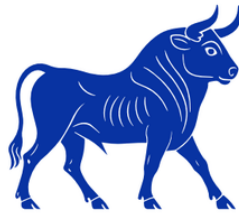


# MERAKI



## THE CULINARY TEAM

CHEF TIM LOVE

CHEF JASON CZAJA

CHEF JACQUELYNN QUINN

CHEF JARED CARDENAS

CHEF CASSIDY LEWIS

## SPREADS WITH HOMEMADE PITA

Add Crudite 9

### CLASSIC CHICKPEA HUMMUS

Chive, Extra Virgin Olive Oil 11

### BLACK GARLIC HUMMUS

Chickpea, Tahini, Black Garlic 18

### MUHAMMARA

Eggplant, Roasted Peppers, Texas Pecans 15

### WHIPPED GOAT CHEESE

Fennel, Fig Preserve 17

### HTIPITI

Roasted Pepper, Feta, Thyme 15

### BABAGANOUSH

Eggplant, Roasted Garlic, EVOO 17

### TZATZIKI

Mint, Garlic, Cucumber 17

## SNACKS

### BOREK

Smoked Braised Goat, Phyllo, Green Tomato  
Esme 22

### SPANIKOPITA

Spinach, Artichoke, Leeks, Phyllo 19

### SAGANAKI

Halloumi, Metaxa, Chile Honey 18

### FALAFEL

Sweet Corn, Roasted Anaheim Chile, Tahini 12

### LAMB RIB

Pecan Smoked, Grape Molasses Glazed 29

### CRISPY FRESHWATER CRABS

Zatar Spiced 29

## RAW

### BREAM

Sea Bean, Radish, Bergamont, Mastiha 19

### SCALLOP

Pickled Apple, Fennel, Labneh 21

### HAMACHI

Pomegranate White Balsamic,  
Pistachio, Shaved Kumquat 17

## SOUP AND SALAD

### HORIATIKI

Tomato, Cucumber, Feta 18

### LITTLE GEM

Fines Herbs, Scallion, Assyrtiko Vinaigrette 14

### AVGOLEMONO

Game Hen, Orzo, Lemon 16

### GREEN BEAN SALAD

Sugar Snaps, Snow Pea, Smoked and  
Pickled Green Almond 15

## SIDES

### LEMON DOMINO POTATOES 14

### GIGANTES BEANS

Tomato, Herb, Grape Molasses 12

### RIZI LEMONATO

Basmati Rice, Herbs 14

### GRILLED BROCCOLINI

Mint, Aleppo Chile 13

### KOUSA

Fig, Cauliflower Rice, Tomato, Chile 14

## FOR THE TABLE

### 34OZ PORTERHOUSE

Roasted Garlic and Tomato 195

### SALT BAKED HALIBUT

Citrus Beurre Blanc 33/pp Minimum 2

### HOUSEMADE PASTA

Rigatoni, Blistered Tomato, Spinach,  
Chili Flake, Ouzo 72 Serves 6

## KABOBS

FROM OUR WOOD FIRED GRILL

### LAMB KOFTE

Wood Grilled, Tzatziki, Sumac 23

### GRILLED SHORT RIB

Chermoula, Shiitake, Aleppo 25

### CHICKEN

Fenugreek, Pickled Kohlrabi, Lemon Yogurt 18

### QUAIL

Bulgar Wheat, Black-Eyed Pea, Currant 26

## SEAFOOD

### WHOLE CRISPY PRAWNS

Dill, Butter, Lemon 32

### WOOD GRILLED OCTOPUS

Squid "Spanikorizo" 31

### KATAIFI SCALLOPS

Fava, Bergamont, Morels 43

### CRISPY SKINNED SEA BREAM

Delicata Squash Skordalia 37

# FEATURED LUNCH SHAWARMAS

Served with a Tomato, Cucumber  
and Feta Salad

## **FALAFEL SHAWARMA**

Red Pepper Coulis, Iceberg, Tomato,  
Cucumber, Sumac Red Onion, Roasted Red  
Pepper, Fine Herbs 14

## **CHICKEN SHAWARMA**

Garlic, Preserved Lemon Yogurt, Grilled Zucchini,  
Eggplant, Greens with Red Wine Vinaigrette,  
Pickled Basil, Spinach 16

## **SHORT RIB SHAWARMA**

Za'atar Spiced Aioli, Curried Peppers and  
Onions, Spinach, Herbs, Frisée 19

