

## 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

### WILD MUSHROOM

truffle, mushroom ragu,  
chive / 16.95

### SPICY LAMB RAGU\*

braised lamb shoulder,  
harissa / 18.95

## AVOCADO HUMMUS W/MAINE LOBSTER

sungold tomato, fresno chili,  
thai basil / 32.95

## SPREADS

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 15.95

### MUHAMMARA

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

### TOASTED ALMOND

garlic, castelvetrano olive,  
fresh herbs / 16.95

### SPINACH LABNEH

blueberry, dill, chili oil / 16.95

## COLD MEZZE

WHIPPED FETA &  
MARINATED OLIVES  
marcona almond, sweet drop,  
lemon zest / 15.95

### LEAFY GREENS

ricotta salata, watermelon radish,  
almond, citrus vinaigrette / 14.95

### GREEK VILLAGE SALAD

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

### HOUSE-MADE STRACCIATELLA

marinated tomato,  
sesame, challah crouton,  
meyer lemon, basil / 24.95

## RAW

### EGGPLANT TARTARE

kumquat, walnut, pomegranate,  
garlic, chive / 15.95

### LOCAL SNAPPER CEVICHE\*

lemongrass, jalapeño, fresno,  
asian pear, cilantro / 19.95

### HAMACHI\*

charred avocado, ginger scallion,  
kiwi, desert hibiscus / 21.95

### BIG EYE TUNA\*

israeli couscous,  
pomegranate, cucumber,  
nigella yuzu vinaigrette / 26.95

## MEDITERRANEAN BUTCHER

### CRISPY CHICKEN THIGH\*

greek yogurt, ceci,  
piparra pepper,  
green harissa / 21.95

### TAMARIND-BRAISED SHORT RIB\*

sweet potato puree,  
barberries, red onion,  
finger lime, cilantro / 32.95

### SHAWARMA SPICED SKIRT STEAK\*

watercress,  
horseradish labneh,  
black garlic mushroom jus / 44.95

### CHAR-GRILLED LAMB CHOPS\*

burnt oregano,  
garlic, lamb jus,  
farro / 49.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 13.95

### GREEN FALAFEL

avocado tzatziki, garlic tahini,  
dania spice / 14.95

### BROCCOLI w/DATE TAHINA

za'atar, extra virgin olive oil,  
lemon zest / 15.95

### TRUFFLED BAKED ORZO

black truffle, parmesan,  
garlic breadcrumbs, chive,  
lemon zest / 29.95

## SEAFOOD

### BLACK GARLIC SHRIMP SCAMPI\*

lime pickle, chilies,  
parmesan bread crumbs / 28.95

### DIVER SCALLOPS\*

fig, fenugreek,  
sumac & date vinaigrette / 32.95

### ZA'ATAR ROASTED KING SALMON\*

aleppo roasted carrot, garlic yogurt,  
mediterranean salsa macha / 34.95

WHOLE  
GRILLED BRANZINO\*  
olive & anchovy tapenade, brown butter,  
pine nut, parsley / 64.95

## KEBABS

served with basmati rice

### GRILLED MUSHROOM

ras el hanout, red onion,  
souvlaki vinaigrette, tzatziki / 19.95

### GRILLED CHICKEN\*

yogurt marinade, sweet pepper,  
zhoug / 22.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 23.95

### ORA KING SALMON\*

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

### BEEF TENDERLOIN\*

bell pepper, red onion, zhoug / 36.95

## DESSERT

### FROZEN GREEK YOGURT

olive oil, sea salt / 9.95

### STICKY DATE CAKE

whiskey caramel, sumac,  
whipped cream / 12.95

### CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,  
whipped cream / 13.95

### HALVA WITH...

roasted grapes, marcona almond,  
wonderful little date bar / 16.95

## BOUGATSA

phyllo pastry, vanilla custard,  
cinnamon sugar streusel,  
orange blossom / 19.95

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