

SPREADS

served with gluten-free crackers

HUMMUS

za'atar, vegetable crudité / 7.95

SPICY HUMMUS

marinated fresno &
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

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, fresnos, dill,
sage, crispy quinoa / 8.95

WATERMELON & FETA

strawberries, cucumbers,
fresno 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

crispy shallots, yellow tomatoes, mizithra,
cucumbers, pistachios, orange vinaigrette / 9.95

GREEK SALAD

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

SWEET CORN RISOTTO

carnaroli 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 tzatziki, garlic tahini,
dhanian spice / 9.95

BAKED HALLOUMI

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

SEAFOOD

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 15.95

BLACK LIME SHRIMP

tomatoes, aleppo pepper / 22.95

PAN-SEARED SCALLOPS

muhammara, 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 marinade, sweet peppers,
zhoug / 13.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

KING SALMON

sweet peppers, red onions,
lemon, olive oil, zhoug / 17.95

BEEF TENDERLOIN

red onions, lemon, olive oil,
zhoug / 18.95

MEAT & POULTRY

GRILLED PORK BELLY

crispy fingerlings, marinated tomatoes,
chermoula, frisee / 14.95

SPICY TOOTHPICK LAMB

cumin, chilies, house yogurt / 17.95

ROTISSERIE CHICKEN

turmeric, paprika, roasted vegetables,
orange-fennel jus / 14.95

SPREADS

served with gluten-free crackers

HUMMUS

za'atar, vegetable crudité / 7.95

SPICY HUMMUS

marinated fresnos,
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

SOUP & SALAD

TOMATILLO & MELON GAZPACHO

cucumbers, jicama, mint / 6.95

BASMATI & BELUGA LENTIL SALAD

crispy shallots, yellow tomatoes, mizithra,
cucumbers, pistachios, orange vinaigrette / 11.95

EMA CAESAR

little gems, parmesan, zhoug caesar / 11.95

GREEK SALAD

romaine, tomatoes, cucumbers, red peppers,
feta, dijon vinaigrette / 13.95

MEDITERRANEAN CHOPPED

arugala, romaine, shaved cauliflower, capers
dates, parmesan, olives, 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

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

WATERMELON & FETA

strawberries, cucumbers,
fresno chili, lime, mint / 10.95

PLATTERS

served with gluten-free crackers
and market greens

GREEN FALAFEL

hummus, tzatziki, tomatoes,
red onions, house dressing / 12.95

EGGPLANT SABICH

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

GRILLED CHICKEN

hummus, tzatziki, tomatoes,
red onions, greek vinaigrette / 13.95

LUNCH PLATES

EGG WHITE FRITTATA

cauliflower, english peas, tomatoes,
pecorino romano, fingerlings,
fresh herbs / 12.95

HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa,
gluten-free crackers / 14.95

SWEET CORN RISOTTO

carnaroli 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,
zhoug / 14.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

KING SALMON

sweet peppers, red onions,
lemon, olive oil, zhoug / 17.95

BEEF TENDERLOIN

red onions, lemon, olive oil,
zhoug / 18.95

SEAFOOD

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 15.95

BLACK LIME SHRIMP

tomatoes, aleppo pepper / 22.95

PAN-SEARED SCALLOPS

muhammara, arugula, mint, aleppo / 21.95

SPREADS

served with gluten-free crackers

HUMMUS

za'atar, vegetable crudité / 7.95

SPICY HUMMUS

marinated fresno & 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, mizithra,
cucumbers, pistachios, 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 / 9.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
dhanian spice / 9.95

HOUSE-MADE STRACCIATELLA

mighty vine tomatoes, croutons,
shallots, sherry vinegar, basil / 14.95

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 15.95

BRUNCH MEZZE

CRISPY POTATOES

mizithra, rosemary, scallion crema / 7.95

AVOCADO TOAST

gluten-free crackers, labneh,
jalapeno, radish, black lime / 8.95

HOUSE-CURED KING SALMON

labneh, dill, tomatoes,
gluten-free cracker / 14.95

KEFTA & EGGS

choice of: chicken kefta or lamb & beef kefta,
fried eggs, tzatziki, 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 peas, tomatoes,
pecorino romano, fingerlings, fresh herbs / 12.95

LAMB SHAKSHUKA

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

GRILLED PORK BELLY

crispy fingerlings, marinated tomatoes,
chermoula, frisee / 14.95
add egg - 1.50

KEBABS

CHICKEN KEFTA

lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN

yogurt marinade, sweet peppers, zhoug / 13.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

KING SALMON

sweet peppers, red onions,
lemon, olive oil, zhoug / 17.95

BEEF TENDERLOIN

red onions, lemon, olive oil, zhoug / 18.95

SIDES

HONEY ALEPPO BACON / 5.95

FRESH BERRIES & FRUIT / 6.95

GRAPEFRUIT BRULEE

demerara sugar, lime,
cinnamon, allspice / 4.95