



HUMMUS

- CLASSIC za'atar, vegetable crudite, california olive oil / 13.95
- “BHEL” HUMMUS pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95
- 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
- TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 16.95
- HOUSE-MADE LABNEH
yuzu honey, strawberry, kiwi, basil / 16.95

RAW

- ORA KING SALMON CRUDO*
toasted rice tea, peach, puffed wild rice,
cashew cream / 21.95
- HAMACHI &
CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 23.95
- TUNA & WATERMELON*
cucumber, fresno chili, mint,
yuzu nigella vinaigrette / 23.95

SALADS

- LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili / 17.95
- CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil's, asiago, citrus vinaigrette / 17.95
- WEDGE SALAD baby iceberg greens, heirloom tomato, sugar snap pea, avocado, halloumi crouton, crumbled feta dressing / 17.95
- GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette / 19.95
- HOUSE-MADE STRACCIATELLA heirloom tomato, toasted crouton, pistachio pesto, basil / 21.95
- add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 12.95 add grilled shrimp / 16.95

VEGETABLES

- FETA & OLIVES marcona almonds, sweetie drops, lemon zest, middle east spice / 14.95
- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95
- PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 16.95
- CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive / 17.95

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
- HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

SANDWICHES & BOWLS

- sandwiches served with za'atar fries
- CHICKEN CAESAR WRAP avocado, toasted crouton, 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, tzatziki / 19.95
- FAROE ISLANDS SALMON BOWL* asparagus, lentil basmati rice, preserved lemon vinaigrette / 26.95

KEBABS

- served with basmati rice
- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 19.95
- CHICKEN KEFTA lemon, olive oil, tzatziki / 20.95
- GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug / 22.95
- LAMB & BEEF KEFTA* slagel family farms beef, lemon, olive oil, tzatziki / 23.95
- FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 26.95
- GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug / 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 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.