ēma

HUMMUS

CLASSIC paprika, vegetable crudité, ceci / 13.95

SPICY marinated peppers, piquillo, basil, lemon / 14.95

SWEET CORN aleppo, chive, black lime / 16.95

PUMPKIN brown butter tahina, pepitas, crispy sage / 18.95

LAMB RAGU slow-braised lamb, spicy harissa / 21.95

SPREADS

CHARRED EGGPLANT
aleppo, urfa pepper,
mint / 15.95

SPICY WHIPPED FETA
smoky morita chili & pistachio
muhammara, pomegranate / 16.95

HOUSE-MADE LABNEH
roasted apple, cashew,
medjool date, honey / 16.95

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

RAW

SNAPPER CRUDO*
blood orange, jalapeño, radish,
ginger citrus vinaigrette / 21.95

OCTOPUS CARPACCIO
winter citrus, calabrian chili,
fingerling potato crisps, basil / 21.95

TUNA & WATERMELON*
cucumber, fresno chili, mint,
yuzu nigella vinaigrette / 23.95

HAMACHI*
meyer lemon, bosc pear, endive,
parsnip labneh / 23.95

SALADS

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

LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch / 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 / 21.95

VEGETABLES

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95

SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 16.95

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

ROASTED AUTUMN SQUASH kabocha, butternut & acorn squash, fennel, raisin relish, sage / 17.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95

GREEN FALAFEL beet tzatziki, garlic tahina, cilantro, lemon zest / 14.95

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

HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

KEBABS

GRILLED CAULIFLOWER medjool date, red onion, turmeric, tzatziki / 19.95

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 / 29.95

SEAFOOD & BRAISES

ALASKAN HALIBUT* cauliflower farrotto, fennel, cilantro, golden raisin salsa blanca / 34.95

GRILLED BRANZINO* green tahini, cherry, garlic oil, tomato & calabrian chili chraime / 42.95

SPICED CHICKEN THIGH thai chili, garlic, charred lemon & mint yogurt / 22.95

SLOW-BRAISED SHORT RIB parmesan polenta, broccolini, pomegranate & date molasses / 36.95

GRILLED PRIME SKIRT STEAK* texas corn succotash, roasted tomatoes on the vine, chimichurri / 38.95

*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.