

DINNER MENU



MAKE PROJECTS

EAT WELL. DO GOOD.

Merging Agriculture Kitchens & Employment

MAKE Projects is a nonprofit employment social enterprise dedicated to empowering refugee and immigrant women and youth.

Since 2017, over 300 trainees from 27 different countries have gained job readiness skills on our farm and in our restaurant.

Our cuisine is globally inspired by our participants' diverse backgrounds and highlights the best seasonal produce from our farm and local producers.

SPREADS

all served with housemade za'atar focaccia toast and buttermilk flatbread

HOUSE MADE FARMER'S CHEESE <i>za'atar, rose petal, pomegranate molasses (D, S)</i>	10
ROASTED BEET HUMMUS (V, S)	10
AFGHAN LAGHATAQ <i>roasted eggplant, tomato, bell peppers (V)</i>	10
TASTING OF ALL THREE SPREADS	16

SMALL SHARES

ROASTED DATES <i>EVOO, citrus zest, Egyptian romi cheese (D)</i>	8
GRILLED WINTER SQUASH <i>baharat spice, mast o khair (V, N)</i>	14
SEARED HALLOUMI <i>toasted focaccia, cherry tomato, sumac vinaigrette (D, G, S)</i>	12
HOUSE MADE PICKLE PLATE <i>Chef's selection of pickled local vegetables (V)</i>	7
FARMER'S MARKET SALAD <i>mixed greens, fresh vegetables, feta, toasted seeds, sumac vinaigrette. (D)</i>	12
SAN DIEGO-CAUGHT TUNA CRUDO <i>umami sauce, cucumber, Thai chili</i>	18
AFGHAN CHICKEN KEBAB <i>citrus piri piri, housemade buttermilk flatbread, Haitian pikliz (D, G)</i>	15
FAMIYA'S SOMALI BEEF KEBAB <i>preserved lemon aioli, housemade buttermilk flatbread, Haitian pikliz (D, G)</i>	16

(D) contains dairy | (E) contains eggs | (G) contains gluten | (N) contains nuts | (S) contains sesame | (V) vegan

Please notify us of any food allergies. Unless otherwise indicated, all meats are Halal.

4% service charge added to all checks to help offset the increasing cost of benefits and support a living wage for our staff.
This is not a gratuity paid to any staff member but helps us sustain vital day-to-day operations.

**Our vision is an
inclusive San Diego
that unites over a
common love of food
and culture.**

Paid work experience at
MAKE Projects is just one
part of our participants'
journey in building a
new life in the US. Keep
up with our special
events by joining our
weekly newsletter,
following our social
media or becoming a
donor!

Learn more about the
life-changing impacts of
MAKE Projects'
employment program for
refugee and immigrant
women and youth at:

www.sdmake.org
Instagram & Facebook
@sdmakeprojects



LARGE PLATES

SOMALI RED LENTILS 18
xawaash spice, buttermilk flatbread (V without flatbread, D, G)

ROASTED LOCALLY CAUGHT FISH 30
coconut curry sauce, Thai chili

"POULE NAN SOS" HAITIAN BRAISED CHICKEN 26
seared sweet plantain

NADEEN'S SYRIAN BEEF KIBBEH SAYNIYI 24
mast o khiar (D, G, N)

VIETNAMESE GRILLED LAMB SHOULDER 25
lettuce wraps, Haitian pikliz

SMASH BURGER 18
lettuce, tomato, pickle, cheddar cheese, lemon aioli, housemade bun, batata harra (D, E, G, S)

SIDES FOR THE TABLE

BATATA HARRA 9
roasted potato, lemon, chili flake, fresh herbs (V, S)

FARMER'S MARKET VEGETABLE 10
weekly selection (V)

SWEET & SAVORY BROWN RICE 9
date molasses, saffron, cinnamon, butter (D)

BUTTERED BROWN RICE (D) 8

HOUSEMADE BREADS 8
za'atar focaccia toast and buttermilk flatbread (G, S)

CONDIMENTS

PRESERVED LEMON AIOLI 2

CITRUS PIRI PIRI (V) 2

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