

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 11.95

SWEET CORN

corn cream, ufra,
aleppo, lime / 13.95

SMOKY GARLIC

charred avocado, chili oil / 13.95

LAMB RAGU*

braised lamb shoulder,
spicy 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 & FAVA BEAN

jalapeño, scallions, mint, lemon / 12.95

RAW

BEEF TARTARE*

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

HAMACHI*

charred avocado, ginger scallion,
kiwi, desert hibiscus / 17.95

AHI TUNA & WATERMELON*

cucumber, mint, nigella,
black pepper & yuzu vinaigrette / 17.95

COLD MEZZE

MARINATED OLIVES & FETA

marcona almonds, lemon zest,
middle east spices / 10.95

VILLAGE SALAD

mighty vine cherry tomatoes,
persian cucumber, red onion, feta,
greek vinaigrette / 13.95

LEMON POACHED SHRIMP*

english pea purée,
pickled fresno, mint / 16.95

HOUSE-MADE STRACCIATELLA

marinated tomatoes,
sherry vinaigrette,
croutons / 16.95

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGH*

greek yogurt, ceci, piparra pepper,
green harissa / 18.95

SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT*

tomatoes, graviera, dates,
cinnamon / 22.95

ROASTED PORK BELLY*

black cherry, garlic confit,
saba vinaigrette / 23.95

TAMARIND-BRAISED SHORT RIB*

corn purée, red onion,
pickled barberries, cilantro / 24.95

SHAWARMA SPICED SKIRT STEAK*

horseradish labneh, watercress,
black garlic mushroom jus / 28.95

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 / 17.95

GRILLED SALMON*

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

AHI TUNA*

shisito pepper, basil, red zhoug / 35.95

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

GRILLED HALLOUMI

spicy turmeric cream, grapes,
saba, watercress / 17.95

SEAFOOD

BLACK GARLIC SHRIMP SCAMPI*

lime pickle, chilies,
parmesan bread crumbs / 16.95

PEI MUSSELS*

sujuk sausage, roasted potatoes,
fennel, sherry wine / 22.95

PAN-ROASTED HALIBUT*

baby turnips, turmeric, coconut,
charred scallion oil / 29.95

DESSERT

LEMON MERINGUE FROZEN GREEK YOGURT

7.95

FROZEN GREEK YOGURT

olive oil, sea salt / 7.95

KULFI

vanilla cookie crumble, marcona
almond, coriander caramel / 8.95

CRÈME BRÛLÉE PIE

summer strawberry,
strawberry sumac coulis / 9.95

ISOT DOUBLE CHOCOLATE CAKE

caramel sauce, whipped cream / 9.95

PISTACHIO CAKE

orange, grapefruit,
whipped cream / 10.95

HALVA

medjool date, roasted grapes,
marcona almond / 10.95

DINNER

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

A 3% restaurant surcharge has been added to all guest checks. If you would like this removed, please let us know.