

COLD MEZZE

Add the following to any Mezze for 1.99

Roasted Jalapeño 🌿
Chicken Hashwi 🌿

Hashwi 🌿
Small Vegetable Plate 🌿

Tabouleh Lebanese salad of parsley, tomato, onion, mint cracked wheat, lemon juice, and extra virgin olive oil 7.49 🌿

Kibbeh Nayyeh Lebanese steak tartare, served raw, mixed with cracked wheat and spices, topped with extra virgin olive oil, radish, and green onion 10.99 *

Kabis Blend of pickled vegetables and marinated olives 7.49 🌿

Vegetable Tray Chef's selection of raw seasonal vegetables for dipping 5.99 🌿

Warak Anab Rice and vegetables mixed with pomegranate molasses, served wrapped in grape leaves 7.49 🌿

DIP TRIO

Choose three of the following dips for 12.00

Mouhamra Roasted red pepper and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil 7.99 🌿

Hummus Purée of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil 6.99 🌿

Avocado Hummus Chickpea purée mixed with tahini, garlic, lemon juice, avocados and spices, finished with chicken haswhi and extra virgin olive oil 7.99 🌿

Feta Cheese Dip Blended with basil, lemon juice, olive oil, and spicy roasted red peppers, served with crispy pita triangles 7.99 🌿

Baba Ghanouj Roasted eggplant mixed with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil 7.49 🌿

Labneh Lebanese strained yogurt drizzled with extra virgin olive oil and za'atar 6.49 🌿

Laban bi Khiair Yogurt blended with finely diced cucumbers, garlic paste, lemon juice, and mint 6.99 🌿

SIDE SALADS

Sitti Salad Our house salad of romaine lettuce, tomatoes, and cucumbers tossed in a blend of olive oil, lemon juice, and dried mint, topped with red onion 4.99 🌿

Goat Cheese & Orange Salad Mixed greens, sliced orange, goat cheese, dates, and walnuts in a lemon vinaigrette 6.99 🌿

Seasonal Salad Spring mix, lentils & couscous, golden raisins, pickled onions, grilled corn, sliced avocado, and cilantro-jalapeño vinaigrette 6.99 🌿

Fattoush Salad Romaine lettuce tossed with tomatoes, cucumbers, red and green onion, radish, parsley, green peppers, mint, and sumac vinaigrette, topped with crispy pita chips 6.99 🌿

SOUP

Soup of the Day Chef's daily creation
Cup 3.99 Bowl 4.99

SIDES

Add a side to your meal for 3.99

Sitti rice contains vermicelli noodles and is topped with roasted almonds.

Sitti Rice • Roasted Seasonal Vegetables 🌿 • Moujadra 🌿
Basmati Rice 🌿 • Haricort Vert 🌿 • Fingerling Potatoes 🌿

ENTRÉES

Add a Sitti salad to any entrée for 2.99

Chicken Artichoke

Lightly breaded chicken breast, sautéed and served over basmati rice topped with sautéed artichoke hearts, sun-dried tomatoes, and capers, finished with lemon butter 15.99 🌿

Blackened Salmon

Pan-seared, served with goat cheese-potato croquette, braised cabbage and kale, finished with Aleppo pepper sauce 21.99 🌿*

Falafel with Vegetables

Crushed chickpea patties, seasoned and fried, served with a mix of roasted seasonal vegetables and tahini sauce 15.49 🌿

Fatteh

Stewed lamb over basmati rice, crispy pita chips, pine nuts, roasted eggplant, chickpeas, whipped yogurt, and garlic 17.99

Lamb Chops

Lamb chops marinated with Lebanese herbs and spices, charbroiled and served with white truffle polenta, roasted broccoli, and lamb demi-glacé 28.99 🌿*

Pistachio-Crusted Beef Medallions

Pan-seared petite tender, served with red pepper-Manchego polenta, sautéed haricort vert, and finished with red wine demi with shiitake mushrooms 23.99 🌿*

Skirt Steak

Grilled marinated steak, served with white truffle polenta, roasted broccoli, topped with za'atar cilantro sauce and fried onions, finished with Pomegranate-balsamic reduction 23.99 🌿*

Samkeh Harra

Pan-seared salmon, topped with tahini sauce, cilantro, mint, onions, and a hint of jalapeño, served with sautéed kale and Sitti rice 20.99 🌿*

Vegan Samkeh Harra

Pan-seared marinated tofu, served with moujadra, sautéed kale, spicy tahini sauce and topped with cilantro, onions, and a hint of jalapeño 15.99 🌿

Pepper Filet

Filet mignon crusted with cracked pepper, served with fingerling potatoes, sautéed haricort vert, and finished with cognac cream sauce 28.99 🌿*

KABOBS

Served with Sitti rice, sumac onion, grilled roma tomato, and garlic whip. Sitti rice contains vermicelli noodles and is topped with roasted almonds.

Chicken Kabob

Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice 15.99 🌿

Kafta Kabob

Ground beef and lamb, seasoned and grilled 16.99 🌿

Beef Kabob

Grilled pieces of marinated petite tender 19.99 🌿*

Grilled Vegetable Kabob

Mix of vegetables served with vegan moujadra and harissa sauce 14.49 🌿

Shrimp Kabob

Grilled marinated coastal shrimp, sweet peppers, and onions, served with basmati rice and spicy garlic whip 19.99 🌿

Mixed Grill

Grilled assortment of chicken, kafta, and beef kabobs 23.49 🌿

LOCAL FARMS & FRIENDS

Homeland Creamery, Julian, NC • Peaceful River Farm, Chapel Hill, NC • Smith's Nursery Farm, Benson, NC • Hargett St. Honey, Raleigh, NC • Triangle Premium, Raleigh, NC • Okfuskee Farm, Siler City, NC • T5 Farms, Chapel Hill, NC • Alamance Growers Group, Graham, NC

HOT MEZZE

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onion, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil 7.99 🌿

Goat Cheese Stuffed Peppers Roasted mini sweet peppers stuffed with goat cheese and finished with balsamic drizzle. \$7.99 🌿

Cheese Rolls A mix of Gruyère, feta, mint, and spices rolled in paper thin pancakes then fried till crispy 7.99 🌿

Falafel Crushed chickpea patties, seasoned and fried, served with tahini sauce 6.49 🌿

Calamari Lightly breaded calamari strips, served with spicy tahini remoulade, topped with cilantro and pickled onions 9.99

Soujouk Middle Eastern beef sausage sautéed with garlic, onions, peppers, tomato and cilantro, topped with pine nuts and finished with Aleppo pepper yogurt drizzle 7.99

Beef & Lamb Shawarma Thinly sliced marinated tender beef and lamb served with tahini sauce 8.49 🌿

Chicken Shawarma Thinly sliced marinated chicken thigh served with garlic whip and pickled wild cucumbers 7.49 🌿

Halloumi Mediterranean cheese, seared and topped with dates, roasted almonds, olive oil, and fresh thyme, finished with extra virgin olive oil 8.99 🌿

PIZZETTES

House-made flatbreads baked to order in our wood stone oven. Add chicken 1.00, or beef shawarma 1.59 to non-protein pizzettes.

Chicken Artichoke Fresh mozzarella, pesto, artichoke hearts, and chicken shawarma 10.99

Sfiha Ground lamb mixed with spices, za'atar, olive oil, pine nuts, diced tomato, and parsley 10.99 🌿

Seasonal Pizzette Grilled shrimp, mouhamra, grilled zucchini, Manchego and parmesan cheese, grilled onions and diced tomato 10.99 🌿

Sun-Dried Tomato Pesto, sun-dried tomatoes, mozzarella and Manchego cheeses, grilled onions, and balsamic drizzle 10.99 🌿

Basterma Pesto, Mozzarella cheese, sliced Lebanese cured beef, shiitake mushroom confit, roasted red pepper and pomegranate-balsamic drizzle 10.99 🌿

LEBANESE TASTING

Sitti Tasting Hummus, baba ghanouj, fattoush, chicken shawarma, kibbee mikli, and cheese rolls 18.49

Vegetarian Tasting Hummus, baba ghanouj, fattoush, falafel, warak anab, and cheese rolls 18.49 🌿

Vegan Tasting Avocado hummus, mouhamra, warak anab, falafel, Sitti salad, and seasonal vegetables 18.49 🌿

🌿 Made without Gluten 🌿 Can be made Gluten-free
🌿 Vegan 🌿 Can be made Vegan
🌿 Vegetarian 🌿 Can be Vegetarian
🌿 Beef, lamb, and fish cooked to order

* Items may be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

Sitti is proud to serve Angus Beef, Halal Lamb, and Halal Chicken.