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BREAD & SPREADS daily spread, \$35 per guest

LAMALO SPREAD daily spread, laffa, a skewer and a side - \$55 per guest

WHY NOT? daily spread, laffa, 2 skewers and a side - \$65 per guest

Spreads

\$7

TERSHI butternut squash, pumpkin seeds, preserved lemon, cilantro

LABNEH housemade yogurt, mint, persian lime powder

TAHINI sesame, za'atar, olive oil

SKORDALIA potatoes, almonds, garlic, chives

MATBUCHA red pepper, tomato, cilantro

BABA GANOUSH roasted eggplant, toasted sesame, parsley

CAULIFLOWER TABBOULEH mint, scallion, parsley, radish

HERB SALAD mint, arugula, dill, cilantro, radish, cucumber, parsley, carrot

PICKLE PLATE olives, cabbage, cucumbers, turmeric pickles

WARM HUMMUS chickpeas, sesame, spicy tatbileh

SPINACH & ARTICHOKE cascaval, nutmeg

WARM MUSHROOMS sage, scallion, garlic

GREEN SCHUG serrano pepper, garlic, cilantro, cardamom, ginger

Skewers

BRAISED MUSHROOM sage marinade - \$16

KOHLRABI & FENNEL preserved lemon vinaigrette - \$14

BEEF KOFTA caramelized onions, garlic & pepper - \$17

LAMB KOFTA caramelized onions, cumin & pepper - \$17

SHRIMP aleppo oil - \$18

CHICKEN THIGH harissa marinade - \$16

OCTOPUS CONFIT preserved lemon vinaigrette - \$19

Sides

\$5

JASMINE RICE seasonal herbs

FREEKEH green wheat, onion, pumpkin and sunflower seeds

RED BEAN STEW kidney beans, middle eastern spices

MEJADRA lentils, bulgar wheat, caramelized onion

LAFFA housemade, vegan

Dessert

\$9

COCONUT MALABI pistachios, rose water

CHOCOLATE MOUSSE olive oil, infused whipped cream, maldon salt

*We accept up to four cards maximum per check. 20% gratuity will be added to parties of 6 or more.

**If you have allergies, please alert us as not all ingredients are listed.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu July 2021 v1 P+C