

HUMMUS

served with our house bread

CLASSIC
za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC
charred avocado,
chili oil / 14.95

PUMPKIN
brown butter,
toasted pumpkin seed,
nutmeg / 16.95

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 / 14.95

MUHAMMARA
roasted pepper, isot chili, walnut,
pomegranate molasses / 15.95

JAPANESE
SWEET POTATO
miso, poblano,
sesame, honey / 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,
sherry, cilantro / 18.95

HALIBUT CEVICHE*
kiwi, cucumber,
passionfruit leche de tigre,
cilantro / 20.95

HAMACHI*
coconut cream, ginger,
lychee, finger lime / 21.95

BIG EYE TUNA &
HONEYCRISP APPLE*
pomegranate, moroccan mint,
yuzu nigella vinaigrette / 22.95

MEDITERRANEAN BUTCHER

CRISPY
CHICKEN THIGH
potato puree, aleppo, isot, cilantro,
chili garlic vinaigrette / 19.95

PORK BELLY
gala, red delicious,
calabrese vinaigrette / 24.95

BRAISED
BEEF SHORT RIB
parmesan polenta, tamarind,
pomegranate date glaze / 32.95

SHAWARMA-SPICED
SKIRT STEAK FRITES*
za'atar, feta,
berebere red wine jus / 36.95

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 / 13.95

BRUSSELS SPROUTS
almond & cashew dukkah,
harissa honey / 14.95

GRILLED HALLOUMI
red grape, watercress, turmeric / 15.95

TRUFFLE BAKED ORZO
black truffle,
parmesan garlic breadcrumb / 28.95

SEAFOOD

GREEN CHILI
SHRIMP
garlic, parmesan,
calabrian chili breadcrumb / 18.95

PAN-ROASTED
HALIBUT*
harissa honey, pineapple amba,
basil oil / 28.95

JUMBO
LUMP CRAB CAKES
garlic, shallot, lemon, frisée,
kale & dill remoulade / 32.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER
medjool date, red onion,
turmeric, tzatziki / 16.95

CHICKEN KEFTA
lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN
yogurt marinade,
sweet pepper, zhoug / 19.95

LAMB & BEEF KEFTA*
lemon, olive oil, tzatziki / 19.95

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
hibiscus poached quince / 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