

## 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,  
berbere 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 / 11.95

### CRÈME BRÛLÉE PIE

strawberry rhubarb compote / 11.95

### STICKY DATE CAKE

medjool date, sumac, whiskey caramel,  
whipped cream / 11.95

### KATAIFI CARROT CAKE

cashew cream cheese,  
sesame dukkah brittle, pineapple / 12.95

### CHOCOLATE ORANGE CREMEUX

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

\*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

## DINNER