

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC

charred avocado, chili oil / 14.95

FAVA BEAN

asparagus, morel, ramp,
brown butter, dried mint / 15.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 15.95

LAMB RAGU

braised lamb, spicy harissa / 18.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry,
beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, olive oil,
lemon zest / 14.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 14.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 15.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweaty drop pepper, marcona almond,
orange zest / 14.95

CHILLED CUCUMBERS

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

GREEK VILLAGE SALAD

mighty vine 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

TRUFFLED SALMON*

fried leek, roasted garlic,
sherry, cilantro / 18.95

HALIBUT CEVICHE*

gooseberry, tomato, black lime,
rocoto vinaigrette / 18.95

AHI TUNA CARPACCIO*

white asparagus, lemon,
red pepper emulsion / 19.95

HAMACHI*

star fruit, serrano, pomegranate,
sweet lime vinaigrette / 19.95

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGH

potato puree, aleppo, isot, cilantro,
chili garlic vinaigrette / 19.95

AMISH CHICKEN SCHNITZEL

brussels sprout, sumac onion,
parsley, tzatziki / 19.95

ROASTED PORK BELLY*

harissa honey, red onion,
calabrese vinaigrette / 24.95

SHAWARMA-SPICED SKIRT STEAK FRITES*

za'atar, feta,
berebere red wine jus / 36.95

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 / 13.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 14.95

GRILLED HALLOUMI

turmeric, grape, watercress / 15.95

TRUFFLED BAKED ORZO

black truffle, parmesan,
garlic breadcrumb, chive,
lemon zest / 28.95

SEAFOOD

BLACK GARLIC SHRIMP SCAMPI*

lime pickle, chilies,
parmesan bread crumbs / 18.95

HALIBUT PICCATA*

sugar snap pea, cippolini 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 CAULIFLOWER

medjool date, red onion,
turmeric, tzatziki / 16.95

CHICKEN KEFTA

lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN*

yogurt marinade,
sweet pepper, zhoug / 19.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 19.95

GRILLED SALMON*

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

DESSERT

FROZEN GREEK YOGURT

olive oil, sea salt / 8.95
passion fruit, basil / 11.95

CRÈME BRÛLÉE PIE

strawberry rhubarb compote / 11.95

STICKY DATE CAKE

medjool date, sumac, whiskey caramel,
whipped cream / 11.95

KATAIFI CARROT CAKE

cashew cream cheese,
sesame dukkah brittle, pineapple / 12.95

CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel
cookie crust, whipped cream / 14.95

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

DINNER

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks.

We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.