



CHICAGO

LUNCH

CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

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

SPREADS & MEZZE

select one

CLASSIC HUMMUS^{°v}

za'atar, vegetable crudité

SWEET CORN HUMMUS^{°v}

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD^{°v}

aleppo, mint, olive oil

TOASTED ALMOND
& GARLIC SPREAD^{°v}

castelvetrano olive, fresh herbs

FETA & OLIVES^{°v}

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

GREEN FALAFEL^{°v}

beet tzatziki, garlic tahini, lemon zest

LUNCH PLATES

select one

CALIFORNIA CHOPPED SALAD^{°v}

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[°]

avocado, preserved lemon vinaigrette

GRILLED HALLOUMI KEBAB^{°v}

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

CHICKEN KEFTA KEBAB[°]

lemon, olive oil, tzatziki, basmati rice

LAMB & BEEF KEFTA KEBAB^{*°}

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

^vvegetarian items

[°]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 ^(zero-proof)

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

CABERNET SAUVIGNON/MERLOT/
CABERNET FRANC

Mount Hermon, Galilee, Israel

PALE LAGER

Estrella Damm, Barcelona

SPREADS & MEZZE

select one

CLASSIC HUMMUS^{°v}

za'atar, vegetable crudité

SWEET CORN HUMMUS^{°v}

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD^{°v}

aleppo, mint, olive oil

TOASTED ALMOND & GARLIC SPREAD^{°v}

castelvetro olive, fresh herbs

FETA & OLIVES^{°v}

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

TRUFFLED SALMON CRUDO[°]

roasted garlic, chive, crispy leek

GREEN FALAFEL^{°v}

beet tzatziki, garlic tahini, lemon zest

MAINS

select one

PARMESAN FARROTTO

W/ DELICATA SQUASH^v

pecan, date, brown butter, shallot vinaigrette

GRILLED HALLOUMI KEBAB^{°v}

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[°]

garlic, charred lemon, mint yogurt

SHAWARMA-SPICED

SKIRT STEAK FRITES*[°]

za'atar, feta, berbere red wine jus (add \$12)

\$45 / PERSON

plus tax, gratuity not included

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CHICAGO

BRUNCH

CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8, 2026

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

SPREADS & MEZZE

select one

CLASSIC HUMMUS^{°v}

za'atar, vegetable crudité

SWEET CORN HUMMUS^{°v}

aleppo, chive, black lime

CHARRED EGGPLANT SPREAD^{°v}

aleppo, mint, olive oil

TOASTED ALMOND

& GARLIC SPREAD^{°v}

castelvetro olive, fresh herbs

AVOCADO TOAST^v

pomegranate, preserved lemon, mint

GREEK YOGURT &

HOUSE MADE GRANOLA^{°v}

strawberry, raspberry, pomegranate molasses

GREEN FALAFEL^{°v}

beet tzatziki, garlic tahini, lemon zest

BRUNCH PLATES

select one

BLUEBERRY CLAFOUTIS^v

almond pancake, sweetened yogurt,
lemon, marcona almond

BRAISED SHORT RIB SANDWICH*

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

KEFTA & EGG*[°]

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

GRILLED CHICKEN[°]

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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