

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 11.95

WILD MUSHROOM

mushroom ragu,
garlic shoot / 13.95

SMOKY GARLIC

charred avocado, chili oil / 13.95

SPICY LAMB RAGU*

braised lamb shoulder,
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 & SWEET PEA

jalapeño, lime, cilantro / 12.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweet drop pepper, marcona almond,
orange zest / 11.95

GREEK VILLAGE SALAD

mighty vine tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 15.95

CITRUS POACHED SHRIMP*

tamarind, aleppo, radish,
lime, mint / 16.95

HOUSE-MADE STRACCIATELLA

marinated tomatoes,
sherry vinaigrette, croutons / 16.95

RAW

HAMACHI*

turmeric, aji amarillo,
charred gooseberry,
crystallized hibiscus flower / 17.95

AHI TUNA CARPACCIO*

pomegranate, jalapeño,
hibiscus, shiso / 17.95

BEEF TARTARE*

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

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGH*

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

ROASTED PORK BELLY*

honey crisp apple, garlic confit,
saba vinaigrette / 23.95

TAMARIND-BRAISED SHORT RIB*

mushroom puree, pickled barberries,
nigella seed, finger lime / 24.95

SHAWARMA SPICED SKIRT STEAK*

horseradish labneh, watercress,
black garlic mushroom jus / 28.95

CHAR-GRILLED LAMB CHOPS*

burnt oregano, garlic,
lamb jus, farro / 48.95

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

TRUFFLE BAKED ORZO

parmesan bread crumbs,
chives, lemon zest / 28.95

SEAFOOD

BLACK GARLIC SHRIMP SCAMPI*

lime pickle, chilies,
parmesan bread crumbs / 16.95

PAN-ROASTED WHITE STRIPED BASS*

baby turnips, turmeric, coconut,
charred scallion oil / 28.95

DIVER SCALLOPS*

fig, fenugreek,
sumac & date vinaigrette / 32.95

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

BEEF TENDERLOIN*

bell pepper, red onion, zhoug / 36.95

DESSERT

LEMON MERINGUE FROZEN GREEK YOGURT

7.95

FROZEN GREEK YOGURT

olive oil, sea salt / 7.95

CRÈME BRÛLÉE PIE

honey crisp apple, rose honey / 9.95

CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,
whipped cream / 9.95

STICKY DATE CAKE

medjool dates, sumac, whiskey caramel,
whipped cream / 10.95

HALVA WITH...

roasted grapes, marcona almond,
wonderful little date bar / 11.95