



MEZZE AND SALAD

Olives & More 10 GF/V

olives, capers, pepper dew, cornichons, calabrian chili, orange zest, feta

Chickpea Hummus & Laffa 16 DF/V/VE

za'atar pistachio laffa, roasted garlic, lemon, tahini, chili oil

Mediterranean 19 GF/V

our take on an elevated side salad, crisp fava beans, green beans, onions, celery, olives, carrots, artichokes, red wine vinaigrette, smear of yogurt dip

Harvest Kale 18 GF/V

sliced apples, grapes, toasted walnuts, manchego cheese, maple dijon dressing

Watermelon 18 V

arugula, watermelon, feta, pine nuts, red onion, fresno chilis, white balsamic

SHAREABLE

Shrimp Curry 24

fresno chili, coconut cream, cardamom, cilantro

Harissa Lamb Meatballs 19

braised tomato fennel sauce, mint, feta

Falafel Sliders 16 V

smashed falafel, tomato, lettuce, pickle, turkish pepper, brioche roll, white garlic sauce

Norwegian Salmon Crudo* 26 GF

harissa, labneh, black sesame, freeze dried tangerines, fermented black garlic, shiso granita

Artisanal Meat & Cheese 26

whipped feta, camembert, humboldt fog, almonds, prosciutto, salami, honeycomb, olives

MAIN

Lebanese Organic Chicken Paillard 38 DF

fattoush salad, pomegranates, sumac dressing

Copper State Reserve Skirt Steak* 40 DF/GF

red chimichurri, spinach, shaved fennel salad, melted onions

Pan Seared Halibut 44 GF

tomato salad, corn butter, basil oil

Iberico Pork Chop 48

milanese, salsa verde, endive parmesan salad

PASTA all pasta is handmade in-house by our pastaio

Pappardelle 35

pork sugo, basil, calabrian chile, chives, stracciatella

Rigatoni 37

alla vodka, plum tomato sauce, cream, bacon, prosciutto chip, burrata, parmesan reggiano, basil

Tagliatelle 36 V

sautéed forest mushrooms, truffle butter, white wine, mushroom broth, parmesan reggiano, chives

SIDES

Cauliflower 12 DF/GF/VE/V

zhoug, golden raisins, marcona almonds

Patatas Bravas 12

Spanish duck fried potatoes, salsa brava, saffron aioli

EXECUTIVE CHEF Chef SammyD.

DF dairy free **GF** gluten free **VE** vegan **V** vegetarian

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.