

## HUMMUS

served with our house bread

**CLASSIC**  
za'atar, olive oil,  
vegetable crudité / 15.95

**SMOKY GARLIC**  
ceci, aleppo & urfa pepper,  
preserved lemon / 15.95

**WILD MUSHROOM**  
truffle, mushroom ragu,  
chive / 16.95

**SPICY LAMB RAGU\***  
braised lamb shoulder,  
harissa / 18.95

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## AVOCADO HUMMUS W/MAINE LOBSTER

sungold tomato, fresno chili,  
thai basil / 32.95

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## SPREADS

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

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

**TOASTED ALMOND**  
garlic, castelvetro olive,  
fresh herbs / 16.95

**SPINACH LABNEH**  
blueberry, dill, chili oil / 16.95

## RAW

**EGGPLANT TARTARE**  
kumquat, walnut, pomegranate,  
garlic, chive / 15.95

**LOCAL SNAPPER  
CEVICHE\***  
lemongrass, jalapeño, fresno,  
asian pear, cilantro / 19.95

**HAMACHI\***  
charred avocado, ginger scallion,  
kiwi, desert hibiscus / 21.95

**BIG EYE TUNA\***  
israeli couscous,  
pomegranate, cucumber,  
nigella yuzu vinaigrette / 26.95

## COLD MEZZE

**WHIPPED FETA &  
MARINATED OLIVES**  
marcona almond, sweet drop,  
lemon zest / 15.95

**LEAFY GREENS**  
ricotta salata, watermelon radish,  
almond, citrus vinaigrette / 14.95

**GREEK VILLAGE SALAD**  
vine ripened tomato, persian cucumber,  
red onion, kalamata olive, bell pepper,  
feta, greek vinaigrette / 18.95

**HOUSE-MADE  
STRACCIATELLA**  
marinated tomato,  
sesame, challah crouton,  
meyer lemon, basil / 24.95

## BRUNCH

**STRAWBERRY  
DROP BISCUIT**  
strawberry coulis,  
whipped cream / 5.95

**SPINACH & AVOCADO  
FRITTATA**  
fresh grated tomato, parmesan,  
aleppo, garlic / 16.95

**KHACHAPURI\***  
baked egg, cremini mushrooms,  
graviera cheese, green onion / 16.95

**SHORT RIB  
SHAKSHUKA\***  
local eggs, spicy harissa, graviera,  
roasted fingerling potato / 19.95

**KEFTA & EGGS\***  
lamb & beef kefta,  
fried eggs, tzatziki,  
lemon dill rice / 23.95

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## SMOKED SALMON SPREAD & JERUSALEM BAGEL

sumac red onion, tomato,  
caper, labneh / 24.95

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## KEBABS

served with basmati rice

**GRILLED MUSHROOM**  
ras el hanout, red onion,  
souvlaki vinaigrette, tzatziki / 19.95

**GRILLED CHICKEN\***  
yogurt marinade, sweet pepper,  
zhoug / 22.95

**LAMB & BEEF KEFTA\***  
lemon, olive oil, tzatziki / 23.95

**ORA KING SALMON\***  
sweet pepper, red onion,  
lemon, olive oil, zhoug / 29.95

**BEEF TENDERLOIN\***  
bell pepper, red onion, zhoug / 36.95

## HOT MEZZE

**CRISPY POTATOES**  
mizithra, rosemary,  
scallion crema / 13.95

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

**BROCCOLI  
w/DATE TAHINA**  
za'atar, extra virgin olive oil,  
lemon zest / 15.95

## COCKTAILS

**LOOSE  
PAMPLEMOUSSE**  
gin, campari, raspberry,  
lemon, soda / 16

**CITRUS  
PARADISI**  
basic vodka, cocchi americano,  
grapefruit, lime, prosecco / 16

**CARAJILLO MARTINI**  
e1even vodka, coffee liqueur,  
beatrice voyager espresso,  
licor 43, demerara / 16

**HARISSA  
BLOODY MARY**  
chili-garlic infused vodka,  
house harissa, pickles / 16

## ZERO PROOF

**COLD BREW**  
beatrice coffee roasters / 8

**POMEGRANATE  
BACKSPLASH**  
pomegranate grenadine,  
cold-pressed orange,  
fever tree sicilian lemonade / 11

**FAUX-LOMA**  
house-made pineapple fresno cordial,  
lime, three cents greek grapefruit soda / 11

**COMMENT SECTION**  
liquid alchemist coconut,  
strawberry, pineapple, lime / 11