

signature dips for the table

Dips with House Baked Laffa Bread
Babaganoush, Hummus, Labneh
13 each

plant based mezze

HOUSE CURED & SPICED OLIVES	9
Dill, Coriander, Fennel	
ZUCCHINI CHIPS	12
Cucumber yogurt, lemon	
BRAISED CANNELINI BEANS	11
Torn Herbs, Bread Crumbs	
FRIED CAULIFLOWER	11
Green Chili, Blue Cheese Tahini	
MADRAS CURRIED CARROT SOUP	12
Preserved Lemon, Crème Fraîche	

mezze for the table

SPICY CIGARS	14
Brik Pastry, Spiced Beef, Labneh, Feta	
GRILLED SPANISH OCTOPUS	19
Black garlic, Labneh, Fingerling Chips, Salsa Roja, Cilantro	
LAMB SHAWARMAS	19
Slow-Roasted Lamb, Grilled Laffa, Labneh, Caramelized Onion	
TUNA TARTARE	19
Yuzu Avocado, Sea Beans, Breakfast Radish, Fresno Chili, Lavash	
HAMACHI	18
Ras al Hanout, Green Chili, Cilantro, Citrus	

salads

	add chicken or steak kebab +12
SALT ROASTED BEETS	15
Salt Roasted Beets, Tahini Sauce, Mint, Dill, Lemon, Ricotta Salata, Pistachio	
GREEK SALAD	15
Kalamata Olives, Feta, Banana Peppers, Persian Cucumbers	
ORGANIC GREEN	14
Butter Lettuce, Tarragon, Green Beans, Dill, Vinaigrette	

sustainable fish

Served with a choice of - tomato chili almond, roasted garlic aioli, rosemary garlic oil

ATLANTIC SALMON MP	MARKET FISH MP
DAURADE MP	U10 DIVER SCALLOPS WILD MP

FOR HEALTHY OCEANS TODAY, TOMORROW AND ALWAYS

We source all of our fish and seafood through reputable purveyors who are committed to sustainable practices

entrees

GREEK STYLE COD CIOPPINO	34
Shellfish Tomato "Psarosoupa", Vegetables, Herbs	
CRAB SPAGHETTI	33
Blue Crab, Espelette Pepper, Creamy Shellfish Sauce	
BRAISED LAMB PAPPARDELLE	26
Hand Made Egg Pasta, Pecorino	
16oz BEEF RIBEYE	42
Bordelaise, Cippolini Onions, Watercress	
CRISPY SKIN CHICKEN	29
Lime Yogurt Dressing, Harissa	
HOUSE-MADE CHITARRA PASTA	25
Black Trumpet Mushroom Duxelle, Soft Poached Egg, Truffled Pecorino Cheese	
SKIRT STEAK KEBABS	28
GARLIC SHRIMP	34
White Wine, Preserved Lemon, Gigante Bean Purée	
BRANZINO	39
Cauliflower Couscous, Vadouvan, Currant Agro Dolce, Labneh, Pine Nuts	
TANDORI CHICKEN KEBABS	23

sides

BRUSSELS SPROUTS	SAFFRON BASMATI RICE	SALT & PEPPER FRIES
Hazelnuts, Orange, Fresno Chili, Cilantro, Soy Sherry Vin	8	8
12		



EXECUTIVE CHEF: TODD MATTHEWS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.