

SPREADS

served with gluten-free crackers

HUMMUS

za'atar, vegetable crudité / 7.95

SPICY HUMMUS

marinated fresno &
sweet-roasted chilies / 8.95

MUSHROOM HUMMUS

cognac jus, pearl onions / 9.95

CHARRED EGGPLANT

house yogurt, lemon,
california arbequina olive oil / 7.95

HOUSE-MADE LABNEH

marcona almonds, roasted grapes,
burnt honey / 7.95

AVOCADO & SWEET PEA

jalapeño, lime, cilantro, mint / 8.95

TOASTED ALMOND & GARLIC

castelvetrano olives, fresh herbs / 7.95

HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa / 13.95

MEZZE

LOCAL FETA & OLIVES

almonds, lemon zest,
middle east spices / 8.95

GOLDEN BEETS

red grapes, black lime, dill / 7.95

HONEYCRISP APPLES

celery, meyer lemon, cives / 7.95

HOUSE-MADE STRACCIATELLA

tomatoes, herb salad,
california arbequina olive oil / 13.95

GREENS AND ANCIENT GRAINS

MARKET GREENS

radishes, turmeric-ginger vinaigrette / 7.95

LOCAL BASMATI & BELUGA LENTIL SALAD

pistachios, orange, mizthra, shallots / 8.95

WINTER SQUASH RISOTTO

parmesan, crispy sage,
butternut squash vinaigrette / 12.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary, scallion crema / 7.95

PAN-ROASTED ROMANESQUE CAULIFLOWER

house yogurt, local honey / 8.95

GREEN FALAFEL

parsley, tzaziki, lemon / 8.95

BRUSSELS SPROUTS

pumpkin seeds, shallots, sherry glaze / 8.95

ZUCCHINI & LEEKS

parmesan reggiano, herb tahini sauce / 8.95

SEAFOOD

HAMACHI CRUDO

golden raisins, almonds, ginger,
shoyu, burnt cinnamon / 15.95

MUSSELS

saffron, ginger & chili broth, cilantro,
california fennel pollen / 12.95

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 14.95

FISH OF THE DAY

a selection of fish from the market / AQ

KEBABS

GRILLED CHICKEN

sweet peppers, yogurt marinade,
zhoug / 12.95

CHICKEN KEFTA

lemon, olive oil, tzatziki / 12.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 13.95

ORA KING SALMON

sweet peppers, red onions, lemon,
olive oil, zhoug / 16.95

BEEF TENDERLOIN

red onions, lemon, zhoug, olive oil / 16.95

MEAT & POULTRY

ROAST PORK SHOULDER

yukon gold potatoes, roasted apples,
breakfast radishes, carrot jus / 17.95

BRAISED SHORT RIB

tomatillos, cipollinis, horseradish,
celery root puree / 16.95

ROTISSERIE CHICKEN

herb marinade, natural jus,
roasted root vegetables / 14.95

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za'atar, vegetable crudité / 7.95

SPICY HUMMUS

marinated fresno &
sweet roasted chilies / 8.95

CHARRED EGGPLANT

house yogurt, lemon,
california arbequina olive oil / 7.95

HOUSE-MADE LABNEH

marcona almonds, roasted grapes,
burnt honey / 7.95

AVOCADO & SWEET PEA

jalapeño, lime, cilantro,
mint / 8.95

TOASTED ALMOND & GARLIC

castelvetrano olives,
fresh herbs / 7.95

SPREAD SAMPLER

your choice of three spreads,
served with gluten-free crackers / 12.95

GREENS & ANCIENT GRAINS

LOCAL BASMATI &
BELUGA LENTIL SALAD
pistachios, orange, mizithra, shallots / 9.95

KALE & TOMATO

marinated cucumbers, red onion,
parmesan dressing, pita crouton / 11.95

MEDITERRANEAN CHOPPED

arugula, romaine, shaved cauliflower, capers, dates, parmesan,
olives, red peppers, market vinaigrette / 13.95

CRISPY HALLOUMI

romaine, baby arugula, avocado,
mizithra, black lime vinaigrette / 14.95

add chicken / 3.95 • add falafel / 3.95 • add salmon / 6.95

MEZZE

CRISPY POTATOES

mizithra, rosemary, scallion crema / 7.95

FETA & OLIVES

almonds, lemon zest, middle east spices / 8.95

PAN-ROASTED ROMANESQUE CAULIFLOWER

house yogurt, local honey / 8.95

CRISPY HALLOUMI & DATES

marinated chilies, bitter greens / 9.95

GRILLED OCTOPUS

fried kale, fingerlings, preserved lemon vinaigrette / 14.95

HAMACHI CRUDO

golden raisins, almonds, ginger, shoyu,
burnt cinnamon / 15.95

KEBAB PLATTERS

served with israeli salad

CHICKEN KEFTA

lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN

sweet peppers, yogurt marinade,
zhoug / 13.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

BEEF TENDERLOIN

red onions, lemon, olive oil, zhoug / 17.95

SALMON

sweet peppers, red onions,
lemon, olive oil, zhoug / 17.95

LUNCH PLATES

GRILLED CHICKEN

hummus, tzatziki, tomatoes, red onions,
greek vinaigrette / 13.95

ORA KING SALMON

braised green lentils, chermoula,
mint greek yogurt / 16.95

SPANISH TORTILLA

fingerling potato, asparagus, tomato,
english peas, parmesan, market greens / 12.95

WINTER SQUASH RISOTTO

parmesan, crispy sage,
butternut squash vinaigrette / 14.95
