

## SPREADS

served with our house bread

### 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 / 8.95

### HUMMUS WITH LAMB RAGU

braised lamb, spicy harissa / 13.95

## COLD 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, chives / 7.95

### HOUSE-MADE STRACCIATELLA

mighty vine tomatoes, herb salad,  
california arbequina olive oil / 13.95

## GREENS & ANCIENT GRAINS

### SHAVED ROMAINE & FREEKAH

cucumbers, cherry tomatoes, kalamata olives,  
feta, lemon-yogurt dressing / 9.95

### LOCAL BASMATI & BELUGA LENTIL SALAD

pistachios, orange, mizithra,  
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

### CRISPY HALLOUMI & DATES

marinated chilies, frisée / 9.95

### 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

### CHICKEN KEFTA

lemon, olive oil, tzatziki / 12.95

### GRILLED CHICKEN

yogurt marinade, sweet peppers,  
zhoug / 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,  
olive oil, zhoug / 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