

signature dips for the table

Dips with House Baked Laffa Bread

Babaganoush, Hummus, Lebaneh

13 each

plant based mezze

HOUSE CURED & SPICED OLIVES	9
Dill, Coriander, Fennel	
ZUCCHINI CHIPS	12
Cucumber Yogurt, Lemon	
BRAISED CANNELINI BEANS	11
Torn Herbs, Bread Crumbs	
FRIED CAULIFLOWER	11
Green Chili, Blue Cheese Tahini	
MADRAS CURRIED CARROT SOUP	12
Preserved Lemon, Crème Fraîche	

mezze for the table

SPICY CIGARS	14
Brik Pastry, Spiced Beef, Labneh, Feta	
GRILLED SPANISH OCTOPUS	19
Black Garlic, Labneh, Fingerling Chips, Salsa Roja, Cilantro	
LAMB SHAWARMAS	19
Slow-Roasted Lamb, Grilled Laffa, Labneh, Caramelized Onion	
TUNA TARTARE	19
Yuzu Avocado, Sea Beans, Breakfast Radish, Fresno Chili, Lavash	

salads

add chicken or steak kebab +12

SALT ROASTED BEETS	15
Salt Roasted Beets, Tahini Sauce, Mint, Dill, Lemon, Ricotta Salata, Pistachio	
GREEK SALAD	15
Kalamata Olives, Feta, Banana Peppers, Persian Cucumbers	
ORGANIC GREEN	14
Butter Lettuce, Tarragon, Green Beans, Dill, Vinaigrette	

entrees

GREEK STYLE COD CIOPPINO Shellfish Tomato "Psarosoupa", Vegetables, Herbs	34
CRAB SPAGHETTI Blue Crab, Espelette Pepper, Creamy Shellfish Sauce	33
BRAISED LAMB PAPPARDELLE Hand Made Egg Pasta, Pecorino	26
16oz BEEF RIBEYE Bordelaise, Cippolini Onions, Watercress	39
CRISPY SKIN CHICKEN Lime Yogurt Dressing, Green Harissa	29
HOUSE-MADE CHITARRA PASTA Black Trumpet Mushroom Duxelle, Soft Poached Egg, Truffled Pecorino Cheese	25
LAMB MERGUEZ BURGER Bulgarian Feta, Frisée, Pickled Onions, Harissa Aioli	24
GARLIC SHRIMP White Wine, Preserved Lemon, Gigante Bean Purée	34
BRANZINO Cauliflower Couscous, Vadouvan, Currant Agro Dolce, Labneh, Pine Nuts	39
TANDORI CHICKEN KEBABS	23
SKIRT STEAK KEBABS	28

sides

BRUSSELS SPROUTS Hazelnuts, Orange, Fresno Chili, Cilantro, Soy Sherry Vin 12	SAFFRON BASMATI RICE 8	SALT & PEPPER FRIES 8
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