

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

HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa / 14.95

COLD MEZZE

CHILLED SPRING PEA SOUP

mint & fennel pesto, lemon,
pecorino romano / 7.95

FETA & OLIVES

marcona almonds, lemon zest,
middle east spices / 8.95

AVOCADO & GRAPEFRUIT

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

PEA TENDRIL TABBOULEH

tomatoes, hazelnuts, bulgur, mint, parsley / 9.95

ROASTED BEETS

mascarpone, hazelnuts,
horseradish, dukkah / 10.95

HOUSE-MADE STRACCIATELLA

mighty vine tomatoes, croutons,
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

ASPARAGUS RISOTTO

shaved asparagus, pecorino romano,
spring pistou, lemon / 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

beet tzatziki, garlic tahini,
lemon / 9.95

BAKED HALLOUMI

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

SEAFOOD

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 15.95

BLACK LIME SHRIMP

tomatoes, aleppo pepper,
black garlic breadcrumbs / 22.95

GRILLED SCALLOPS

marinated garbanzos, shallots,
parsley, chives, oranges / 23.95

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

LAMB MEATBALLS

roasted tomato sauce,
labneh, jalapeño / 13.95

GRILLED PORK BELLY

braised lentils, chermoula,
pomegranate jus / 14.95

SPICY TOOTHPICK LAMB

cumin, chilies, house yogurt / 17.95

ROTISSERIE CHICKEN

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