

MARCH

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

oyster shawarma, red tahina tart, green garbanzo falafel, kibbeh nayyeh

MEZZE

Mubamara, kaitafi, shanklish, sunchoke salatim, olives, mushroom & fava arayes

AMBERJACK CRUDO

mango & dill, rose & fennel, orange & almond, osmanthus vinaigrette

CARROTS

ras el hanout, chamomille yogurt, kashk, caviar

SCALLOP FATAYER

lobster, fenugreek, heart of palm, baladi cheese

MOLOKHIA

red sea bream, hummus, green shatta, vermicelli rice

HAMAM MAHSHI

Squab, okra, freekeh, sumac onions

BEEF CHEEK FATTOUSH

black lime tatbila, watermelon, za'atar

POMEGRANATE & SESAME

praline, biscuit, mousse, tuile

KNAFEH

akawi cheese, limon omani, pistachio

MIGNARDISES

selection of sweet treats inspired by Levantine cuisine

*With gratitude from
the culinary team,*

CHEF PARTNER
Felipe Riccio

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Omar Arellano

PASTRY TEAM
Jonathan Garza

MARCH RESTAURANT
1624 Westheimer Road
Houston, Texas 77006
MarchRestaurant.com
(832) 380-2481

