

HUMMUS

served with our house bread

CLASSIC
za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC
preserved lemon,
chili oil / 14.95

SWEET POTATO
brown butter tahini,
toasted pecan, dukkah / 15.95

CRISPY SHORT RIB
grilled onion, sherry,
beef jus / 18.95

SPICY CHICKEN RAGU

dried apricot, pine nut,
sorghum molasses / 18.95

SPREADS

WHIPPED FETA
crushed pistachio, olive oil,
lemon zest / 14.95

CHARRED EGGPLANT
house yogurt, lemon,
california olive oil / 15.95

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

SMOKED CHEDDAR LABNEH
piquillo pepper,
cipollini, pimento / 16.95

COLD MEZZE

MARINATED OLIVES,
VEGETABLES & FETA
sweety drop pepper, marcona almond,
orange zest / 14.95

MELON & GRANITA
cucumber, celery, jalapeño
thai basil, lemon / 15.95

GREEK VILLAGE SALAD
tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta,
greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA
vine ripened tomato, crouton,
pistachio pesto, sherry vinaigrette / 19.95

RAW

TRUFFLED SALMON*
fried leek, roasted garlic,
garlic chive / 20.95

HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 22.95

BIG EYE TUNA & WATERMELON*
radish, cucumber,
yuzu nigella vinaigrette / 23.95

MEDITERRANEAN BUTCHER

GRILLED BEET STEAK
grilled baby leek,
black garlic & rosemary salt,
avocado crema / 18.95

CRISPY CHICKEN THIGHS
swiss chard, piquillo pepper,
roasted butternut squash,
morita chicken jus / 22.95

ROASTED PORK BELLY
honeycrisp apple, hot honey harissa,
cilantro / 25.95

BLACK PEPPER BRAISED BEEF SHORT RIB
parmesan polenta,
sungold tomato / 33.95

SHAWARMA-SPICED SKIRT STEAK FRITES*
berebere red wine jus,
za'atar, feta / 37.95

CHAR-GRILLED LAMB CHOPS*
blistered broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES
mizithra, rosemary,
scallion crema / 12.95

GREEN FALAFEL
avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS
almond & cashew dukkah,
harissa honey / 15.95

HOT HONEY HALLOUMI
crispy garlic dukkah / 18.95

TRUFFLED BAKED ORZO
parmesan, lemon zest,
garlic breadcrumbs / 29.95

SEAFOOD

GREEN CHILI SHRIMP
garlic, parmesan,
calabrian chili breadcrumb / 19.95

GRILLED BRANZINO*
hatch chili, kosho,
blistered tomato, pecan / 39.95

DIVER SEA SCALLOPS
sweet corn, creamy polenta,
black lime / 40.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER
medjool date, red onion,
turmeric, tzatziki / 18.95

GRILLED CHICKEN
yogurt marinade,
sweet pepper, zhoug / 20.95

LAMB & BEEF KEFTA*
lemon, olive oil, tzatziki / 22.95

PORK TENDERLOIN*
sakura pork, napa cabbage, red onion,
pineapple amba, pecan / 24.95

FAROE ISLANDS SALMON*
sweet pepper, red onion,
zhoug / 24.95

DESSERTS

FROZEN GREEK YOGURT

olive oil, sea salt 8.95	pistachio, candied orange 11.95
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STICKY DATE CAKE
medjool date, whiskey caramel,
whipped cream / 11.95

LEMON MERINGUE BAR
citrus crema,
graham cracker crust / 12.95

BANANA PUDDING CAKE
vanilla wafer crumble,
chocolate feuilletine / 12.95

CHOCOLATE HAZELNUT TORTE
chocolate mousse, hazelnut praline,
vanilla 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.