



## HUMMUS

- CLASSIC za'atar, vegetable crudité, california olive oil / 13.95  
SPICY piquillo pepper, lemon, basil / 14.95  
SWEET CORN aleppo, chive, black lime / 16.95  
CHICKEN RAGU dried apricot, cinnamon, garlic, pine nut, mint / 17.95  
LAMB RAGU slow-braised lamb, spicy harissa / 21.95

## SPREADS

- CHARRED EGGPLANT  
aleppo, mint, olive oil / 15.95
- TOASTED ALMOND & GARLIC  
castelvetrano olive, fresh herbs / 16.95
- SPICY WHIPPED FETA  
smoky morita chili & pistachio  
muhammara, pomegranate / 16.95
- MOROCCAN ONION DIP  
medjool date, tamarind chutney,  
crispy leek / 17.95
- WHITE CHEDDAR LABNEH  
honeycrisp apple, lemon zest,  
almond granola, cinnamon phyllo / 17.95

## RAW

- BIG EYE TUNA\*  
honeycrisp apple, pomegranate, chives,  
yuzu nigella vinaigrette / 23.95
- CITRUS CURED SALMON\*  
whipped labneh, pistachio,  
orange blossom vinaigrette / 21.95
- OCTOPUS CARPACCIO  
marinated sweet pepper, apricot honey,  
petit potato crisp / 21.95
- SPICY TUNA TARTARE\*  
calabrian chili, mint, puffed wild rice,  
pineapple amba, lettuce cups / 23.95
- HAMACHI & CHARRED AVOCADO\*  
coconut cream, lychee, jalapeño,  
makrut lime vinaigrette / 23.95

## SALADS

- BRUSSELS SPROUTS & HONEYCRISP APPLE pomegranate, marcona almond, honey dijon vinaigrette / 16.95  
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  
GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette / 19.95  
HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto / 21.95

## VEGETABLES

- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95  
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive / 17.95  
ROASTED SUNCHOKES date molasses, caramelized buttermilk, brown butter, mizuna greens / 16.95  
BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, preserved lemon / 16.95

## HOT MEZZE

- CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95  
GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95  
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 15.95  
MUSHROOM "ESCARGOT" garlic, parmesan, calabrian chili breadcrumb / 16.95  
HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

## KEBABS

- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug, basmati rice / 19.95  
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice / 20.95  
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 / 32.95

## SEAFOOD & BRAISES

- ORA KING SALMON charred avocado, citrus cured onion, urfa broth, pineapple glaze / 36.95  
GRILLED BRANZINO\* marcona almond salsa verde, date brown butter, aleppo, mint / 42.95  
SLOW-BRAISED SHORT RIB parmesan polenta, grape, green bean, pomegranate & date molasses / 36.95  
SHAWARMA-SPICED SKIRT STEAK FRITES\* za'atar, feta, berbere red wine jus / 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.

As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this taken off your check should you choose.