

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 15.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 15.95

LAMB RAGU*

braised lamb shoulder,
spicy harissa / 18.95

CRISPY SHORT RIB HUMMUS*

grilled onions, sherry,
beef jus / 22.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo & urfa pepper,
olive oil / 15.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 15.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 16.95

HOUSE-MADE LABNEH

roasted tomato, raw honey,
pomegranate sumac molasses / 16.95

COLD MEZZE

CHILLED CUCUMBERS

cashew puree, dukkah, mint,
lemon zest, extra virgin olive oil / 14.95

KALE CAESAR

pecorino, pickled raisins,
toasted breadcrumbs,
caesar vinaigrette / 16.95

GREEK VILLAGE

vine ripened tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 18.95

HOUSE-MADE STRACCIATELLA

marinated tomato, sesame,
ciabatta crouton, meyer lemon,
basil / 24.95

CHILLED PRAWNS*

basil, arbequina olive oil,
citron vinaigrette / 19.95

BEEF TARTARE*

black truffle, roasted garlic, fried leek,
crispy caper, petite herbs / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

MEDITERRANEAN BUTCHER

GRILLED CHICKEN & ASPARAGUS

tahini yogurt, za'atar, lemon,
sherry pan jus / 24.95

BRISKET KEFTA*

roasted carrot, charred onion,
pepper & berbere barbeque / 29.95

TAMARIND-BRAISED SHORT RIB*

potato puree, barberries,
red onion, finger lime, cilantro / 32.95

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES*

za'atar, feta, berbere jus / 44.95

CHAR-GRILLED LAMB CHOPS*

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

HALIBUT PICCATA*

sugar snap peas, cippolini onion,
crispy caper, lemon, assyrtiko / 38.95

WHOLE GRILLED BRANZINO*

olive & anchovy tapenade,
brown butter, pine nut, parsley / 59.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 13.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS

cashew & almond dukkah,
citrus harissa, honey / 15.95

TRUFFLED BAKED ORZO

parmesan, garlic breadcrumb,
chive, lemon zest / 29.95
add shaved black winter truffle / 5g mp

JUMBO LUMP CRAB CAKES*

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

GRILLED SPANISH OCTOPUS*

potato puree, paprika,
garlic, morita chili / 32.95

DIVER SCALLOPS*

strawberry, artichoke mash, mint,
pomegranate molasses / 34.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool dates, red onion,
turmeric, tzatziki / 19.95

CHICKEN KEFTA

lemon, olive oil, tzatziki / 21.95

GRILLED CHICKEN

yogurt marinade, sweet pepper, zhoug / 22.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 23.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 29.95

DESSERTS

FROZEN GREEK YOGURT

olive oil, sea salt / 9.95
key lime, graham cracker crumble / 11.95

STICKY DATE CAKE

whiskey caramel, sumac,
whipped cream / 12.95

CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel cookie crust,
whipped cream / 15.95

HALVA WITH...

roasted grapes, marcona almond,
wonderful little date bar / 16.95

BOUGATSA

phyllo pastry, cinnamon sugar streusel,
vanilla custard, orange blossom / 19.95