

# THE BOOGIE ROOM

## SNACKS

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**HOUSE CURED & SPICED OLIVES** 9  
Dill, Coriander, Fennel

**ZUCCHINI CHIPS** 12  
Cucumber Yogurt, Lemon

**FRIED CAULIFLOWER** 11  
Green Chili, Blue Cheese Tahini

**LAMB SHAWARMAS** 19  
Slow-Roasted Lamb, Grilled Laffa, Labneh,  
Caramelized Onion

**HUMMUS** 13  
Tahini, Lemon, Warm Laffa Bread

**SALT & PEPPER FRIES** 8



**EXECUTIVE CHEF:** TODD MATTHEWS  
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.