

## HUMMUS

served with our house bread

### CLASSIC

paprika, olive oil,  
vegetable crudité / 11.95

### ARTICHOKE

sunflower seed tahini,  
sunflower sprouts / 11.95

### SMOKY GARLIC

ceci, aleppo & ufra peppers,  
preserved lemon / 12.95

### LAMB RAGU\*

braised lamb shoulder,  
spicy harissa / 16.95

### CRISPY SHORT RIB HUMMUS

grilled onions, sherry, beef jus / 16.95

## SPREADS

### WHIPPED FETA

crushed pistachio, aleppo,  
olive oil, lemon zest / 12.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 12.95

### AVOCADO & SWEET PEA

jalapeño, lime, cilantro / 12.95

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 12.95

## ALL OF OUR FAVORITE SPREADS

includes smoky garlic hummus,  
muhammara, & whipped feta  
(served with our house bread) / 19.95

## COLD MEZZE

### MARINATED OLIVES & FETA

marcona almond, lemon zest,  
middle east spices / 9.95

### ROASTED SUNCHOKES W/ LEMON JAM

rosemary smoked yogurt,  
caraway, za'atar / 11.95

### VILLAGE SALAD

kalamata olive, tomato,  
cucumber, red onion, feta,  
greek vinaigrette / 13.95  
add falafel, chicken, or salmon / 9.95

## RAW

### AHI TUNA\*

honeycrisp apple,  
pomegranate, shaved fennel,  
nigella yuzu vinaigrette / 15.95

### YELLOWTAIL\*

texas citrus, jalapeño,  
crispy rice / 16.95

### ORA KING SALMON\*

crispy capers, red onion  
citrus vinaigrette / 16.95

## MEDITERRANEAN BUTCHER

### HEIRLOOM CRISPY CHICKEN THIGH\*

butternut squash, sautéed greens,  
garlic chili pan jus / 17.95

### SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT\*

tomato, graviera, date,  
cinnamon / 21.95

### CRISPY PORK BELLY\*

honeycrisp apple, harissa honey,  
coriander, lemon / 22.95

### SHAWARMA SPICED SKIRT STEAK\*

horseradish labneh, watercress,  
black garlic mushroom jus / 28.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 9.95

### GREEN FALAFEL

avocado tzatziki, garlic tahini,  
jalapeño / 11.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 12.95

## SEAFOOD

### GRILLED SQUID STEAK\*

roasted garlic, chili &  
nigella butter, chervil,  
parsley / 18.95

### PAN-ROASTED HALIBUT\*

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

### BLACK GARLIC SHRIMP SCAMPI\*

lime pickle, chilies,  
parmesan bread crumbs / 16.95

## KEBABS

served with basmati rice

### GRILLED CAULIFLOWER

medjool date, red onion,  
turmeric, tzatziki / 14.95

### GRILLED CHICKEN\*

yogurt marinade, sweet peppers,  
zhoug / 15.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 16.95

### GRILLED SALMON\*

sweet peppers, red onion,  
lemon, olive oil, zhoug / 23.95

## DESSERT

### LEMON MERINGUE FROZEN GREEK YOGURT

7.95

### FROZEN GREEK YOGURT

olive oil, sea salt / 7.95

### ALMOND TART

mixed berries, whipped cream / 9.95

### COCONUT RICE PUDDING

cardamom, cinnamon, berries,  
pomegranate molasses, mint / 9.95

### ISOT DOUBLE CHOCOLATE CAKE

caramel sauce, whipped cream / 9.95

### HALVA

roasted grapes, marcona almond / 10.95