

## SPREADS

served with our house bread

### HUMMUS

za'atar, vegetable crudité / 7.95

### SPICY HUMMUS

marinated fresno  
& sweet roasted chilies / 8.95

### WHITE MISO HUMMUS

castelvetrano olives,  
fresno chilies, shaved celery / 8.95

### PUMPKIN HUMMUS

brown butter, nutmeg,  
toasted pumpkin seeds / 9.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california arbequina olive oil / 7.95

### HOUSE-MADE LABNEH

marcona almonds, roasted grapes,  
burnt honey / 7.95

### TOASTED ALMOND & GARLIC

castelvetrano olives,  
fresh herbs / 8.95

### HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa / 14.95

## COLD MEZZE

### FETA & OLIVES

marcona almonds, lemon zest,  
middle east spices / 8.95

### PUMPKIN CROSTINI

floriolo whole grain sourdough, labneh,  
pomegranate, crispy kale / 9.50

### HOUSE-MADE STRACCIATELLA

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

## GREENS & ANCIENT GRAINS

### WINTER VEGETABLE TABBOULEH

carrots, pears, fennel, bulgur,  
pomegranate, mint, parsley / 8.95

### BASMATI & BELUGA LENTIL SALAD

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

### FATTOUSH SALAD

romaine, mighty vine tomatoes,  
sumac, red peppers, pita croutons / 9.95

### DELICATA SQUASH RISOTTO

parmesan, crispy sage,  
squash vinaigrette / 13.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary, scallion crema / 7.95

### PAN-ROASTED ROMANESQUE CAULIFLOWER

house yogurt, local honey / 8.95

### BRUSSELS SPROUTS

crispy shallots, pumpkin seeds,  
sherry glaze / 8.95

### GREEN FALAFEL

beet tzatziki, garlic tahini, lemon / 9.95

### BAKED HALLOUMI

black plums, toasted almonds,  
honey, mint, aleppo / 13.95

## SEAFOOD

### GRILLED OCTOPUS

fried kale, fingerlings,  
preserved lemon vinaigrette / 14.95

### BLACK LIME SHRIMP

tomatoes, aleppo pepper,  
black garlic breadcrumbs / 22.95

### PAN-ROASTED SCALLOPS

smoked eggplant puree, sumac brown butter,  
capers, lemon, urfa pepper / 24.95

### 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 / 16.95

### BEEF TENDERLOIN

red onions, lemon,  
olive oil, zhoug / 16.95

## MEAT & POULTRY

### GRILLED LAMB MEATBALLS

charred tomatoes, labneh, jalapenos / 13.95

### SPICY TOOTHPICK LAMB

house yogurt, cumin, chilies / 16.95

### BRAISED PORK SHOULDER

cauliflower puree, apple & farro salad,  
crispy curry leaves / 16.95

### ROTISSERIE CHICKEN

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