



HUMMUS

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

SPICY piquillo pepper, lemon, basil / 14.95

SWEET CORN aleppo, chive, black lime / 16.95

CHICKEN RAGU dried apricot, cinnamon, garlic, pine nut, mint / 17.95

LAMB RAGU slow-braised lamb, spicy harissa / 21.95

SPREADS

CHARRED EGGPLANT
aleppo, mint, olive oil / 15.95

SPINACH & FETA
garlic, dill, crispy kale / 15.95

TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 16.95

HOUSE-MADE LABNEH
local honey, date, pomegranate,
aleppo, mint / 16.95

MOROCCAN ONION DIP
medjool date, tamarind chutney,
crispy leek / 17.95

RAW

TRUFFLED SALMON*
roasted garlic, chive, crispy leek / 20.95

OCTOPUS CARPACCIO
marinated sweet pepper, apricot honey,
petit potato crisp / 21.95

HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette/ 22.95

SPICY TUNA TARTARE*
calabrian chili, mint, puffed wild rice,
pineapple amba, lettuce cups / 23.95

BIG EYE TUNA*
honeycrisp apple, pomegranate, chives,
yuzu nigella vinaigrette / 23.95

SALADS

BRUSSELS SPROUTS & HONEYCRISP APPLE pomegranate, marcona almond, honey dijon vinaigrette / 16.95

KALE CAESAR pecorino, pickled raisin, toasted breadcrumb, lemon vinaigrette / 17.95

CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil's, asiago, citrus vinaigrette / 17.95

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette / 19.95

HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto / 21.95
add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95 add grilled shrimp* / 14.95

VEGETABLES

CHILLED BEETS avocado green goddess, chive, dill, lemon / 15.95

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

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95

BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, preserved lemon / 16.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95

SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 15.95

MUSHROOM "ESCARGOT" garlic, parmesan, calabrian chili breadcrumb / 16.95

HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

SANDWICHES & BOWLS

sandwiches served with mesclun greens or za'atar fries

CHICKEN CAESAR WRAP calabrian chili crunch, caesar dressing, house laffa / 18.95

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

SHAWARMA-SPICED CHICKEN & TURMERIC RICE BOWL avocado, preserved lemon vinaigrette / 19.95

ANCIENT GRAIN BOWL honey nut & japanese squash, persimmon, kale, quinoa, farro, bulgur, golden balsamic aioli / 19.95

FAROE ISLANDS SALMON BOWL* seasonal vegetables, heirloom tomato salad, avocado,
basmati lentil rice, preserved lemon vinaigrette / 26.95

KEBABS

GRILLED HALLOUMI date, greek cheese, red onion, date, red zhoug, basmati rice / 19.95

CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice / 20.95

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice / 22.95

SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups / 23.95

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice / 26.95

GRILLED OISHII SHRIMP* roasted tomato, souvlaki, lemon, zhoug, basmati rice / 32.95

*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.