

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 15.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 15.95

LAMB RAGU*

braised lamb shoulder,
spicy harissa / 18.95

CRISPY SHORT RIB HUMMUS*

grilled onions, sherry, beef jus / 22.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo & urfa pepper,
olive oil / 15.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 15.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 16.95

HOUSE-MADE LABNEH

roasted tomato, raw honey,
pomegranate sumac molasses / 16.95

COLD MEZZE

CHILLED PRAWNS*

basil, arbequina olive oil,
citron vinaigrette / 19.95

AHI TUNA CARPACCIO*

jalapeño, ginger scallion, kiwi,
hibiscus vinaigrette / 22.95

GREEK VILLAGE

vine ripened tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 18.95

HOUSE-MADE STRACCIATELLA

marinated tomato, sesame,
ciabatta crouton, meyer lemon,
basil / 24.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 13.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS

cashew & almond dukkah,
citrus harissa, honey / 15.95

LUNCH

SALADS

KALE CAESAR

pecorino, pickled raisin,
toasted breadcrumbs,
lemon vinaigrette / 16.95
add chicken 6.95 / add salmon 9.50

VEGETABLE COBB

cherry tomato, avocado, mandarin orange,
almond, spicy chickpea, feta, romaine,
arugula, honey vinaigrette / 19.95

MEDITERRANEAN CHOPPED*

chicken, cauliflower, olive, date,
graviera cheese, red pepper, caper, romaine,
arugula, house vinaigrette / 23.95

SANDWICHES

served with french fries

GREEN FALAFEL

hummus, tzatziki, tomatoes,
red onions, house dressing / 18.95

CHICKEN KEFTA BURGER*

feta, tomato, boston lettuce, tzatziki / 21.95

PAN-SEARED HALIBUT*

tomato, boston lettuce, kale remoulade,
brioche bun / 24.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool dates, red onion,
turmeric, tzatziki / 19.95

CHICKEN KEFTA*

lemon, olive oil, tzatziki / 21.95

GRILLED CHICKEN*

yogurt marinade, sweet pepper,
zhoug / 22.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 23.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 29.95

PLATES

CRISPY CHICKEN THIGH*

swiss chard, piquillo pepper,
lemon, pan jus / 22.95

JUMBO LUMP CRAB CAKES*

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

GRILLED SPANISH OCTOPUS*

potato puree, paprika, garlic,
morita chili / 34.95

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES*

za'atar, feta, berbere jus / 44.95

ZERO-PROOF

POMEGRANATE BACKSPLASH

grenadine, cold-pressed orange,
fever tree sicilian lemonade / 11

FAUX-LOMA

house-made pineapple fresno cordial,
lime, three cents greek grapefruit soda / 11

COMMENT SECTION

liquid alchemist coconut,
strawberry, pineapple, lime / 11

DESSERTS

FROZEN GREEK YOGURT

olive oil, sea salt / 9.95
key lime, graham cracker crumble / 11.95

STICKY DATE CAKE

whiskey caramel, sumac,
whipped cream / 12.95

CHOCOLATE ORANGE CREMEUX

pistachio, ginger & fennel cookie crust,
whipped cream / 15.95

HALVA WITH...

roasted grapes, marcona almond,
wonderful little date bar / 16.95

BOUGATSA

phyllo pastry, cinnamon sugar streusel,
vanilla custard, orange blossom / 19.95