



## 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 spring pea, thumbelina carrot, lentil, preserved lemon vinaigrette / 14.95

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

## RAW

AHI TUNA CARPACCIO\* truffle, roasted garlic, sherry, fried leek, cilantro / 18.95

HAMACHI\* rhubarb, strawberry, tarragon / 19.95

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

## COLD MEZZE

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

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

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 zhough / 17.95

CHICKEN KEFTA\* lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN\* yogurt marinade, sweet pepper, zhough / 19.95

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

FAROE ISLANDS SALMON\* sweet pepper, red onion, 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.

## GLUTEN-FREE LUNCH



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## HOT MEZZE

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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\* thumbelina carrot, lemon, ash oil, turmeric coconut cream / 32.95

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**GLUTEN-FREE DINNER**



## 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\* roasted asparagus, parmesan cream, lemon zest, mint / 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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