

## HUMMUS

served with our house bread

### 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

### CHILLED CUCUMBERS

cashew cream, dukkah, pickled fresno,  
mint relish / 14.95

### 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

### TRUFFLED BAKED ORZO

black truffle, parmesan,  
garlic breadcrumb, chive,  
lemon zest / 24.95

## SEAFOOD

### GRILLED HALIBUT\*

harissa honey, pineapple amba,  
basil oil / 26.95

### JUMBO LUMP CRAB CAKES\*

garlic, shallot, lemon, frisée,  
kale & dill remoulade / 32.95

### DIVER SCALLOPS\*

strawberry, artichoke mash, mint,  
pomegranate molasses / 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, cipolini onion,  
zhoug / 32.95

## DESSERT

### FROZEN GREEK YOGURT

olive oil, sea salt / 8.95  
lemon meringue / 9.95

### STICKY DATE CAKE

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

### CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,  
whipped cream / 11.95

### BASQUE CHEESECAKE

whipped cream / 12.95

### CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel cookie crust  
whipped cream / 14.95

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