

# 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 platter

CHEF ALON SHAYA'S CURATED TASTING  
OF DIPS, SPREADS, AND VEGETABLES  
INCLUDES FRESHLY MILLED WHEAT PITA

SERVES TWO | 45

+ ADD ASSORTED CRUDITÉ 10

### LABNEH

rich yogurt spread, pink peppercorns, olive oil, shallots

### LUTENITSA

roasted eggplant, peppers, tomato, garlic

### CARAMELIZED TOMATO

olive tapenade

### SMOKED TROUT ROE

whipped cream cheese, baby herbs

### PICKLED VEGETABLES

cauliflower, Mediterranean pickles, cabbage, fennel

### LIMA BEAN

green herb tahini

### BABA GANOUSH

charred eggplant, lemon, sour cream

### CANDIED ALMONDS

candied with amba

## h u m m u s

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+ ADD ASSORTED CRUDITÉ 10

CLASSIC TAHINI 19  
Aleppo pepper

LAMB RAGU 30  
crispy garbanzo beans

BRUSSELS SPROUTS 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 16  
preserved mango, spicy pepper zhoug, tahini

FATTOUSH SALAD 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

WATERMELON AND FETA 15  
harissa, watermelon radish, pickled rind, cilantro, lime,  
black sesame

## large plates

CRISPY EGGPLANT 27  
caramelized tomato, goat cheese

WHOLE ROASTED CAULIFLOWER 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

PRIME FILET MIGNON 89  
9 oz., slow cooked onions, lima beans, apricot, turmeric

## sides

JEWEL SAFFRON RICE 15

CHARRED CABBAGE 14  
tahini, duqqa, hazelnut and roasted pepper muhammarra

HEIRLOOM TOMATO AND CUCUMBER SALAD 14  
feta cheese, onion

WHIPPED BUTTERY POTATOES 15

SEASONED FRENCH FRIES 14  
harissa mayo

VEGAN | MODIFICATION AVAILABLE

## DESSERT

LABNEH DONUTS  
Persian cherry,  
pomegranate caramel  
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

