

HUMMUS served with our gluten free crackers 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
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 PAN-ROASTED HALIBUT harissa honey, pineapple amba, basil oil / 28.95
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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 HALVA WITH... roasted grape, marcona almond, wonderful little date bar / 14.95

GLUTEN-FREE
DINNER

*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.

HUMMUS

served with our gluten free crackers

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*

poached egg, sherry jus,
grilled onion, chive / 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

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

BRUNCH

AÇAÍ BOWL
blueberry, banana,
pomegranate, dukkah,
coconut, mint / 14.95

POTATO & ONION
FRITTATA
sweet potato, cipollini, avocado,
parmesan, jalapeño / 15.95

SHORT RIB
SHAKSHUKA*
local eggs, spicy harissa, graviera,
roasted sweet potato / 19.95

SHAWARMA-SPICED
SKIRT STEAK & EGGS*
fried eggs, crispy potato,
tzatziki / 32.95

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

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

COCKTAILS

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

BRUNCH BRAMBLE
gin mare, blackberry, maple, lemon / 15

CARAJILLO MARTINI
beatrix voyager espresso, vodka,
licor 43, coffee liqueur, demerara / 15

HARISSA BLOODY MARY

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

ZERO PROOF

BEATRIX
COFFEE ROASTERS
COLD BREW / 6

SAY LESS
ritual tequila substitute,
passion fruit, lime / 12

ONE FOR THE ROAD
blackberry cardamom cordial,
yuzu, soda / 12

FIRE SIGN
ghia sumac & chili spritz,
mango, lime, aleppo / 12

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GLUTEN-FREE
BRUNCH