

HUMMUS

served with our house bread

CLASSIC

paprika, olive oil, vegetable crudité / 13.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 14.95

ASPARAGUS & PEA

carrot, fava bean, radish,
pickled fresno / 16.95

SPICY LAMB RAGU*

braised lamb shoulder, harissa / 18.95

AVOCADO

applewood smoke, strawberry, gooseberry,
jalapeño, cilantro / 16.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry,beef jus /18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 14.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 14.95

MUHAMMARA

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

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 16.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweety drop pepper,
marcona almond,
orange zest / 13.95

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

grilled asparagus, smoked marcona
almond, asparagus vinaigrette / 20.95

RAW

SEARED AHI TUNA*

pomegranate, jalapeño,
nuoc cham / 19.95

TRUFFLED SALMON*

fried leek, roasted garlic
sherry, cilantro / 21.95

YELLOWTAIL*

texas citrus, kumquat
radish, jalapeño,
crispy rice / 22.95

BRUNCH

STRAWBERRY RHUBARB BISCUIT

strawberry compote, balsamic,
whipped cream / 7.95

AVOCADO TOAST

pomegranate, preserved lemon,
mint / 13.95

KHACHAPURI*

baked egg, cremini mushroom,
graviera, green onion / 15.95

AÇAÍ BOWL

blueberry, banana, pomegranate,
dukkah, coconut, mint / 13.95

SHORT RIB SHAKSHUKA*

local eggs, spicy harissa, graviera,
roasted potato / 18.95

KEFTA & EGGS*

lamb & beef kefta, fried eggs,
tzatziki, lemon dill rice / 23.95

SHAWARMA-SPICED SKIRT STEAK & EGG*

fried eggs, crispy potato,
tzatziki / 39.95

JERUSALEM BAGEL & SMOKED SALMON SPREAD

sumac red onion, tomato,
caper, labneh / 19.95

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

KEBABS

served with basmati rice

GRILLED MUSHROOM

portobella, oyster,
sherry vinaigrette,
zhoug / 20.95

GRILLED CHICKEN

yogurt marinade, sweet pepper,
zhoug / 20.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 21.95

GRILLED SALMON*

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

BEEF TENDERLOIN*

bell pepper, cipolini onion,
zhoug / 32.95

BRUNCH COCKTAILS

KALIMERA

kir yianni "akakies" sparkling rosé,
peach, thyme / 15

BRUNCH BRAMBLE

gin mare, blackberry,
maple, lemon / 15

CARAJILLO MARTINI

beatrix voyager espresso,
vodka, licor 43, coffee liqueur,
demerara / 15

HARISSA BLOODY MARY

chili-garlic vodka, sopressata,
piparra pepper, halloumi / 16

COFFEE & TEA

LA COLOMBE COLD BREW / 6

LA COLOMBE DRAFT LATTE

vanilla oat milk or mocha / 6

ORGANIC RISHI TEA

blueberry hibiscus,
jasmine green, matcha super green,
chamomile, earl grey / 3.95

BRUNCH

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