DINELA LUNCH MENU

JULY 15 -26

ROASTED GREEN HARISSA CHICKPEAS YOGURT & MINT

CHICKEN GIZZARD LETTUCE WRAPS WATERMELON RIND PICKLE, SERRANO CHILE, PICKED HERBS

OCTOPUS TOSTADA MEXICAN HOT SAUCE , FRESNO CHILE, MICRO CILANTRO

++++++++

SHRIMP POBOY GREEN GODDESS DRESSING, BRIOCHE BUN

RED RICE AND BEANS AVOCADO, CUCUMBER, TOMATO, GREEN GARLIC

EGG SALAD SANDWICH – BUTTER LETTUCE, TOMATO, TOASTED BRIOCHE

20 PER PERSON

"RESTAURANTS ARE BUILT ON HARD WORK AND SACRIFICE. I'D LIKE TO THANK ALL OUR STAFF AND COWORKERS, PAST AND PRESENT. I WOULD LIKE TO THANK THE FARMERS, FORAGERS, AND ARTISANAL CRAFTSMEN WHO HELP MAKE MY JOB EASIER AND COOKING A JOY."

CHEFS BENJAMIN FORD & GAVIN LANSDALE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ✒ LIMIT 3 CREDIT CARDS PER TABLE.