



BABYLONIAN DINNER

March 1, 2015

at LUCHA CARTEL

207 Chestnut Street, Philadelphia, PA 19106

SOUP AND BREAD COURSE

Barley and Leek Soup, served with leavened Ninda
duck flavor, beer, coriander seed

Almond and Flax Soup, served with leavened Ninda [V]
sweet onion, coriander

SALAD COURSE

Barley Salad [V]
*romaine lettuce, shallot, pomegranate,
ground flax seed, saffron dressing*

Cucumber Pistachio Salad [V]
chick peas, saffron dressing

Sweet and Sour Salad
*apple, yogurt, pickled raisins, pomegranates,
shallot, fennel seed, sesame, mint*

MAIN COURSE

"Black" Lamb Skewers with Shallots and Emmer
nigella sativa, yogurt, garlic marinade

Cypress Duck
*ground juniper berries, split emmer pilaf with apricot,
mustard greens, dates*

Royal Emmer [V]
*pomegranate, pistachio, pine nuts, almonds,
pickled raisins and shallots, truffle flavor*

DESSERT COURSE

Mersu Three Ways [V]
*fruit and nut confections with spices
inspired by temple offerings to Nusku in Nippur*

Spiced Emmer Cakes with Honey
beer, pomegranate, sesame

[V] = vegan option