

ANISE

FOOD & WINE

Restaurant Week

Dinner | 49 Per person

Wine Pairings | 22 Per person

Select one dish from each category

Starters

Chickpea Salad

roasted peppers, mint, feta, pickled onions, crispy chickpeas

Gulf Shrimp Kebab

salted lemon, zhoug, roasted garlic toum, house-made pita

Falafel

chickpeas, tzatziki, chile oil

Fattoush Salad

baby gem, roasted tomato, cucumber, sumac, pita crumble

Marinated Lamb Kebab

mint, zhoug, labneh, house-made pita

Bacalao Fritter

poached cod, roasted tomato aioli, roasted garlic

Entrees

Tabbouleh Couscous

rapini, trumpet mushrooms, tomatoes, za'atar, herbs

Seared Trout

confit tomatoes, salsa verde, mustard greens, olives, anchovy broth

Tabil Poussin

young chicken, lentils, peas, carrots, cippolini onion, sage, chicken jus

Texas Wagyu Flatiron

spiced potatoes, oven roasted tomatoes, harissa aioli

Desserts

Panna Cotta

strawberry puree, pistachio streusel, sea salt

Chocolate Cremeux

cake crumble, chocolate mousse & coconib tuile

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Restaurant Week Brunch | 29 Per person Mimosas | 5

Select one dish from each category

Starters

This Morning's Bread

french butter, jam

Hummus

served with house-baked pita

Mezze Plate

hummus, marinated tomatoes, cucumbers, soft boiled egg, labneh, house-baked pita

Housemade Granola

vanilla yogurt, fresh figs, macerated berries

Entrees

Classic Breakfast

two eggs any style, marble potatoes, hollandaise, bacon or sausage

Chocolate Babka French Toast

lemon Ricotta, hazelnuts, maple syrup

Tabbouleh

cous cous, herbs, cucumbers, tomato, feta

Add Salmon | +9

Harissa Cured Salmon

harissa cured salmon, zucchini fritter, poached egg, dill,
parsley, mint, choron

Lamb Kofta Shakshuka

Poached Egg, Spicy Tomatoes, Cilantro, Pita

Spanish Tortilla

chorizo, mojo verde, potatoes, boquerones, cilantro,

Avocado Toast

avocado, green garbanzo, fennel, herbs, fried egg