MERAKI

CHILLED SEAFOOD TOWER
109 SM / 198 LG
Oysters on the Half Shell, Smoked Mussels Savoro, Blue Prawn Cocktail, Tuna & Salmon Crudo, Pomegranate Colatura Scallop, Maine Lobster

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 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 26

HAMACHI
Fig, Grape Colatura, Pistachio 18

TUNA
Watermelon, Sesame, Fresno Chile 23

SALMON
Fennel, Citrus, Olive 21

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

340Z 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

PAN ROASTED SALMON
Summer Squash, Fennel, Avocado 49

BLUE FIN TUNA MAROULOSALATA
Grilled Lettuce, Tomato, Roasted Garlic 53

SIDES

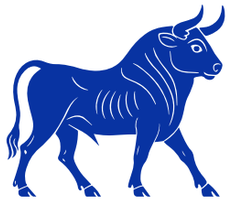
LEMON DOMINO POTATOES 14

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

WEDNESDAY-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

