

## SPREADS

served with our house bread

### 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

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### HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa / 14.95

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## COLD MEZZE

### FETA & OLIVES

marcona almonds, lemon zest,  
middle east spices / 8.95

### AVOCADO & GRAPEFRUIT

mango, cucumbers, fresnos, dill,  
sage, crispy quinoa / 8.95

### WINTER VEGETABLE TABBOULEH

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

### ROASTED BEETS

mascarpone, hazelnuts,  
horseradish, dukkah / 10.95

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### HOUSE-MADE STRACCIATELLA

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

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## GREENS & ANCIENT GRAINS

### BASMATI & BELUGA LENTIL SALAD

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

### FATTOUSH SALAD

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

### BUTTERNUT SQUASH RISOTTO

parmesan, crispy sage,  
squash vinaigrette / 13.95

## HOT MEZZE

### VEGAN SWEET POTATO SOUP

leeks, turmeric, ginger, sesame / 7.95

### 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

### GREEN FALAFEL

beet tzatziki, garlic tahini, lemon / 9.95

### BAKED HALLOUMI

turkish figs, toasted almonds,  
honey, mint, aleppo / 14.95

## SEAFOOD

### GRILLED OCTOPUS

fried kale, fingerlings,  
preserved lemon vinaigrette / 15.95

### CHARRED SWORDFISH

cucumber, fennel, red onion,  
blood oranges, lemongrass, frisée / 18.95

### BLACK LIME SHRIMP

tomatoes, aleppo pepper,  
black garlic breadcrumbs / 22.95

### 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 / 17.95

## MEAT & POULTRY

### LAMB MEATBALLS

charred tomato chocca,  
labneh, jalapeño / 13.95

### GRILLED PORK BELLY

pomegranate glaze, radishes, apples / 14.95

### SPICY TOOTHPICK LAMB

cumin, chilies, house yogurt / 17.95

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## ROTISSERIE CHICKEN

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

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