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AZIZA VALENTINE'S DAY TASTING MENU

95. / per person

MENU IS MEANT FOR SHARING,

BE'AHAVA, AZIZA

Hummus no. 64 charred broccoli, sesame seeds, coriander, tahini

Smoked Labneh pomegranate, za'atar

Smoked Beet & Tabbouleh Salad feta, dill, walnuts, preserved
lemon

Oysters on the Half Shell mignonette, pita cracker

Roasted Halloumi harissa honey

Guest choice of one:

Cauliflower Tajine shawarma cauliflower, rice, caramelized
onions, chermoula, apricots, muhammara

Lobster Kreplach scallop, preserved lemon butter, parsnip

Wagyu Strip potatoes, feta, kataifi, red chermoula

Chocolate Trio chocolate tahini bar, orange blossom krembo,
passionfruit chocolate cake

Berry Pavlova strawberry meringue, raspberry sorbet, lemon
crumble, orchidea, labneh crème

1170

ATLANTA GA
W.P.D

Executive Chef: Raul Dominguez | Pastry Chef: Nikki Taylor

EATING RAW OR UNDER COOKED MEAT, SEAFOOD, EGGS, AND SHELLFISH MIGHT INCREASE THE RISK OF FOOD BORNE ILLNESS