



H U M M U S

- CLASSIC za'atar, vegetable crudite, california olive oil / 13.95
- SPICY piquillo pepper, lemon, basil / 14.95
- “BHEL” HUMMUS pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95
- PUMPKIN brown butter, toasted pumpkin seed, nutmeg / 16.95
- HUMMUS W/ LAMB RAGU slow-braised lamb, spicy harissa / 18.95

S P R E A D S

- CHARRED EGGPLANT
aleppo, mint, olive oil / 14.95
- HOUSE-MADE LABNEH
mick klug cranberry, cinnamon, orange, pistachio / 14.95
- TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 15.95
- MOROCCAN ONION DIP
medjool date, tamarind chutney, crispy leek / 15.95

R A W

- TRUFFLED SALMON*
roasted garlic, chive, crispy leek / 18.95
- HAMACHI*
pineapple, charred avocado,
ginger-scallion relish / 19.95
- BIG EYE TUNA & HONEYCRISP APPLE*
pomegranate, moroccan mint,
yuzu nigella vinaigrette / 21.95

V E G E T A B L E S & S A L A D S

- FETA & OLIVES marcona almonds, sweet drops, lemon zest, middle east spice / 14.95
- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 14.95
- PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 15.95
- GREEK VILLAGE romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 16.95
- BRUSSELS SPROUTS & HONEYCRISP APPLE pomegranate, marcona almond, honey dijon vinaigrette / 15.95
- HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 18.95

H O T M E Z Z E

- CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95
- GREEN FALAFEL beet tzatziki, tahini, lemon zest / 13.95
- HOT HONEY HALLOUMI crispy garlic dukkah / 14.95
- DELICATA SQUASH FARROTTO brown butter, crispy sage, squash vinaigrette / 16.95

K E B A B S

- 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

S E A F O O D & B R A I S E S

- GRILLED SPANISH OCTOPUS morita chili, potato puree, garlic, mint / 29.95
- GRILLED MEDITERRANEAN SEA BASS brown butter, aleppo, charred lemon / 29.95
- BRAISED BEEF SHORT RIB parmesan polenta, pomegranate date glaze / 30.95
- SLAGEL FAMILY FARMS LAMB DAUBE date, pearl onion, dried fig, chermoula / 31.95

*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.