

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC

charred avocado,
chili oil / 14.95

ASPARAGUS & PEA

carrot, fava bean, radish,
pickled fresno / 16.95

AVOCADO

applewood smoke, strawberry,
gooseberry, jalapeño, cilantro / 19.95

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 / 15.95

MUHAMMARA

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

COLD MEZZE

MARINATED OLIVES & FETA

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

GREEK VILLAGE SALAD

mighty vine tomato,
persian cucumber, red onion,
kalamata olive, bell pepper,
feta, greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

vine ripened tomato, crouton,
pistachio pesto, sherry vinaigrette / 18.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic,
garlic chive / 20.95

HALIBUT CEVICHE*

english pea, cara cara orange,
pomegranate, buttermilk / 21.95

HAMACHI & CHARRED AVOCADO*

coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 22.95

TUNA TAGLIATELLE*

coconut, kiwi, green onion,
aji amarillo vinaigrette / 22.95

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGH

potato puree,
aleppo, isot,cilantro,
chili garlic vinaigrette / 21.95

PORK BELLY

swiss chard, pomegranate,
calabrian chili vinaigrette / 25.95

BRAISED BEEF SHORT RIB

parmesan polenta, tamarind,
pomegranate date glaze / 33.95

SHAWARMA-SPICED SKIRT STEAK FRITES*

za'atar, feta,
berebere red wine jus / 37.95

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 / 14.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 14.95

GRILLED ASPARAGUS

muscat grape, queso ibérico,
california bay leaf vinaigrette / 15.95

SEAFOOD

GREEN CHILI SHRIMP

garlic, parmesan,
calabrian chili breadcrumb / 19.95

STRIPED BASS

english pea, snap pea, fava,
lemon verbena / 25.95

ALASKAN HALIBUT*

artichoke, garlic,
meyer lemon vinaigrette / 29.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool date, red onion,
turmeric, tzatziki / 17.95

CHICKEN KEFTA

lemon, olive oil, tzatziki / 19.95

GRILLED CHICKEN

yogurt marinade,
sweet pepper, zhoug / 20.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 21.95

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

*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

DINNER