

# ēma

## SPREADS

served with our house bread

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

## 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

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

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 18.95

## HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95

BLISTERED SUGAR SNAP PEAS aleppo, parmesan, shallot, lemon-miso vinaigrette / 13.95

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

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze / 14.95

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

FARRO RISOTTO W/ ASPARAGUS brown butter, parmesan, lemon, asparagus vinaigrette / 17.95

SPICY TOMATO CAMPANELLE feta, aleppo, harissa lemon yogurt / 17.95

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

## 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 3.5% 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.

DINNER