

MEZZE / served with pita

- LABNEH** pink peppercorn, shallots, mint / 8
- HUMMUS** garbanzo beans, tahini, cumin, evoo / 8
- BABAGANUSH** roasted eggplant, tahini, lemon / 9
- MUHAMMARA** hazelnut, roasted peppers, parsley, chile oil / 8
- TABBOULEH** tomatoes, persian cucumbers, parsley, hemp seeds, citrus dressing / 8
- MARINATED OLIVES** preserved lemon, chile, oregano / 5
- DOLMAS** rice, parsley, mint, Aleppo pepper, pomegranate molasses / 10

HUMMUS

- CHICKEN SHAWARMA** cucumber, cherry tomato, red onion / 15
- KVAROY SALMON** zucchini, roasted peppers, kalamata olives, french feta, farro verde / 18
- CAULIFLOWER SHAWARMA** red cabbage slaw, schug / 14
- FALAFEL** tabbouleh, cherry tomatoes, persian cucumbers, amba tahini / 13
- SUJOUK** spiced wagyu beef, parsley, pine nuts, cucumber pickles / 16

SALADS

- FATTOUSH** lolla rosa, heirloom beets, halloumi, oranges, za'atar pita chips, pomegranate sumac vinaigrette / 15
- CHOPPED** baby romaine, radicchio, red onions, kalamata olives, garbanzo, sheep's milk feta, zéytoon herb vinaigrette / 14
- HEIRLOOM TOMATO + BURRATA** basil pesto, evoo / 15
- SPANISH OCTOPUS** gigandes beans, castelvetro olives, cherry tomatoes, harissa / 18
- MORACCAN CARROTS** whipped feta, fresh mint, cumin, orange, dukkah / 12

SOUP

- LENTIL** red lentils, cumin, paprika, evoo / 8

FLATBREADS

- WILD MUSHROOM** fontina, red onion, truffle / 15
- MARY'S ORGANIC CHICKEN** scamorza, caramelized onion, pickled fresno chiles, garlic tahini / 15
- HEIRLOOM TOMATO + MOZZARELLA** heirloom tomato, di stefano mozzarella, basil / 14
- MANEESH** za'atar herb blend of thyme, oregano, sesame, evoo / 12

PITAS / PANINIS / BURGER

- CHICKEN SHAWARMA PITA** red cabbage, garlic toum, pickled turnips, roasted peppers, vine ripened tomatoes / 15
- FALAFEL PITA** persian cucumber, vine ripened tomatoes, red onions, tahini, fresno chiles / 13
- SMOKED TURKEY PANINI** olive tapenade, fontina, baguette / 14
- SERRANO HAM PANINI** manchego, piquillo peppers, baguette / 14
- MERGUEZ LAMB BURGER** sheep's milk feta tzatziki, harissa aioli, wild arugula, black olive bun / 18

SMALL PLATES

- CRUDITÉ** seasonal vegetables, hummus, labneh ranch / 14
- ARTISINAL CHEESES** garroxta, sainte andré, gorgonzola dolce, idiazabel marcona almonds, champagne grapes / 22
- CHARCUTTERIE** serrano ham, black truffle salami, spicy coppa, toscano fennel salami, house pickles / 24
- QUAIL** fried quail, medjool dates, golden raisins, urfa pepper, orange blossom honey / 18