMS 9
THREE ITEMS 13
FOUR ITEMS 17

INSPIRATIONS FROM SPAIN

THE SPANISH TAPA OF THE DAY

*“BLISTERED” GREEN SPANISH CHILES
WITH HICKORY SMOKED SEA SALT*

*POTATOES AND CHORIZO WITH FRIED MOTLEY FARM ORGANIC EGG
(ADD HUDSON VALLEY FOIE GRAS FOR 3)*

INSPIRATIONS FROM THE EASTERN MEDITERRANEAN

*CHOPPED VEGETABLE FATOUSH SALAD
WITH TOASTED NAAN CHIPS, TAHINI AND ZA'ATAR*

TURKISH SPICED LAMB PIZZA WITH PINE NUTS AND LABNE

*DUCK CONFIT TAGINE WITH MEDJOOOL DATES, FIGS,
AND TRI-COLOR COUSCOUS*

INSPIRATIONS FROM INDIA

*INDIAN STYLE TEMPURA VEGETABLES WITH YOGURT,
MINT-CHILI CHUTNEY AND TAMARIND*

*CHICKPEA MASALA WITH ROOT VEGETABLE TURKA
AND MINTED RICOTTA*

*TANDOORI CHICKEN BUTTER MASALA WITH TOMATOES
AND FENUGREEK*



BREAD BAR

<i>PLAIN NAAN</i>	1.50
<i>ROSEMARY-GARLIC NAAN</i>	1.75
<i>SPINACH-GOAT CHEESE NAAN</i>	1.75
<i>COCONUT CRANBERRY NAAN</i>	2.50

SPREADS

<i>HUMMUS</i>	3	<i>TODAY'S CHUTNEY</i>	3
<i>MOUTABAL</i>	4	<i>MINT-CHILI CHUTNEY</i>	3
<i>LABNE</i>	3	<i>TAMARIND CHUTNEY</i>	3
<i>TZATZIKI</i>	3	<i>HARRISA</i>	3

DESSERTS

- CHOCOLATE SAMOSA WITH CANDIED ROSE PETAL SAUCE*
- CARAMELIZED APPLE EMPANADA WITH CINNAMON ICE CREAM*
- SAFFRON-COCONUT RICE PUDDING AND CARDAMOM*
- DARK CHOCOLATE AND SPICED PECAN BAKLAVA*
- CANDIED GINGER STUFFED SEMOLINA CROQUETAS WITH NATILLA*
- PISTACHIO, ROSE AND GUM MASTIC ICE CREAM CONE*



SAMAR EXCLUSIVE TEA BLEND

<i>HOOKAH CHAI</i>	5
<i>AFGHAN TEA</i>	5
<i>SAMAR CHAI</i>	5
<i>CHAMOMILE</i>	5
<i>AYURVEDIC CALM</i>	5
<i>MOROCCAN GREEN</i>	5

COFFEE

<i>SAMAR BLEND COFFEE</i>	2
<i>TURKISH COFFEE</i>	3
<i>ARABIC COFFEE</i>	3
<i>CAPPUCCINO / LATTE</i>	4
<i>ESPRESSO</i>	3

WATER

<i>FILTERED WATER BY EVERPURE STILL</i>	3
<i>FILTERED SPARKLING WATER BY EVERPURE STILL</i>	3

NARGHILE SHISHA

<i>ROSE</i>	18
<i>APPLE (ALSO AVAILABLE WITH MINT)</i>	18
<i>ORANGE</i>	18
<i>GUAVA</i>	18
<i>GRAPE</i>	18