



HUMMUS

CLASSIC za'atar, vegetable crudite, california olive oil / 13.95

SPICY piquillo pepper, lemon, basil / 14.95

RED BEET tahina, dill, olive oil / 15.95

SWEET CORN aleppo, chive, black lime / 16.95

SMOKY AVOCADO strawberry, gooseberry, jalapeño, cilantro / 17.95

SPREADS

CHARRED EGGPLANT
aleppo, mint, olive oil / 14.95

HOUSE-MADE LABNEH
strawberry rhubarb jam, opal basil, lime, mint / 15.95

SPINACH & FETA
garlic, dill, crispy kale / 15.95

TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 15.95

MOROCCAN ONION DIP
medjool date, tamarind chutney, crispy leek / 15.95

RAW

TRUFFLED SALMON*
roasted garlic, chive, crispy leek / 19.95

OCTOPUS CARPACCIO
piquillo pepper, calamansi lime,
petite potato crisp / 20.95

HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime viniagrette / 21.95

SPICY TUNA PANISSE*
parmesan & chickpea fritter,
calabrian chili, lemon kosho / 21.95

BIG EYE TUNA*
hibiscus, kiwi, jalapeño / 22.95

SALADS

TAHINI CAESAR hearts of romaine, radish, quinoa crouton, mimolette cheese / 15.95

BRUSSELS SPROUTS & HONEYCRISP APPLE pomegranate, marcona almond, honey dijon vinaigrette / 15.95

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette / 16.95

CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil's, asiago, citrus vinaigrette / 16.95

HOUSEMADE STRACCIATELLA vine ripened tomato, torn crouton, pistachio pesto / 18.95

add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95 add grilled shrimp* / 14.95

VEGETABLES

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 14.95

GRILLED ASPARAGUS ricotta salata, california bay leaf, ramp vinaigrette / 15.95

BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, preserved lemon / 15.95

BROCCOLI FLORETS tamarind & date tahini, crispy rice crunch / 15.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

MUSHROOM "ESCARGOT" garlic, parmesan, calabrian chili breadcrumb / 14.95

SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 14.95

GREEN FALAFEL beet tzatziki, tahini, lemon zest / 13.95

HOT HONEY HALLOUMI crispy garlic dukkah / 14.95

SANDWICHES

served with mesclun greens or za'atar fries

GREEN FALAFEL tomato, hummus, purple cabbage, tzatziki / 15.95

GRILLED CHICKEN hummus, purple cabbage, sweet & spicy peppers / 16.95

BRAISED SHORT RIB* beef jus, hummus, purple cabbage, crispy shallot / 18.95

KEBABS

GRILLED MUSHROOM portabella, oyster, sherry vinaigrette, tzatziki, basmati rice / 19.95

CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice / 18.95

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice / 19.95

SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups / 21.95

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice / 24.95

GRILLED OISHII SHRIMP* roasted tomato, souvlaki, lemon, zhoug, basmati rice / 29.95

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this taken off your check should you choose.