

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

TZATSIKI

Mint, Garlic, Cucumber 17

SNACKS

BOREK

Smoked 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

RAW

OYSTER BY THE HALF DOZEN

Smoked Horseradish, Lemon, Cucumber 24

HAMACHI

Peach, Blood Orange, Jalapeño 17

TUNA

Watermelon, Sesame, Fresno Chile 19

SALMON

Tomato, Olive, Shallot, Myer Lemon 22

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

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

SWORDFISH

Charred Lemon, Artichoke, Pistachio + Mint Pesto 34

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

SEAFOOD

WHOLE CRISPY PRAWNS

Dill, Butter, Lemon 32

WOOD GRILLED OCTOPUS

Squid "Spanikorizo" 31

KATAIFI SCALLOPS

Fava, Bergamont, Morels 43

PAN ROASTED SALMON

Summer Squash, Fennel, Avocado 46

BLUE FIN TUNA MAROULOSALATA

Grilled Lettuce, Tomato, Roasted Garlic 49

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



HAPPY HOUR

HALF OFF ALL FOOD AND BEVERAGE

MONDAY - SATURDAY
4:30-5:30PM

PATIO TO GO

TAKE HOME PITA,
CRUDITE, SPREADS,
FRESH PRESSED
JUICES AND
SHAWARMAS

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

