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### FIRST COURSE

Duo of dips, served with fresh baked pita & crudité

Spicy Lamb & Eggplant Labneh  
*Charred Tomato, Pickled Peppers, Coriander*

Crispy Shallot Hummus  
*Zhoug, Chermoula*

### SECOND COURSE

Wood Fire Grilled Octopus  
*Texas Olive Oil, Lemon, Laurel Leaf*

Simple Greens & Herbs  
*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

### THIRD COURSE

Mixed Grill Kebab  
*Spiced Lamb Kefta\**  
*Harissa Marinated Beef Tenderloin\**  
*Red Pepper Chicken Thigh*

Wild Grouper Tajine\*  
*Chermoula, Garbanzo Bean, Fennel,*  
*Castelvetrano Olives*

Roasted Beet  
*Almond Dukkah, Lime & Black Pepper Labneh*

Saffron Rice  
*Dill, Pistachio, Lemon Zest*

### FOURTH COURSE

Traditional Baklava  
*Walnut, Pistachio, Cardamom Syrup*

Chocolate Pistachio Kataifi  
*Custard, Chantilly, Orange Blossom Honey*

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*