

Dinner

MENU



OUR ORIGINAL CREATIONS FEATURE MEDITERRANEAN INSPIRED DISHES WITH GLOBAL INFLUENCES INCLUDING FROM OUR SOUTH ASIAN HERITAGE.

-CHEF SABA WAHID DUFFY AND CHEF SARA WAHID

SMALL PLATES

Trio of Dips with Za'atar *Pita Chips \$18

Beet Hummus/Tzatziki/Spicy Moutabel
(contains: wheat, dairy, sesame) (GF/Vegetarian)
*PITA CONTAINS GLUTEN

Za'atar and Lemon Grilled Shrimp \$24

with Curry Aioli, Crispy Shallots & Pomegranate (GF)

Sweet Potato and Feta Croquettes-\$18

A mixture of Sweet Potato, Feta, Peppers, Onions, breaded and fried served with Smoked Paprika Aioli (Vegetarian)

Date and Tamarind Glazed Lamb Ribs \$26

with pickled chili, peanuts, and chives (GF)

Curry Spiced Falafel \$15

with Maple Tahini and Pickled Shallots (VEGAN/GF)

Preserved Lemon and Spice Marinated Chicken Skewers \$20

Hara (cilantro) Sauce (GF)

Lamb Merguez Kofta (Meatballs) \$20

with Herb Yogurt Sauce (GF)

SALADS

Mediterranean Salad w/ Lemon Za'atar Vinaigrette \$17

Mixed Greens, Cucumbers, Tomatoes, Olives, Pickled Shallots, and Feta with Pita Chips

Halloumi Crunch w/Basil Vinaigrette \$19

Quinoa, Purple Cabbage, Cucumbers, Pumpkin Seeds, Pomegranate and Seared Halloumi

Add Protein:

Preserved Lemon Braised Chicken-GF (\$7),
Lamb Merguez Kofta (Meatballs)-GF (\$8),
Curry Spiced Falafel- Vegan/GF (\$6)

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

LARGE PLATES

Harissa Brown Sugar Braised Beef \$28

Over Golden Pearl Couscous with a drizzle of Hara (Cilantro) Sauce -OG DISH

Spicy Mac and Cheese with Lamb Merguez Crumble \$28

Seasoned Lamb Mince, Cooked to order, placed on top of our delicious spicy mac and cheese-OG DISH

Oven Roasted Cod \$28

Over tomato fennel ragu topped with a Pistachio Olive Salsa

Lamb Burger on a Toasted Brioche \$24

with Whipped Feta Pickled Shallots and Sweet Potato Fries

Mediterranean Chicken \$26

Over Seasoned Rice with Feta, Olives, and Tomatoes (GF)

Lentils and Rice (VEGAN) \$23

With Crispy Shallots and Herb Yogurt Sauce-Contains Dairy (GF)

SIDES

Glazed Carrots Over Creamy Herb Yogurt Sauce \$12

Topped with Pumpkin Seeds

Spicy Roasted Eggplant with Tahini Drizzle \$10

Preserved Lemon and Garlic Green Beans \$10

DESSERTS

Chai Spiced Pot De Creme with Sesame Brittle \$10

Cardamom White Chocolate Pistachio Cookie Ice Cream Sandwich \$10

DRINKS

Still Water \$5 Sparkling Water \$5 Fever Tree Sodas \$5

Limonana: Middle Eastern minty lemonade over ice with a mint sprig \$11

Earl Grey Old Fashioned: Made with Earl Grey Syrup, and orange bitters over ice and orange twist \$12

Hibiscus Spritz: honey syrup, lime juice, topped w ginger beer, pink peppercorn \$13

Mango Saffron Lassi: Made with Saffron Mango Puree and yogurt \$14