

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

SWEET CORN

aleppo, chives, black lime / 19.95

CRISPY SHORT RIB HUMMUS*

grilled onions, sherry,
beef jus / 22.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo & urfa pepper,
olive oil / 15.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 15.95

MUHAMMARA

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

HOUSE-MADE LABNEH

roasted tomato, raw honey,
pomegranate sumac molasses / 16.95

FAROE ISLAND SMOKED SALMON

dill, scallion, fresno, lemon aioli,
rosemary crackers / 16.95

COLD MEZZE

HALIBUT CEVICHE*

plum, cucumber, corn,
passionfruit leche de tigre / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

CHILLED CUCUMBERS

cashew puree, dukkah, mint,
lemon zest, extra virgin olive oil / 14.95

WATERMELON & FETA

jalapeño, cherry tomato, mint,
lemon honey vinaigrette / 16.95

GREEK VILLAGE

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

HOUSE-MADE STRACCIATELLA

grilled peach, pistachio pesto,
crouton, basil / 24.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 13.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS

cashew & almond dukkah,
citrus harissa, honey / 15.95

BRUNCH

STRAWBERRY RHUBARB DROP BISCUIT

strawberry & rhubarb jam,
fennel pollen, whipped cream / 6.95

AVOCADO TOAST

pomegranate, sesame, sourdough,
preserved lemon vinaigrette / 15.95

AÇAÍ BOWL

blueberry, banana,
pomegranate, coconut, honey,
almond & cashew dukkah / 15.95

SUMMER FRITTATA

corn, heirloom tomato,
jalapeño, oaxaca cheese / 15.95

SHORT RIB SHAKSHUKA*

poached egg, graviera cheese,
spicy tomato harissa, cilantro / 19.95

CHICKEN KEFTA BURGER W/ FRIED EGG*

boston lettuce, tomato,
tzatziki, french fries / 22.95

SHAWARMA-SPICED SKIRT STEAK & EGGS*

fried eggs, crispy potatoes,
tzatziki / 36.95

SALADS

KALE CAESAR

pecorino, toasted breadcrumbs,
pickled raisin, lemon vinaigrette / 16.95
add chicken 6.95 / add salmon 9.50

VEGETABLE COBB

cherry tomato, avocado, mandarin orange,
almond, spicy chickpea, feta, romaine,
arugula, honey vinaigrette / 19.95

MEDITERRANEAN CHOPPED*

chicken, cauliflower, olive, date,
graviera cheese, red pepper, caper, romaine,
arugula, house vinaigrette / 23.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool dates, red onion,
turmeric, tzatziki / 19.95

CHICKEN KEFTA*

lemon, olive oil, tzatziki / 21.95

GRILLED CHICKEN*

yogurt marinade, sweet pepper,
zhoug / 22.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 23.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 29.95

COCKTAILS

KALIMERA

kir yianni "akakies" sparkling rosé,
peach, thyme / 16

BRUNCH BRAMBLE

gin mare, blackberry,
maple, lemon / 16

CARAJILLO MARTINI

e11even vodka, coffee liqueur,
beatrice voyager espresso,
licor 43, demerara / 16

HARISSA BLOODY MARY

chili-garlic vodka, herbs, chorizo,
piparra pepper, halloumi / 17

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