

# Cleo

MEDITERRÂNEO  
New York

**HUMMUS** (masabacha style) 13  
chickpea, tahini,  
cumin, lemon

**SPICY CIGARS** 14  
brik pastry, spiced beef,  
labneh, feta

**ZUCCHINI CHIPS** 12  
cucumber yogurt, lemon

## apps

**BREAD SERVICE** 6  
savory madelines, zaatar, cultured butter

**BABA GHANOUSH** 13  
smokey eggplant, capers, tahini, sumac

**LAMB SHAWARMAS** 19  
slow-roasted lamb, grilled laffa,  
labneh, caramelized onion

**CHILLED ENGLISH PEA SOUP** 12  
coconut milk, mint,  
lemon crème fraîche

**GRILLED SPANISH OCTOPUS** 19  
black garlic, labneh, fingerling chips, salsa roja,  
cilantro

**TUNA TARTARE** 19  
yuzu avocado, sea beans,  
breakfast radish, fresno chili, lavash

**FLUKE CRUDO** 16  
pickled green apple,  
cucumber, aguachile, daikon

## salad

add chicken or steak kebab + 12

**GREEK SALAD** 14  
heirloom tomato, cucumber, kalamata olive,  
feta, oregano, red wine vinaigrette

**SQUASH SALAD** 16  
raw & cooked, squash blossom, burrata,  
pine nuts, zaatar, herb oil

**KALE & QUINOA SALAD** 15  
tart apples, crispy quinoa, candied pecans,  
goat cheese, caramelized lemon vinaigrette

## pasta

**CAVATELLI** 24  
green garlic pesto, asparagus,  
pecorino, shaved walnuts

**SAFFRON RAVIOLI** 25  
ricotta, tomato confit, sweet corn brodo

**AGNOLOTTI** 26  
braised short ribs, consommé,  
smoked shemiji mushrooms

## house classics

**16OZ RIBEYE** 39  
watercress,  
braised cipollini, bordelaise

**SKIRT STEAK KEBABS** 28

**SEA SCALLOPS** 38  
hearts of palm, english peas,  
mint, house saltines

**GARLIC SHRIMP** 34  
white wine, preserved lemon,  
gigante bean purée

**BRANZINO** 39  
cauliflower couscous,  
vadouvan, currant agro dolce,  
labneh, pine nuts

**TRUE NORTH SALMON** 32  
fava beans, roasted tomatoes,  
sweet corn butter, bronze fennel

**TANDOORI CHICKEN KEBABS** 23

**HALF CHICKEN** 33  
24-hour mole, crispy shallots,  
pickled fresno chili, almonds, saffron rice

## sandwiches

served with french fries or a mean little salad

**TRADEMARK BURGER** 21  
bacon, jalapeño jack,  
fried pickled onions, special sauce  
substitute impossible burger +3

**LAFFA WRAP** 18  
cucumber, tomato, olives,  
charred onion, hummus, arugula, feta

**TANDOORI CHICKEN SANDWICH** 19  
avocado, sweet onions & peppers,  
cheddar, charred tomato aioli

## sides

**BRUSSELS SPROUTS** 12  
hazelnuts, orange, fresno chili, cilantro, soy sherry vin

**BROCCOLINI** 12  
green goddess, merguez sausage, marcona almonds

**ROASTED CAULIFLOWER** 11  
Spiced cashews, sweet currants, puffed quinoa, cilantro

**GRILLED ASPARAGUS** 13  
smoked tomato butter, crispy capers, sumac, purple watercress

**SAFFRON BASMATI RICE** 7

**SALT AND PEPPER FRIES** 8

Please inform your server of any food allergy or sensitivity prior to ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness.

Executive Chef: Todd Matthews  
Culinary Director: Jeff Haskell

