SPREADS
served with gluten-free crackers

HUMMUS
na’atar, vegetable crudité / 7.95

SPICY HUMMUS
marinated fennel & sweet roasted chilies / 8.95

GARLIC HUMMUS
roasted wild mushrooms, lemon, parsley / 10.95

HOUSE-MADE LABNEH
marcona almonds, roasted grapes, burrata honey / 7.95

CHARRED EGGPLANT
house yogurt, lemon, california arroquina olive oil / 8.95

TOASTED ALMOND & GARLIC
castelvetrano olives, fresh herbs / 8.95

AVOCADO & SWEET PEA
jalapeno, lime, cilantro, mint / 9.95

HUMMUS WITH LAMB RAGU
braised lamb, spicy harissa / 14.95

COLD MEZZE
TOMATILLO & MELON GAZPACHO
cucumbers, jicama, mint / 6.95

FETA & OLIVES
marcona almonds, lemon zest, middle east spices / 8.95

AVOCADO & GRAPEFRUIT
mango, cucumbers, fennel, dill, sage, crispy quinoa / 8.95

WATERMELON & FETA
strawberries, cucumbers, fennel, chili, lime, mint / 10.95

ROASTED BEETS
mascarpone, hazelnuts, horseradish, dukkah / 10.95

HOUSE-MADE STRACCIATELLA
mighty vine tomatoes, shallots, sherry vinegar, basil / 14.95

GREENS & ANCIENT GRAINS
BASMATI & BELUGA LENTIL SALAD
crushed shallots, yellow tomatoes, misirshra, cucumbers, pistachios, orange vinaigrette / 9.95

GREEK SALAD
romaine, tomatoes, cucumbers, red peppers, feta, dijon vinaigrette / 12.95

SWEET CORN RISOTTO
cornmeal rice, parmesan, preserved lemon, herbs / 13.95

HOT MEZZE
CRISPY POTATOES
mizithra, rosemary, scallion crema / 7.95

PAN-ROASTED ROMANESQUE CAULIFLOWER
house yogurt, local honey / 9.95

BRUSSELS SPROUTS
crispy shallots, pumpkin seeds, sherry glaze / 9.95

GREEN FALAFEL
avocado, tahini, garlic tahini, dill, classic spice / 9.95

BAKED HALLOUMI
marinated stonefruit, marcona almonds, honey, mint, Aleppo / 14.95

SEAFOOD
GRILLED OCTOPUS
fried kale, fingerling, preserved lemon vinaigrette / 15.95

BLACK LIME SHRIMP
tomato, pepper, lemon / 13.95

PAN-SEARED SCALLOPS
mushrooms, arugula, mint, Aleppo / 21.95

FISH OF THE DAY
a selection of fish from the market / AQ

KEBABS
CHICKEN KEFTA
lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN
yogurt marinated, sweet peppers, zhug / 13.95

LAMB & BEEF KEFTA
lemon, olive oil, tzatziki / 14.95

KING SALMON
sweet peppers, red onions, lemon, olive oil, zhug / 17.95

BEEF TENDERLOIN
red onions, lemon, olive oil, zhug / 18.95

MEAT & POULTRY
GRILLED PORK BELLY
crispy fingerlings, marinated tomatoes, chermoula, frites / 14.95

SPICY TOOTHPICK LAMB
cumin, chili, house yogurt / 17.95

ROTISserie CHICKEN
turmeric, paprika, roasted vegetables, orange-balsamic jus / 14.95

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase risk of illness from food.
SPREADS
served with gluten-free crackers

HUMMUS
z'atar, vegetable crudite / 7.95

SPICY HUMMUS
marinated fennel, sweet roasted chilies / 8.95

GARLIC HUMMUS
roasted wild mushrooms, lemon, parsley / 10.95

HOUSE-MADE LABNEH
serrano almonds, roasted grapes, burnt honey / 7.95

CHARRED EGGPLANT
house yogurt, lemon, california arbequina olive oil / 8.95

TOASTED ALMOND
& GARLIC
castelvetrana olives, fresh herbs / 8.95

AVOCADO & SWEET PEA
jalapeno, lime, cilantro, mint / 9.95

SPREAD SAMPLER
your choice of three spreads, served with gluten-free crackers / 15.95

SOUP & SALAD

TOMATILLO & MELON Gazpacho
cucumbers, jicama, mint / 6.95

BASMATI & BELUGA LENTIL SALAD
crispy shallots, yellow tomatoes, miso, cucumbers, pistachios, orange vinagrette / 11.95

EMA CAESAR
little gem, parmesan, shug caesar / 11.95

GREEK SALAD
romaine, tomatoes, cucumbers, red peppers, feta, dijon vinagrette / 15.95

MEDITERRANEAN CHOPPED
arugula, romaine, shaved cauliflower, capers, dates, parmesan, olive oil, red peppers / 13.95

add chicken / 4.95 - add falafel / 4.95
add salmon / 6.95 - add shrimp / 7.95

MEZZE

ROASTED BEETS
mascarpone, hazelnuts, horseradish, dukkah / 10.95

CRISPY POTATOES
mashrooms, ramps, scallion crema / 7.95

PAN-ROASTED ROMANESQUE CAULIFLOWER
house yogurt, local honey / 9.95

BRUSSELS SPROUTS
crispy shallots, pumpkin seeds, sherry glaze / 9.95

WATERMELON & FETA
strawberries, cucumbers, fresso chili, lime, mint / 10.95

PLATTERS
served with gluten-free crackers and market greens

GREEN FALAFEL
hummus, tabouli, tomatoes, red onions, house dressing / 12.95

EGGPLANT SABICH
hummus, israeli salad, pickles, hard boiled eggs, garlic tahini / 12.95

GRILLED CHICKEN
hummus, tabouli, tomatoes, red onions, greek vinagrette / 19.95

LUNCH PLATES

EGG WHITE FRITTATA
cauliflower, english peas, tomatoes, pecorino-romano, fingerling, fresh herbs / 12.95

HUMMUS WITH LAMB RAGU
braised lamb, spicy harissa, gluten-free crackers / 14.95

SWEET CORN RISOTTO
cornmeal, rice, parmesan, preserved lemon, herbs / 13.95

BAKED HALLOUMI
marinated stonefruit, marcona almonds, honey, mint, aleppo / 14.95

KEBABS
served with israeli salad

CHICKEN Kefta
lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN
yogurt marinade, sweet peppers, shug / 14.95

LAMB & BEEF KEBFT
lemon, olive oil, tzatziki / 14.95

KING SALMON
sweet peppers, red onions, lemon, olive oil, shug / 17.95

BEEF TENDERLOIN
red onions, lemon, olive oil, shug / 18.95

SEAFOOD

GRILLED OCTOPUS
fried kale, fingerling, preserved lemon vinagrette / 15.95

BLACK LIME SHRIMP
tomatoes, aleppo pepper / 22.95

PAN-SEARED SCALLOPS
musselmar, arugula, mint, aleppo / 21.95

GLUTEN-FREE LUNCH

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SPREADS
served with gluten-free crackers

HUMMUS
z'atar, vegetable crudité / 7.95

SPICY HUMMUS
marinated fennel & sweet roasted chilies / 8.95

GARLIC HUMMUS
roasted wild mushrooms, lemon, parsley / 10.95

HOUSE-MADE LABNEH
marcona almonds, roasted grapes, burnt honey / 7.95

CHARRED EGGPLANT
house yogurt, lemon, california arbequina olive oil / 8.95

TOASTED ALMOND & GARLIC
castelvetrano olives, fresh herbs / 8.95

AVOCADO & SWEET PEA
jalapeño, lime, cilantro, mint / 9.95

SPREAD SAMPLER
your choice of three spreads, served with gluten-free crackers / 13.95

GREENS & ANCIENT GRAINS

BASMATI & BELUGA LENTIL SALAD
crispy shallots, yellow tomatoes, mint, cucumbers, pittachios, orange vinaigrette / 10.95

GREEK SALAD
romaine, tomatoes, cucumbers, red peppers, feta, dijon vinaigrette / 12.95

SWEET CORN RISOTTO
carnaroli rice, parmesan, preserved lemon, herbs / 13.95

MEZZE

TOMATILLO & MELON GAZPACHO
cucumbers, jicama, mint / 6.95

WATERMELON & FETA
strawberries, cucumbers, fresno chili, lime, mint / 10.95

BRUSSELS SPROUTS
crispy shallots, pumpkin seeds, sherry glaze / 9.50

GREEN FALAFEL
avoçado-tartar, garlic tahini, dhania spice / 9.50

HOUSE-MADE STRACCIATELLA
milkshy vine tomatoes, croutons, shallots, sherry vinegar, basil / 14.95

GRILLED OCTOPUS
fried kale, fingerling, preserved lemon vinaigrette / 15.95

BRUNCH MEZZE

CRISPY POTATOES
mustard, rosemary, scallion cream / 7.95

AVOCADO TOAST
gluten-free crackers, labneh, jalapeño, radish, black lime / 8.95

HOUSE-CURED KING SALMON
labneh, dill, tomatoes, gluten-free crackers / 14.95

KEFTA & EGGS
choice of chicken kefta or lamb & beef kefta, fried eggs, tabbouleh, israeli salad, lemon dill rice / 15.95

BRUNCH PLATES

EGGS YOUR WAY
two eggs, honey aleppo bacon, crispy potatoes / 12.95

EGG WHITE FRITTATA
cauliflower, english pea, tomatoes, pecorino romano, fingerling, fresh herbs / 12.95

LAMB SHAKSHUKA
baked egg, spicy harissa, gluten-free crackers / 13.95

GRILLED PORK BELLY
crispy fingerlings, marinated tomatoes, chermoula, fries / 14.95
add egg / 5.00

KEBABS

CHICKEN KEBTA
lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN
yogurt marinated, sweet peppers, shog / 12.95

LAMB & BEEF KEBTA
lemon, olive oil, tzatziki / 14.95

KING SALMON
sweet peppers, red onions, lemon, olive oil, shog / 17.95

BEEF TENDERLOIN
red onions, lemon, olive oil, shog / 18.95

SIDES

HONEY ALEppo BACON / 5.95
FRESH BERRIES & FRUIT / 6.95
Grapefruit Brulee
demerara sugar, lime, cinnamon, allspice / 4.95

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