



CHICAGO

LUNCH

CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

MONDAY - FRIDAY | 11:00AM - 3:00PM

SPREADS & MEZZE

select one

CLASSIC HUMMUS °v

za'atar, vegetable crudité

SWEET CORN HUMMUS °v

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD °v

aleppo, mint, olive oil

TOasted ALMOND

& GARLIC SPREAD °v

castelvetrano olive, fresh herbs

FETA & OLIVES °v

marcona almond, sweet drops, lemon zest,
middle east spice

GREEN FALAFEL °v

beet tzatziki, garlic tahini, lemon zest

LUNCH PLATES

select one

CALIFORNIA CHOPPED SALAD °v

avocado, tomato, fennel, cauliflower, chickpea,
red grape, mama lil's, asiago, citrus vinaigrette

add green falafel / 6.95 add faroe islands salmon* / 10.95

add grilled chicken / 7.95 add grilled shrimp / 14.95

SHAWARMA-SPICED CHICKEN & TURMERIC RICE BOWL °

avocado, preserved lemon vinaigrette

GRILLED HALLOUMI KEBAB °v

greek cheese, red onion, date,
red zhoug, basmati rice

CHICKEN KEFTA KEBAB °

lemon, olive oil, tzatziki, basmati rice

LAMB & BEEF KEFTA KEBAB **

lemon, olive oil, tzatziki, basmati rice

\$30 / PERSON

plus tax, gratuity not included

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

°vegetarian items

°items can be prepared gluten-free (no house bread where applicable)

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.



CHICAGO

DINNER

CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

MONDAY - SUNDAY | 3:00PM - CLOSE

BEVERAGES

select one

MOCKINGBIRD (*zero-proof*)

ritual aperitif alternative, pineapple, hibiscus, pomegranate

DO NOT DISTURB

herb-infused wheatley vodka, st-germain elderflower, mint, cucumber, lemon

SAUVIGNON BLANC

"Verdelia "Ema", Happy Canyon of Santa Barbara, California

CABERNET SAUVIGNON/MERLOT/ CABERNET FRANC

Mount Hermon, Galilee, Israel

PALE LAGER

Estrella Damm, Barcelona

SPREADS & MEZZE

select one

CLASSIC HUMMUS °v

za'atar, vegetable crudité

SWEET CORN HUMMUS °v

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD °v

aleppo, mint, olive oil

TOasted ALMOND & GARLIC SPREAD °v

castelvetrano olive, fresh herbs

FETA & OLIVES °v

marcona almond, sweet drops, lemon zest, middle east spice

CITRUS CURED SALMON CRUDO °

cucumber, kohlrabi, cherry bomb pepper, dill, buttermilk vinaigrette

GREEN FALAFEL °v

beet tzatziki, garlic tahini, lemon zest

MAINS

select one

PARMESAN FARROTTA

W/ DELICATA SQUASH °v

pecan, date, brown butter, squash vinaigrette

GRILLED HALLOUMI KEBAB °v

greek cheese, red onion, date, red zhoug, basmati rice

GRILLED CHICKEN KEBAB *

yogurt marinade, sweet pepper, zhoug, basmati rice

LAMB & BEEF KEFTA KEBAB *

lemon, olive oil, tzatziki, basmati rice

SPICED CHICKEN THIGHS °

thai chili, garlic, charred lemon & mint yogurt

TOasted TRENNE PASTA

W/ BRAISED LAMB °v

tuscan kale, parmesan, extra virgin olive oil

\$45 / PERSON

plus tax, gratuity not included

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BRUNCH

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SATURDAY AND SUNDAY | 11:00AM - 3:00PM

SPREADS & MEZZE

select one

CLASSIC HUMMUS°^v

za'atar, vegetable crudité

SWEET CORN HUMMUS°^v

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD°^v

aleppo, mint, olive oil

TOasted ALMOND

& GARLIC SPREAD°^v

castelvetrano olive, fresh herbs

AVOCADO TOAST^v

pomegranate, preserved lemon, mint

GREEK YOGURT &

HOUSE MADE GRANOLA°^v

strawberry, raspberry, pomegranate molasses

GREEN FALAFEL°^v

beet tzatziki, garlic tahini, lemon zest

BRUNCH PLATES

select one

BLUEBERRY CLAFOUTIS^v

almond pancake, sweetened yogurt,
lemon, marcona almond

BRAISED SHORT RIB SANDWICH*

beef jus, hummus, purple cabbage,
crispy shallot, french fries

KEFTA & EGG*^o

choice of: chicken or lamb & beef, fried egg,
cucumber & tomato salad, lemon dill rice

GRILLED CHICKEN KEBAB°^o

yogurt marinade, sweet pepper,
zhoug, basmati rice

\$30 / PERSON

plus tax, gratuity not included

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