

HUMMUS

served with our house bread

CLASSIC

paprika, vegetable crudité,
ceci / 14.95

SMOKY GARLIC

preserved lemon,
chili oil / 15.95

POBLANO

sweet corn succotash,
corn pudding, crispy hominy,
black lime / 16.95

PUMPKIN

brown butter tahina, pepitas,
crispy sage / 18.95

CRISPY SHORT RIB HUMMUS

grilled onion, sherry,
beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil / 15.95

CHARRED EGGPLANT

aleppo, urfa pepper,
mint / 15.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 16.95

COLD MEZZE

MELON & GRANITA

avocado, mint, lemon balm,
urfa pepper vinaigrette / 15.95

WEDGE SALAD

baby iceberg greens, tomato,
sugar snap pea, avocado,
halloumi crouton,
crumbled feta dressing / 17.95

GREEK VILLAGE SALAD

tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta,
greek vinaigrette / 18.95

HOUSE-MADE STRACCIATELLA

tomato, torn crouton,
pistachio pesto, basil / 21.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic,
garlic chive / 20.95

KANPACHI*

lychee, almond, fresno chili,
desert hibiscus vinaigrette / 22.95

HAMACHI*

radish, cucumber, mint, fresno,
citrus koji / 22.95

TUNA & RUBY RED GRAPEFRUIT*

red beet aguachile, apple, mint,
dill oil / 23.95

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGHS

potato purée, swiss chard,
butternut squash, cilantro,
morita chicken jus / 22.95

ROASTED PORK BELLY

apple, honey, cilantro,
calabrese vinaigrette / 25.95

BRAISED LAMB WRAPPED IN EGGPLANT

tomato ragu, graviera cheese,
kalamata olive, date, cinnamon / 26.95

SLOW-BRAISED BEEF SHORT RIB

parmesan polenta, roasted carrot,
preserved lemon agrodolce / 34.95

SHAWARMA-SPICED SKIRT STEAK FRITES*

berbere red wine jus,
za'atar, feta / 38.95

CHAR-GRILLED LAMB CHOPS*

broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 13.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 16.95

HOT HONEY HALLOUMI

crispy garlic dukkah / 18.95

TRUFFLE BAKED ORZO

parmesan breadcrumbs,
chive, lemon zest / 32.95

SEAFOOD

GREEN CHILI SHRIMP

garlic, parmesan,
calabrian chili breadcrumb / 23.95

ALASKAN HALIBUT*

roasted carrot, cashew, curry,
tomato butter sauce / 34.95

HOKKAIDO SCALLOPS*

parmesan polenta, aleppo corn,
black lime / 41.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool date, red onion,
turmeric, tzatziki / 19.95

GRILLED CHICKEN

yogurt marinade,
sweet pepper, zhoug / 22.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 23.95

FAROE ISLANDS SALMON*

sweet pepper, red onion,
zhoug / 26.95

BEEF TENDERLOIN*

bell pepper, cipollini onion,
zhoug / 32.95

DESSERTS

FROZEN GREEK YOGURT

olive oil,
sea salt
9.95

brown butter,
candied pecan
11.95

STICKY DATE CAKE

medjool date, whiskey caramel,
whipped cream / 12.95

LEMON MERINGUE BAR

graham cracker crust,
citrus crema / 12.95

BANANA PUDDING CAKE

vanilla wafer crumble,
chocolate feuilletine / 13.95

CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,
whipped cream / 14.95

*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.