



HUMMUS

- CLASSIC za'atar, vegetable crudite, california olive oil / 13.95
- SPICY piquillo pepper, lemon, basil / 14.95
- RED BEET tahina, dill, olive oil / 15.95
- “BHEL HUMMUS” pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95
- HUMMUS W/ LAMB RAGU slow braised lamb, spicy harissa / 18.95

SPREADS

- CHARRED EGGPLANT
aleppo, mint, olive oil / 14.95
- HOUSE-MADE LABNEH
strawberry rhubarb jam, opal basil,
lime, mint / 15.95
- TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 15.95
- MOROCCAN ONION DIP
medjool date, tamarind chutney,
crispy leek / 15.95

RAW

- TRUFFLED SALMON*
roasted garlic, chive, crispy leek / 19.95
- HALIBUT CEVICHE*
english pea, cara cara orange,
pomegranate, buttermilk / 21.95
- BIG EYE TUNA*
hibiscus, kiwi, jalapeño / 22.95
- HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 22.95

SALADS

- TAHINI CAESAR hearts of romaine, radish, quinoa crouton, mimolette cheese / 15.95
- GREEK VILLAGE romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 16.95
- MEDITERRANEAN CHOPPED arugula, romaine, cauliflower, caper, date, parmesan, olive, red pepper / 15.95
- HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 18.95
- add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95

VEGETABLES

- FETA & OLIVES marcona almonds, sweetie drops, lemon zest, middle east spice / 14.95
- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 15.95
- GRILLED ASPARAGUS ricotta salata, california bay leaf, ramp vinaigrette / 15.95
- SUGAR SNAP PEAS cippolini, sesame crunch, miso-chili vinaigrette / 15.95
- PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 16.95

HOT MEZZE

- CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95
- GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95
- HOT HONEY HALLOUMI crispy garlic dukkah / 15.95
- ENGLISH PEA FARROTTO pecorino, brown butter, california bay leaf vinaigrette / 16.95

SANDWICHES

- served with mesclun greens or za'atar fries
- GREEN FALAFEL tomato, hummus, purple cabbage, tzatziki / 15.95
- GRILLED CHICKEN hummus, purple cabbage, sweet & spicy peppers / 16.95
- BRAISED SHORT RIB* beef jus, hummus, purple cabbage, crispy shallot / 18.95

KEBABS

- served with basmati rice
- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 17.95
- CHICKEN KEFTA lemon, olive oil, tzatziki / 19.95
- GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug / 20.95
- LAMB & BEEF KEFTA* slagel family farms beef, lemon, olive oil, tzatziki / 21.95
- FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 24.95
- GRILLED OISHII SHRIMP* roasted tomato, souvlaki, lemon, zhoug / 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.

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.