Nasher
Museum Café

To Graciously Serve
Simple Food
Is an Art In Itself

RESERVATIONS
are strongly recommended
www.nasher.duke.edu or
call directly: 919.684.6032

LUNCH
Tuesday-Friday:
11AM-3 PM

DINNER
Thursday: 5-9 PM
Last seating 8 PM

BRUNCH
Saturdays: 11 AM-3 PM
Sundays: 12-3 PM

Nasher Museum Members
receive a 10% discount,
please present member
identification card

A 20% Gratuity will be
added to parties of six or
more AND for ALL split
checks

Menu Items May be Modified
to Accommodate Special
Dietary Requests – Please
Speak to Your Server about
Available Options

---Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk of
foodborne illness, especially if you
have a medical condition---

THURSDAY, DECEMBER 26, 2013
A celebration of Middle Eastern cuisine and Islamic art

Enjoy a final opportunity to visit
Doris Duke’s Shangri La:
Architecture, Landscape and Islamic Art

A la Carte or PRIX FIXE: $37

Sambusak Jibneh
Feta Cheese – Dill – Mozzarella – Puff Pastry – Tomato Onion Salad
9

Nargesi Esfanaaj
Fried Spinach Cake – Onions – Egg – Romesco Cheese – Flatbread
9

Hreesi
Stewed Lamb – Bulgar Wheat – Cumin - Cinnamon
10

Adas bil Hamod
Lentils – Onions - Spinach – Mint – Labne Garnish
10

Dolmeh Gojeh Farangi
Lamb Stuffed Tomatoes – Basmati Rice – Onions – Parsley – Mint –
Spring Onions – Garlic – Phol Gobi
23

Roasted Stuffed Turkey
Sliced Roasted Turkey – Pine Nuts – Onions - Currants – Ground Lamb –
Cinnamon – Basmati Rice – Thyme
20

Meigo Polow
Head-On Shrimp – Tomato Paste – Curry – Onions – Garlic – Eggs –
Parsley – Sumac – Basmati Rice
24

Kookoo-e Baademjan
Phol Gobi
19

Carrot Halva with Vanilla Gelato and Pomegranate Drizzle
9

Poached Pumpkin and Butternut Squash with Labne and Saffron
Almond Brittle
9
Nasher Museum Café

**BEVERAGES**

Perrier Sparkling 3

Orange Juice 3

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer 2

Napoleon Traditional Iced Tea (Sweetened or Unsweetened) 2

Mighty Leaf Hot Teas 3

Chai Tea (Hot or Iced) 3

Vanilla Italian Cream Soda 3

Joe Van Gogh Drip Coffee 2

Joe Van Gogh Espresso 2.50

Cappuccino / Latte (Iced or Hot) 4

Mocha (Iced or Hot) 4.5

Hot Chocolate 3

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**WHITE WINES**

**Finca La Linda, Chardonnay: Mendoza, Argentina 2012**
8 / 32 btl
- unoaked and hearty with apple and melon undertones-

**Badia Corti, Orvieto: Umbria, Italy 2011**
7 / 28 btl
- bright and crisp with a nice minerality and fruit forward finish-

**Bidoli, Pinot Grigio: Friuli, Italy 2012**
8 / 32 btl
- balanced with notes of apple and pear, and a strong finish-

**Kato, Sauvignon Blanc: Marlborough, New Zealand 2012**
8 / 32 btl
- crisp and refreshing with flavors of citrus and grass-

**NxNW, Riesling: Washington 2011**
8 / 32 btl
- crisp and clean with notes of peach and tangerine-

**Casabianca ‘Poggio Gonfiente’, Rosado: Tuscany, Italy 2012**
8 / 32 btl
- light cherry fruit notes with a vibrant acidity and minerality-

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**RED WINES**

**Corte Majoli: Valpolicella: Verona, Italy 2012**
7 / 28 btl
- medium bodied with notes of currant, rosehip and vanilla-

**Redtree, Pinot Noir: St. Helena, California 2011**
8 / 32 btl
- tannic with a light body; earthy & fruit forward flavors-

**Chateau du Trignon, Cotes du Rhone: Rhone, France 2010**
8 / 32 btl
- smooth with aromas of raspberry and spice-

**Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010**
9 / 36 btl
- dry and medium bodied with ripe cherry aromas and hints of minerals and vanilla-

**Rock & Vine, Cabernet Sauvignon: North Coast, California 2011**
9 / 36 btl
- fruit forward with notes of black cherry and spice-

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**BEER**

Paulaner Lager, Munich, Germany

Mother Earth, Endless River, NC

Bell’s Brewery, Two Hearted Ale, MI

Duck Rabbit Brewery, Milk Stout, NC