
LYRA welcomes MIMO

Amuse bouche

Mushrooms and truffle Arancini

Appetizer

Jingalov hatz, house made labneh, dehydrated nablus olives

Beef Kibbeh Nayeh, pickled celery, Lebanese olive oil

Smoked Beetroot carpaccio. Fennel Emulsion, Fennel Seed, fermented Plums Powder

Jerusalem artichoke salad in different texture

Pasta:

Kibbit raheb, beluga lentils, lightly sauteed chard, pickled chard stems, preserved lemon emulsion.

House made Tagliatelle, Duck Ragù, Orange, Emilian Parmigiano Vacche Rosse

Main Course:

Charred Octopus, green lentil, fig, cheese, shaved carrot salad

Lamb variation:

Lamb Neck Roulade, Pickled White Lima Beans, dehydrated carrots, grape molasses muhammara

Lamb Chop, Honey Lavender glaze Kale, Jus

Risotto, Winter Squash, Local IPA, Saffron

Dessert:

Tahina semifreddo with raspberry and rose granita, meringue.

Almond frangipane cake with rose water, white coffee ice cream

Sweet goodbye from Mimo
Cantucci, Ricciarelli, Chocolate coted nuts