



## HUMMUS

- CLASSIC za'atar, vegetable crudité, california olive oil / 13.95  
SPICY marinated peppers, piquillo, basil, lemon / 14.95  
CELERY & APPLE celery root, urfa pepper oil / 14.95  
SWEET CORN aleppo, chive, black lime / 16.95  
LAMB RAGU slow-braised lamb, spicy harissa / 21.95

### SPREADS

- CHARRED EGGPLANT  
aleppo, mint, olive oil / 15.95
- SPICY WHIPPED FETA  
smoky morita chili & pistachio muhammara,  
pomegranate / 16.95
- RED BEET & HORSERADISH  
crème fraîche, shiso verde / 16.95
- WHITE CHEDDAR LABNEH  
honey crisp apple, lemon zest,  
almond granola, cinnamon phyllo / 17.95

### RAW

- BIG EYE TUNA\*  
honey crisp apple, pomegranate, chives,  
yuzu nigella vinaigrette / 23.95
- ORA KING SALMON CRUDO\*  
persimmon, toasted brown rice,  
cinnamon, citrus tea / 21.95
- OCTOPUS CARPACCIO  
marinated sweet pepper, apricot honey,  
petit potato crisp / 21.95
- HAMACHI & CHARRED AVOCADO\*  
coconut cream, lychee, jalapeño,  
makrut lime vinaigrette / 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 / 17.95  
MELON & AVOCADO feta, jalapeño, aleppo, lemon honey 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 / 21.95  
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 / 16.95  
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive / 17.95  
BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, preserved lemon / 16.95  
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 16.95

## HOT MEZZE

- CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95  
GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95  
MUSHROOM "ESCARGOT" garlic, parmesan, calabrian chili breadcrumb / 16.95  
BAKED PARMESAN FARROTTO delicata squash, date, brown butter, pecan, chive / 19.95

## SANDWICHES & BOWLS

*sandwiches served with mesclun greens or za'atar fries*

- FALAFEL SANDWICH hummus, tomato & cucumber salad, tzatziki, house dressing / 17.95  
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  
ANCIENT GRAIN BOWL asparagus, sweet potato, green bean, quinoa, farro, golden balsamic aioli / 19.95  
SHAWARMA-SPICED CHICKEN BOWL turmeric rice, avocado, tomato, cucumber, preserved lemon / 19.95

## 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

\*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.