HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil, vegetable crudité / 13.95

SMOKY GARLIC

charred avocado, chili oil / 14.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 15.95

SWEET CORN

aleppo, chive, black lime. / 16.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry, beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, olive oil, lemon zest / 14.95

CHARRED EGGPLANT

house yogurt, lemon, california olive oil / 14.95

MUHAMMARA

roasted pepper, isot chili, walnut, pomegranate molasses / 15.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion, sweety drop pepper, marcona almond, orange zest / 14.95

CHILLED CUCUMBERS

cashew cream, dukkah, pickled fresno, mint relish / 14.95

GREEK VILLAGE SALAD

mighty vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

grilled peach, crouton, basil, pistachio pesto / 18.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic, sherry, cilantro / 18.95

HALIBUT CEVICHE*

red plum, cucumber, corn, passionfruit leche de tigre / 19.95

BIG EYE TUNA & WATERMELON*

radish, yuzu nigella vinaigrette / 19.95

HAMACHI*

peach, turmeric, lemon verbena / 19.95

MEDITERRANEAN BUTCHER

CRISPY CHICKEN THIGH

potato puree, aleppo, isot, cilantro, chili garlic vinaigrette / 19.95

PORK BELLY*

nectarine, calabrese vinaigrette / 24.95

PRIME SHORT RIB KALBI*

soy, black garlic, rosemary, berbere beef jus / 33.95

SHAWARMA-SPICED SKIRT STEAK FRITES*

za'atar, feta, berebere red wine jus / 36.95

CHAR-GRILLED LAMB CHOPS*

blistered broccolini, garlic yogurt, pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary, scallion crema / 12.95

GREEN FALAFEL

avocado tzatziki, garlic tahini, dania spice / 13.95

BRUSSELS SPROUTS

almond & cashew dukkah, harissa honey / 14.95

GRILLED HALLOUMI

red grape, watercress, turmeric / 15.95

ARTICHOKE & SPRING ONION ORZO

parmesan, lemon, chive, olive oil / 22.95

SEAFOOD

GREEN CHILI SHRIMP*

garlic, parmesan, calabrian chili breadcrumb / 18.95

PAN-ROASTED HALIBUT*

harissa honey, pineapple amba, basil oil / 28.95

JUMBO LUMP CRAB CAKES*

garlic, shallot, lemon, frisée, kale & dill remoulade / 32.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool date, red onion, turmeric, tzatziki / 16.95

CHICKEN KEFTA

lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN*

yogurt marinade, sweet pepper, zhoug / 19.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 19.95

GRILLED SALMON*

sweet pepper, red onion, lemon, olive oil, zhoug / 24.95

DESSERT

FROZEN GREEK YOGURT

olive oil, sea salt / 8.95 passion fruit, basil / II.95

CRÈME BRÛLÉE PIE

strawberry rhubarb compote / 11.95

STICKY DATE CAKE

medjool date, sumac, whiskey caramel, whipped cream / II.95

KATAIFI CARROT CAKE

cashew cream cheese, sesame dukkah brittle, pineapple / 12.95 $\,$

CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel cookie crust, whipped cream / 14.95