



# ARMAV

*Armenian + Mediterranean Cuisine*

## SHARED PLATES (MEZZA)

THE ARMAV 26  
Dips, Charcuterie, Feta, Grape Leaves, Pickled Vegetables, Olives, House Bread

MEDITERRANEAN LAMB CHOPS 24  
w/Purple Okinawa Yams

TARRAGON CHICKEN SKEWERS 14

FALAFEL W/HUMMUS 10

FRIED CAULIFLOWER 10

SPINACH FETA PHYLLO (Boureg) 10

STUFFED GRAPE LEAVES (Dolma) 10

FLATBREAD ARMENE (Lamajun) 12

HOUSE BREAD W/HUMMUS 10

## SOUP AND SALAD

AVGOLEMENO SOUP 12  
Chicken, Egg, Lemon, Orzo

BEET SALAD 12  
Date Glazed Beets, Pickled Onions, Micro Coriander, Goat Cheese

FATOOSH SALAD 12  
Baby Gem, Cucumbers, Tomatoes, Pickled Onions, Pomegranate Seeds, Medjool Date, Sumac, Mint, Pita

MEDITERRANEAN SALAD 12  
Flat Leaf Parsley, Tomatoes, Cucumbers, Valbreso Feta, Olives, Basil,

## ENTREES

KEBAB 38  
Grilled Chicken, Filet Mignon or Lula Kebab, Rice Pilaf, Tabbouleh, Grilled Baby Vegetables + Tomatoes, Pickled Onion, Hummus, Tzatziki

MOROCCAN SHORT RIB 45  
Ras el hanout, Toasted Pearl Couscous, Glazed Heirloom Carrot and Pearl Onions, Dates, Aromatic Jus

FISHERMAN'S STEW (Psarosoupa) 35  
Main Scallop, Mussel, Tiger Prawn, Sea Bass, Tomato Fennel Consommé, Grilled Garlic Bread

LOCAL SEA BASS 38  
Thyme Garlic Santa Barbara Sea Bass, Cauliflower Mousseline, Imam Bayildi

## DESSERT

DESSERT TRIO\* 12  
Baklava (Burma), Custard w/Shredded Phyllo and Rose Infused Syrup (Knefa) and Almond Galette (GF)

\*selections may vary per chef creations