

## HUMMUS

served with our house bread

### CLASSIC

za'atar, olive oil,  
vegetable crudité / 11.95

### WILD MUSHROOM

mushroom ragu,  
garlic shoot / 13.95

### SMOKY GARLIC

charred avocado, chili oil / 13.95

### SPICY LAMB RAGU\*

braised lamb shoulder,  
harissa / 16.95

## CRISPY SHORT RIB HUMMUS\*

grilled onions, sherry,  
beef jus / 17.50

## SPREADS

### WHIPPED FETA

crushed pistachio, olive oil,  
lemon zest / 12.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 12.95

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 12.95

### AVOCADO & SWEET PEA

jalapeño, lime, cilantro / 12.95

## COLD MEZZE

### MARINATED OLIVES & FETA

pickled cauliflower & onion,  
sweety drop pepper, marcona almond,  
orange zest / 11.95

### GREEK VILLAGE SALAD

mighty vine tomato, persian cucumber,  
red onion, kalamata olive, bell pepper,  
feta, greek vinaigrette / 15.95

### CITRUS POACHED SHRIMP\*

tamarind, aleppo, radish,  
lime, mint / 16.95

## HOUSE-MADE STRACCIATELLA

marinated tomatoes,  
sherry vinaigrette, croutons / 16.95

## RAW

### HAMACHI\*

turmeric, aji amarillo,  
charred gooseberry,  
crystallized hibiscus flower / 17.95

### AHI TUNA CARPACCIO\*

pomegranate, jalapeño,  
hibiscus, shiso / 17.95

### BEEF TARTARE\*

finger lime, lemongrass,  
mint, crispy rice,  
lettuce cups / 16.95

## BRUNCH

### BLUEBERRY DROP BISCUIT

blueberry coulis, whipped cream / 5.95

### HOUSE-MADE LABNEH & BERRIES

pomegranate molasses / 10.95

### SPINACH & AVOCADO FRITTATA

fresh grated tomato, parmesan,  
aleppo, garlic / 14.95

### KHACHAPURI\*

baked egg, cremini mushrooms,  
graviera, green onion / 14.95

### SHORT RIB SHAKSHUKA\*

local eggs, spicy harissa,  
graviera, roasted sweet potato / 16.95

### GREEN SHAKSHUKA\*

shrimp, garbanzo bean,  
greek yogurt / 16.95

### KEFTA & EGGS\*

*choice of*  
chicken kefta or lamb & beef kefta  
fried eggs, tzatziki,  
lemon dill rice / 17.95

## SMOKED SALMON SPREAD & JERUSALEM BAGEL\*

sumac red onion, tomato,  
caper, labneh / 19.95

## KEBABS

served with basmati rice

### GRILLED CAULIFLOWER

medjool dates, red onion,  
turmeric, tzatziki / 14.95

### GRILLED CHICKEN\*

yogurt marinade,  
sweet peppers, zhoug / 15.95

### CHICKEN KEFTA\*

lemon, olive oil, tzatziki / 15.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 16.95

### GRILLED SALMON\*

sweet peppers, red onions, lemon,  
olive oil, zhoug / 24.50

### BEEF TENDERLOIN\*

bell pepper, red onion, zhoug / 36.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 10.95

### GREEN FALAFEL

avocado tzatziki, garlic tahini,  
dania spice / 11.95

### BROCCOLI W/ DATE TAHINA

za'atar, extra virgin  
olive oil, lemon zest / 11.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 12.95

## COCKTAILS

### LOOSE PAMPLEMOUSSE

gin, campari, raspberry,  
lemon, soda / 13

### CITRUS PARADISI

basic vodka, cocchi americano,  
grapefruit, lime, prosecco / 13

### HARISSA BLOODY MARY

chili-garlic infused vodka,  
house harissa, pickles / 13

## ZERO PROOF

### BEATRIX COFFEE ROASTERS COLD BREW / 6

FAUX-LOMA  
appel's pineapple serrano cordial,  
lime, three cents greek  
grapefruit soda / 10

### ONE FOR THE ROAD blackberry cardamom cordial, yuzu, lime, soda / 10

GIVE ME LIFE  
lyre's classico sparkling,  
strawberry, rose, bitters / 10