

## the story of SAFTA 1964

Our beloved Safta embarked on a journey to the dazzling lights of Las Vegas, cruising in her sparkling white 1964 Thunderbird convertible. The wind tousled her wavy hair as she navigated the open road, a thrilling adventure beyond city limits. This wasn't just a road trip; it was a moment for her and her recipes to shine.

Known for her unique style, delicious cooking, and the magic she weaved hosting beautiful garden dinners, Safta has arrived to unveil her culinary artistry here at Wynn Las Vegas.

@SAFTA1964

## SAFTA'S salatim

INCLUDES FRESHLY MILLED WHEAT PITA <sup>Ⓟ</sup>

LABNEH.....	17
toasted walnut oil, date-honey, ginger, Aleppo	
LUTENITSA <sup>Ⓟ</sup> .....	18
roasted eggplant, peppers, tomato, garlic	
CARAMELIZED TOMATO.....	17
olive tapenade	
SMOKED TROUT ROE.....	23
whipped cream cheese, baby herbs	
TERSHI.....	17
roasted squash, garlic, chile oil	
BABA GANOUSH.....	18
charred eggplant, lemon, sour cream	

### salatim tasting platter

CHEF ALON SHAVA'S CURATED TASTING  
OF DIPS AND SPREADS + SERVES TWO | 45

labneh, lutenitsa, caramelized tomato,  
smoked trout roe, baba ganoush, classic hummus

## h u m m u s

INCLUDES FRESHLY MILLED WHEAT PITA <sup>Ⓟ</sup>

CLASSIC TAHINI <sup>Ⓟ</sup> .....	19
Aleppo pepper	
LAMB RAGU.....	30
crispy garbanzo beans	
BRUSSELS SPROUTS <sup>Ⓟ</sup> .....	23
pickled jalapeño	
ROASTED MUSHROOMS.....	24
smoked paprika butter	
WARM BUTTERED BLACK SUMMER TRUFFLES.....	50
JUMBO LUMP BLUE CRAB.....	35
+ ADD OSSETRA CAVIAR 80	

## small plates

FALAFEL <sup>Ⓟ</sup> *.....	16
preserved mango, spicy pepper zhoug, tahini	
FATTOUSH SALAD <sup>Ⓟ</sup> *.....	17
greens, feta, pickled beets, grapefruit, pita croutons, sumac vinaigrette	
GRAPE LEAVES.....	19
beef short rib, rice, pine nuts, dates	
DUCK MATZAH BALL SOUP.....	17
braised greens, herbs	
+ ADD BLACK SUMMER TRUFFLE 25	
BULGARIAN LAMB KEBABS.....	23
ground lamb, tahini, roasted peppers, pine nuts	
BEEF TARTARE.....	28
hand-chopped kibbeh nayeh	
+ ADD OSSETRA CAVIAR 80	
BULGARIAN FETA BOREKAS.....	19
flakey pastry, everything duqqa, honey	

## large plates

CRISPY EGGPLANT.....	27
caramelized tomato, goat cheese	
WHOLE ROASTED CAULIFLOWER <sup>Ⓟ</sup> *.....	29
whipped feta, argan oil, Aleppo chili	
MEDITERRANEAN BRANZINO PAPRIKASH.....	50
tarragon polenta, creamy paprika sauce	
ORA KING SALMON.....	48
red beets, tahini, coriander, dill	
RED KING CRAB TAGINE.....	90
hand-rolled couscous, avocado, turmeric, curry leaves, coconut milk	
PRIME NEW YORK STRIP.....	72
12oz., hazelnut and roasted pepper muhammarra, za'atar chimichurri	
POMEGRANATE BRAISED LAMB SHANK.....	65
almond tabbouleh, labneh	
HARISSA ROASTED CHICKEN.....	42
preserved onions, caramelized lemon	
BRAISED SHORT RIB.....	60
mushroom couscous, red wine braised shallots, sage, pomegranate	

## sides

JEWELED SAFFRON RICE.....	15
CHARRED CABBAGE <sup>Ⓟ</sup> .....	14
tahini, duqqa, hazelnut and roasted pepper muhammarra	
HEIRLOOM TOMATO AND CUCUMBER SALAD <sup>Ⓟ</sup> *.....	14
feta cheese, onion	
WHIPPED BUTTERY POTATOES.....	15
SEASONED FRENCH FRIES <sup>Ⓟ</sup> *.....	14
harissa mayo	

<sup>Ⓟ</sup> VEGAN | <sup>Ⓟ</sup>\* MODIFICATION AVAILABLE

## DESSERT

OLIVE OIL CAKE  
whipped honey labneh,  
pomegranate caramel, figs  
14

TABLESIDE JELLEUX SERVICE  
classic accoutrements  
28

SAFTA'S DELIGHTS  
baklava, blueberry rugelach,  
chocolate chunk halva, lemon tart,  
Turkish coffee truffle  
18

CHOCOLATE TAHINI PIE  
sesame, toasted marshmallow  
15

APPLE TART  
vanilla gelato  
14

