



CHICAGO

## LUNCH

### CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

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

#### SPREADS & MEZZE

*select one*

CLASSIC HUMMUS<sup>°v</sup>

za'atar, vegetable crudité

SWEET CORN HUMMUS<sup>°v</sup>

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD<sup>°v</sup>

aleppo, mint, olive oil

TOASTED ALMOND  
& GARLIC SPREAD<sup>°v</sup>

castelvetrano olive, fresh herbs

FETA & OLIVES<sup>°v</sup>

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

GREEN FALAFEL<sup>°v</sup>

beet tzatziki, garlic tahini, lemon zest

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#### LUNCH PLATES

*select one*

CALIFORNIA CHOPPED SALAD<sup>°v</sup>

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<sup>°</sup>

avocado, preserved lemon vinaigrette

GRILLED HALLOUMI KEBAB<sup>°v</sup>

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

CHICKEN KEFTA KEBAB<sup>°</sup>

lemon, olive oil, tzatziki, basmati rice

LAMB & BEEF KEFTA KEBAB<sup>\*°</sup>

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

<sup>v</sup>vegetarian items

<sup>°</sup>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<sup>(zero-proof)</sup>

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

GRENACHE/SYRAH/MOURVÈDRE

Le Souleil "Vin De Bonté", Rhône Valley, France

PALE LAGER

Estrella Damm, Barcelona

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#### SPREADS & MEZZE

*select one*

CLASSIC HUMMUS<sup>°v</sup>

za'atar, vegetable crudité

SWEET CORN HUMMUS<sup>°v</sup>

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD<sup>°v</sup>

aleppo, mint, olive oil

TOASTED ALMOND & GARLIC SPREAD<sup>°v</sup>

castelvetrano olive, fresh herbs

FETA & OLIVES<sup>°v</sup>

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

CITRUS CURED SALMON CRUDO<sup>°</sup>

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

GREEN FALAFEL<sup>°v</sup>

beet tzatziki, garlic tahini, lemon zest

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#### MAINS

*select one*

PARMESAN FARROTTO

W/ DELICATA SQUASH<sup>v</sup>

pecan, date, brown butter, squash vinaigrette

GRILLED HALLOUMI KEBAB<sup>°v</sup>

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

GRILLED CHICKEN KEBAB\*

yogurt marinade, sweet pepper, zhough, basmati rice

LAMB & BEEF KEFTA KEBAB\*

lemon, olive oil, tzatziki, basmati rice

SPICED CHICKEN THIGHS<sup>°</sup>

thai chili, garlic, charred lemon & mint yogurt

TOASTED TRENNE PASTA

W/ BRAISED LAMB\*<sup>°</sup>

tuscan kale, parmesan, extra virgin olive oil

**\$45 / PERSON**

plus tax, gratuity not included

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## BRUNCH

### CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

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

#### SPREADS & MEZZE

*select one*

CLASSIC HUMMUS<sup>°</sup><sub>v</sub>

za'atar, vegetable crudité

SWEET CORN HUMMUS<sup>°</sup><sub>v</sub>

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD<sup>°</sup><sub>v</sub>

aleppo, mint, olive oil

TOASTED ALMOND

& GARLIC SPREAD<sup>°</sup><sub>v</sub>

castelvetro olive, fresh herbs

AVOCADO TOAST<sub>v</sub>

pomegranate, preserved lemon, mint

GREEK YOGURT &

HOUSE MADE GRANOLA<sup>°</sup><sub>v</sub>

strawberry, raspberry, pomegranate molasses

GREEN FALAFEL<sup>°</sup><sub>v</sub>

beet tzatziki, garlic tahini, lemon zest

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#### BRUNCH PLATES

*select one*

BLUEBERRY CLAFOUTIS<sub>v</sub>

almond pancake, sweetened yogurt,  
lemon, marcona almond

BRAISED SHORT RIB SANDWICH\*

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

KEFTA & EGG\*<sup>°</sup>

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

GRILLED CHICKEN KEBAB<sup>°</sup>

yogurt marinade, sweet pepper,  
zhoug, basmati rice

**\$30 / PERSON**

plus tax, gratuity not included

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or eggs may increase your risk of foodborne illness

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