

## 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

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### HOUSE-MADE STRACCIATELLA

mighty vine tomatoes, 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

### 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

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## ROTISSERIE CHICKEN

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

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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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### SPREAD SAMPLER

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

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## 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

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### 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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## SPREAD SAMPLER

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

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## 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

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### KEFTA & EGGS

choice of: chicken kefta or lamb & beef kefta,  
fried eggs, tzatziki, israeli salad,  
lemon dill rice / 15.95

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## 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