

HUMMUS

served with our gluten free crackers

CLASSIC

paprika, olive oil,
vegetable crudité / 12.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 13.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 15.95

SWEET CORN

ceci, aleppo,
black lime, chives / 16.95

SPICY LAMB RAGU*

braised lamb shoulder, harissa / 17.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry,
beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 13.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 13.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 14.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweety drop pepper, marcona almond,
orange zest / 12.95

GREEK VILLAGE

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

WATERMELON & FETA

jalapeño, cherry tomato, mint,
lemon honey vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

grilled peach, basil,
pistachio pesto / 18.95

RAW

BIG EYE TUNA & WATERMELON*

radish, yuzu nigella vinaigrette / 19.95

TURMERIC CHILI SHRIMP*

habanero, kiwi, charred
avocado, dill oil / 21.95

YELLOWTAIL*

texas citrus, kumquat, radish,
jalapeño, crispy rice / 22.95

MEDITERRANEAN BUTCHER

HEIRLOOM CHICKEN THIGH

swiss chard, piquillo pepper,
roasted butternut squash,
morita chicken jus / 22.95

PORK BELLY*

harissa honey, red onion,
calabrese vinaigrette / 28.95

TAMARIND BRAISED SHORT RIB*

brown butter lentil, date,
mint, pomegranate molasses,
roasted poblano-lime zhoug / 29.95

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES*

za'atar, feta,
berbere red wine jus / 38.95

CHAR-GRILLED LAMB CHOPS*

blistered broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 11.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
jalapeño / 12.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 13.95

PAN-ROASTED ROMANESCO CAULIFLOWER

labneh, honey, aleppo, lemon / 18.95

GRILLED HALLOUMI

medjool date, pomegranate,
chimichurri / 18.95

SEAFOOD

GRILLED HALIBUT*

harissa honey, pineapple amba,
basil oil / 26.95

DIVER SCALLOPS*

sugar snap pea, cippolini onion,
crispy caper, lemon vinaigrette / 32.95

KEBABS

served with basmati rice

GRILLED CHICKEN

yogurt marinade,
sweet pepper, zhoug / 18.95

LAMB & BEEF KEFTA*

lemon, olive oil,
tzatziki / 18.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 24.95

BEEF TENDERLOIN*

bell pepper, cippolini onion,
zhoug / 32.95

DESSERT

LEMON MERINGUE FROZEN GREEK YOGURT

8.95

FROZEN GREEK YOGURT

olive oil, sea salt / 8.95

HALVA WITH...

frozen grape, marcona almond,
wonderful little date bar / 14.95

GLUTEN FREE

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

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garlic tahini, jalapeño / 12.95

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almond & cashew dukkah,
harissa honey / 13.95

BRUNCH

AÇAÍ BOWL

blueberry, banana, pomegranate,
dukkah, coconut, mint / 13.95

KEFTA & EGGS*

lamb & beef kefta,
fried eggs, tzatziki,
lemon dill rice / 18.95

SHAWARMA-SPICED SKIRT STEAK & EGGS*

fried eggs, crispy potato,
tzatziki / 38.95

SHORT RIB SHAKSHUKA*

local eggs, spicy harissa, graviera,
roasted potato / 18.95

KEBABS

served with basmati rice

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yogurt marinade,
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BRUNCH COCKTAILS

KALIMERA

kir yianni "akakies" sparkling rosé,
peach, thyme / 15

BRUNCH BRAMBLE

gin mare, blackberry,
maple, lemon / 15

CARAJILLO MARTINI

beatrice voyager espresso,
vodka, licor 43, coffee liqueur,
demerara / 15

HARISSA BLOODY MARY

chili-garlic vodka, soproessata,
piparra pepper, halloumi / 16

COFFEE & TEA

LA COLOMBE COLD BREW / 6

LA COLOMBE DRAFT LATTE

double shot, vanilla,
or mocha / 6

ORGANIC RISHI TEA

blueberry hibiscus,
jasmine green, matcha super green,
chamomile, earl grey / 3.95

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