

ēma

SPREADS

served with our house bread

HUMMUS za'atar, vegetable crudité / 13.95

TOASTED ALMOND & GARLIC castelvetrano olives, fresh herbs / 14.95

HOUSE-MADE LABNEH butternut squash, pomegranate, honey, dried mint / 14.95

CHARRED EGGPLANT walnuts, garden herbs, pomegranate molasses / 14.95

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

WILD MUSHROOM HUMMUS truffled mushroom ragu, sherry, garlic / 17.95

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

SAMPLER *select 3*: hummus • labneh • toasted almond & garlic • charred eggplant / 19.95

RAW

ORA KING SALMON* yuzu kosho, green tahina, pomegranate, rosemary cracker / 18.95

AHI TUNA CARPACCIO* beech mushroom, serrano, truffle vinaigrette / 18.95

HAMACHI* blood orange, finger lime, chive / 19.95

COLD MEZZE

CHILLED CUCUMBERS sesame & nigella crunch, garlic, barberry, calamansi vinaigrette / 13.95

FETA & OLIVES marcona almonds, lemon zest, middle east spices / 14.95

HOUSE-MADE STRACCIATELLA mighty vine tomatoes, croutons, sherry shallot vinaigrette, basil / 18.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice / 13.95

BRUSSELS SPROUTS crispy shallots, pumpkin seeds, sherry glaze / 14.95

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 14.95

DELICATA SQUASH FARRO brown butter, crispy sage, squash vinaigrette / 16.95

SALADS & SANDWICHES

GREEK SALAD romaine, tomatoes, cucumbers, feta, red peppers, dijon vinaigrette / 14.95

ROASTED BEETS & WINTER CITRUS crispy lentils, red zhough, herbs / 15.95

MEDITERRANEAN CHOPPED arugula, romaine, cauliflower, capers, dates, parmesan, olives, red peppers / 15.95
add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon / 10.95

GREEN FALAFEL hummus, tzatziki, tomatoes, red onions, house dressing / 14.95

FRIED CHICKEN beet tzatziki, arugula, pickles, challah / 16.95

GRILLED CHICKEN hummus, tzatziki, tomatoes, red onions, market vinaigrette / 16.95

KEBABS

GRILLED HALLOUMI greek cheese, red onion, date, red zhough / 16.95

CHICKEN KEFTA* lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN* yogurt marinade, sweet peppers, zhough / 19.95

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki / 19.95

FAROE ISLANDS SALMON* sweet peppers, red onions, lemon, olive oil, zhough / 24.95

*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 associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

LUNCH