



H U M M U S

CLASSIC za’atar, vegetable crudite, california olive oil / 13.95

SPICY piquillo pepper, lemon, basil / 14.95

“BHEL” HUMMUS pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95

SWEET CORN aleppo, chive, black lime / 16.95

HUMMUS W/ LAMB RAGU slow braised lamb, spicy harissa / 18.95

S P R E A D S

CHARRED EGGPLANT
aleppo, mint, olive oil / 15.95

MOROCCAN ONION DIP
medjool date, tamarind chutney,
crispy leek / 15.95

TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 16.95

HOUSE-MADE LABNEH
local honey, date, pomegranate,
aleppo, mint / 16.95

R A W

TRUFFLED SALMON*
roasted garlic, chive,
crispy leek / 19.95

BIG EYE TUNA*
honeycrisp apple, pomegranate, chive,
yuzu nigella vinaigrette / 22.95

HAMACHI &
CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 22.95

S A L A D S

KALE CAESAR pecorino, pickled raisin, toasted breadcrumb / 15.95

GREEK VILLAGE romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 16.95

CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil’s, asiago, citrus vinaigrette / 17.95

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 19.95
add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95 add grilled shrimp / 14.95

V E G E T A B L E S

FETA & OLIVES marcona almonds, sweetie drops, lemon zest, middle east spice / 14.95

CHILLED BEETS avocado green goddess, chive, dill, lemon / 15.95

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 15.95

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 16.95

H O T M E Z Z E

CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95

GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95

MUSHROOM “ESCARGOT” garlic, parmesan, calabrian chili breadcrumb / 15.95

HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

PARMESAN FARROTTO W/ DELICATA SQUASH pecan, date, brown butter, shallot vinaigrette / 20.95

S A N D W I C H E S & B O W L S

sandwiches served with mesclun greens or za'atar fries

GRILLED CHICKEN hummus, purple cabbage, sweet & spicy peppers / 17.95

BRAISED SHORT RIB* beef jus, hummus, purple cabbage, crispy shallot / 18.95

FALAFEL & CAULIFLOWER BOWL moroccan couscous, pickled raisin, cilantro, avocado tahini / 18.95

K E B A B S

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 / 21.95

LAMB & BEEF KEFTA* slagel family farms beef, lemon, olive oil, tzatziki / 22.95

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 24.95

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.