

HUMMUS

served with our gluten-free crackers

CLASSIC

za'atar, olive oil,
vegetable crudité / 15.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 15.95

SWEET CORN

ceci, aleppo,
chives, black lime / 19.95

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

HALIBUT CEVICHE*

plum, cucumber, corn,
passionfruit leche de tigre / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

WATERMELON & FETA

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

GREEK VILLAGE

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

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

LUNCH

SALADS

VEGETABLE COBB

cherry tomato, avocado, mandarin orange,
almond, spicy chickpea, feta, romaine,
arugula, honey vinaigrette / 19.95

MEDITERRANEAN CHOPPED*

chicken, cauliflower, olive,
date, graviera cheese, red pepper,
caper, romaine, arugula,
house vinaigrette / 23.95

SANDWICHES

served with french fries

CHICKEN KEFTA BURGER*

boston lettuce,
tomato, tzatziki,
gluten-free bun / 21.95

PAN-SEARED HALIBUT*

tomato, boston lettuce,
kale remoulade,
gluten-free bun / 24.95

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

PLATES

GRILLED SPANISH OCTOPUS*

potato puree, paprika, garlic,
morita chili / 34.95

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES*

za'atar, feta, berbere jus / 44.95

DESSERTS

FROZEN GREEK YOGURT

olive oil, sea salt / 9.95

ZERO-PROOF

POMEGRANATE BACKSPLASH

grenadine, cold-pressed orange,
fever tree sicilian lemonade / 11

FAUX-LOMA

house-made pineapple
fresno cordial, lime, three cents
greek grapefruit soda / 11

COMMENT SECTION

liquid alchemist coconut,
strawberry, pineapple,
lime / 11

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ceci, aleppo & urfa pepper,
preserved lemon / 15.95

SWEET CORN

ceci, aleppo,
chives, black lime / 19.95

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

BEET CARPACCIO

candied walnut, lemon zest,
chive, yuzu vinaigrette / 15.95

WATERMELON & FETA

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

GREEK VILLAGE

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

HALIBUT CEVICHE*

plum, cucumber, corn,
passionfruit leche de tigre / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

MEDITERRANEAN BUTCHER

BONE-IN SHORT RIB*

potato, carrot,
berbere beef jus / 36.95

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

GRILLED RIBEYE*

kosher
black garlic,
rosemary red wine jus / 67.95

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

ROASTED ROMANESQUE CAULIFLOWER

house yogurt, aleppo, honey / 15.95

GRILLED SPANISH OCTOPUS*

potato puree, paprika,
garlic, morita chili / 32.95

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

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SWEET CORN

ceci, aleppo,
chives, black lime / 19.95

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

FAROE ISLAND SMOKED SALMON

dill, scallion, fresno, lemon aioli,
rosemary crackers / 16.95

COLD MEZZE

HALIBUT CEVICHE*

plum, cucumber, corn,
passionfruit leche de tigre / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

WATERMELON & FETA

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

GREEK VILLAGE

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

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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

BRUNCH

AÇAÍ BOWL

blueberry, banana,
pomegranate, coconut, honey,
almond & cashew dukkah / 15.95

SUMMER FRITTATA

corn, heirloom tomato,
jalapeño, oaxaca cheese / 15.95

CHICKEN KEFTA BURGER

W/ FRIED EGG*
boston lettuce, tomato,
tzatziki, french fries,
gluten-free bun / 22.95

SHAWARMA-SPICED SKIRT STEAK & EGGS*

fried eggs, crispy potatoes,
tzatziki / 36.95

SALADS

VEGETABLE COBB

cherry tomato, avocado, mandarin orange,
almond, spicy chickpea, feta, romaine,
arugula, honey vinaigrette / 19.95

MEDITERRANEAN CHOPPED*

chicken, cauliflower, olive,
date, graviera cheese, red pepper,
caper, romaine, arugula,
house vinaigrette / 23.95

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yogurt marinade, sweet pepper,
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lemon, olive oil, tzatziki / 23.95

GRILLED SALMON*

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

COCKTAILS

KALIMERA

kir yianni "akakies" sparkling rosé,
peach, thyme / 16

BRUNCH BRAMBLE

gin mare, blackberry,
maple, lemon / 16

CARAJILLO MARTINI

eIeven vodka, coffee liqueur,
beatrice voyager espresso,
licor 43, demerara / 16

HARISSA BLOODY MARY

chili-garlic vodka, herbs, chorizo,
piparra pepper, halloumi / 17

ZERO PROOF

COLD BREW

beatrice coffee roasters / 8

POMEGRANATE BACKSPLASH

pomegranate grenadine,
cold-pressed orange,
fever tree sicilian lemonade / 11

FAUX-LOMA

house-made pineapple fresno cordial,
lime, three cents greek grapefruit soda / 11

COMMENT SECTION

liquid alchemist coconut,
strawberry, pineapple, lime / 11

GLUTEN-FREE BRUNCH

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