

SPREADS

served with our house bread

HUMMUS

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 / 8.95

SPREAD SAMPLER

your choice of three spreads,
served with our house bread / 12.95

SALADS

LOCAL BASMATI & BELUGA LENTIL

pistachios, orange, mizithra, shallots / 9.95

KALE & TOMATO

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

SHAVED ROMAINE & FREEKAH

cucumbers, cherry tomatoes, kalamata olives,
feta, lemon-yogurt dressing / 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

SANDWICHES

served with market greens

GREEN FALAFEL

hummus, tzatziki, tomatoes,
red onions, house dressing / 12.95

GRILLED CHICKEN PITA

hummus, tzatziki, tomatoes,
red onions, greek vinaigrette / 12.95

TUNA TARTINE

poached ahi tuna, tzatziki, tomato, english peas,
yellow grape tomato, preserved lemon vinaigrette / 13.95

MEZZE

GOLDEN BEETS

red grapes, black lime, dill / 7.95

LOCAL FETA & OLIVES

almonds, lemon zest,
middle east spices / 8.95

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 7.95

PAN-ROASTED ROMANESQUE CAULIFLOWER

house yogurt, local honey / 8.95

CRISPY HALLOUMI & DATES

marinated chilies, frisée / 9.95

SEAFOOD

HAMACHI CRUDO

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

GRILLED OCTOPUS

fried kale, fingerlings,
preserved lemon vinaigrette / 14.95

ORA KING SALMON

braised green lentils, chermoula,
mint greek yogurt / 18.95

KEBABS

served with israeli salad

CHICKEN KEFTA

lemon, olive oil, tzatziki / 13.95

GRILLED CHICKEN

yogurt marinade, sweet peppers,
zhoug / 13.95

LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

KING SALMON

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

BEEF TENDERLOIN

red onions, lemon, olive oil,
zhoug / 17.95

LUNCH PLATES

SPANISH TORTILLA

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

SPICY LAMB BUCATINI

lamb ragu, harissa, mizithra / 13.95

WINTER SQUASH RISOTTO

parmesan, crispy sage,
butternut squash vinaigrette / 14.95
