



SPREADS

served with gluten-free crackers

HUMMUS za'atar, vegetable crudité / 13.95

SPICY HUMMUS piquillo, lemon, basil / 14.95

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

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

CHARRED EGGPLANT aleppo, mint, olive oil / 14.95

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs / 14.95

HOUSE-MADE LABNEH peach, aleppo, honey, basil / 14.95

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

RAW

BIG EYE TUNA & WATERMELON* radish, yuzu nigella vinaigrette / 19.95

TIGER PRAWNS* basil, arbequina olive oil, citron vinaigrette / 19.95

COLD MEZZE

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

FETA & OLIVES marcona almond, lemon zest, middle east spice / 14.95

TOMATO & AVOCADO ricotta salata, sumac onion, cilantro / 14.95

ROASTED BEETS & BERRIES avocado, crispy lentil, serrano-basil vinaigrette / 15.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

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

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 15.95

SALADS

GREEK SALAD romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 14.95

MEDITERRANEAN CHOPPED arugula, romaine, cauliflower, caper, date, parmesan, olive, red pepper / 15.95

add green falafel / 6.95 add grilled chicken* / 7.95 add faroe islands salmon* / 10.95

KEBABS

served with basmati rice

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 17.95

CHICKEN KEFTA* lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN* yogurt marinade, sweet pepper, zhoug / 19.95

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

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 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, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

GLUTEN-FREE LUNCH



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TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs / 14.95

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RAW

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COLD MEZZE

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TOMATO & AVOCADO ricotta salata, sumac onion, cilantro / 14.95

GREEK SALAD romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 14.95

ROASTED BEETS & BERRIES avocado, crispy lentil, serrano-basil vinaigrette / 15.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

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

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 15.95

SPICY TOOTHPICK LAMB* cumin, chili, house yogurt / 18.95

SEAFOOD

SHRIMP & POLENTA* halloumi, baharat, garlic, lemon, cilantro / 27.95

GRILLED SPANISH OCTOPUS* morita chili, potato puree, garlic, mint / 29.95

PAN-ROASTED HALIBUT* grilled corn, cherry tomato, rosé vinaigrette / 32.95

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BRUNCH COCKTAILS

CIRCLE BACK sauvignon blanc, apricot, lime, soda / 15

WAKE UP CALL fighting 69th whiskey, maplewood chocolate, espresso, licor 43, demerara, cream / 15

HARISSA BLOODY MARY chili-garlic vodka, soppressata, piparra pepper, halloumi / 16

BRUNCH

GREEK YOGURT & HOUSE-MADE GRANOLA strawberry, raspberry, pomegranate molasses / 12.95

SOFT SCRAMBLED EGGS* corn, pea tendrils, parmesan cream / 13.95

AÇAÍ BOWL blueberry, banana, pomegranate, dukkah, coconut, mint / 14.95

KEFTA & EGGS* *choice of:* chicken or lamb & beef, fried egg, cucumber & tomato salad, lemon dill rice / 19.95

LAMB SHAKSHUKA* baked egg, spicy harissa, gluten-free crackers / 19.95

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GREEK SALAD romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 14.95
add green falafel / 6.95 add roasted chicken* / 7.95 add faroe islands salmon* / 10.95

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