

HUMMUS

served with our house bread

CLASSIC

paprika, olive oil,
vegetable crudité / 12.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 13.95

LENTIL

piquillo, kumquat, garlic,
olive oil / 14.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 15.95

SPICY LAMB RAGU*

braised lamb shoulder, harissa / 17.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry,
beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 13.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 13.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 14.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweety drop pepper, marcona almond,
orange zest / 12.95

CHILLED CUCUMBERS

cashew cream, dukkah, pickled fresno,
mint relish / 14.95

GREEK VILLAGE

vine ripened tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

marinated tomato, crouton,
sherry vinaigrette / 18.95

RAW

AHI TUNA CARPACCIO*

white asparagus, lemon,
red pepper emulsion / 19.95

TURMERIC CHILI SHRIMP*

habanero, kiwi, charred
avocado, dill oil / 21.95

YELLOWTAIL*

texas citrus, jalapeño,
crispy rice / 22.95

MEDITERRANEAN BUTCHER

CRISPY HEIRLOOM CHICKEN THIGH

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

ROASTED PORK BELLY*

harissa honey, red onion,
calabrese vinaigrette / 28.95

TAMARIND BRAISED SHORT RIB*

brown butter lentil, date, mint,
pomegranate molasses / 29.95

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES*

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

CHAR-GRILLED LAMB CHOPS*

blistered broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 11.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
jalapeño / 12.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 13.95

PAN-ROASTED ROMANESCO CAULIFLOWER

labneh, honey, aleppo, lemon / 18.95

TRUFFLED BAKED ORZO

black truffle, parmesan,
garlic breadcrumb, chive,
lemon zest / 24.95

SEAFOOD

HALIBUT PICCATA*

sugar snap pea, cipolini onion,
crispy caper, lemon, assyrtiko / 28.95

JUMBO LUMP CRAB CAKES*

garlic, shallot, lemon, frisée,
kale & dill remoulade / 32.95

DIVER SCALLOPS*

strawberry, artichoke mash, mint,
pomegranate molasses / 32.95

KEBABS

served with basmati rice

GRILLED HALLOUMI

zucchini, tomato, onion, red zhoug / 17.95

GRILLED CHICKEN

yogurt marinade, sweet pepper,
zhoug / 18.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 18.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 24.95

DESSERT

FROZEN GREEK YOGURT

olive oil, sea salt / 8.95
lemon meringue / 9.95

STICKY DATE CAKE

medjool date, sumac, whiskey caramel,
whipped cream / 10.95

CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,
whipped cream / 11.95

BASQUE CHEESECAKE

macerated strawberry, pistachio,
whipped cream / 12.95'

CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel cookie crust
whipped cream / 14.95

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.