



# DINNER

## TO SHARE!

**SALATIM** labneh, baba ganoush, moroccan carrots, torshi, with ezme, tahina, pita 24  
Add medjool dates, marinated olives, hummus 5 ea

**HUMMUS** original 15, cauliflower shawarma 16, chicken shawarma 17, spiced lamb 18

**SALAD** greens, radish, jalapeño, pickled onion, dates, feta, pita crouton, fig vinaigrette 13

**HALLOUMI** seared halloumi, red zhug, honey, mint, toasted pistachios 17

**FALAFEL** green falafel, pickled cabbage, tahina, amba 16

**WINGS** 3 large wings, confit & fried, lemon-pepper wet spice, za'atar ranch dip 14

**KEFTES** chive-potato fritters, herb aioli, smoked salmon, crispy leeks 15

**KHACHAPURI** georgian bread & cheese boat with shakshuka, soft egg 17

**CAULIFLOWER** charred cauliflower, labneh, berbere spice, fermented hot sauce 16

**EGGPLANT** baby eggplant, tahina, urfa pepper oil, fermented hot sauce, pine nuts 16

**CORN** grilled local corn, burnt lemon, tahina, feta, parsley, smoked aioli 16

**MAITAKE MUSHROOM SCHNITZEL** pastrami spice, harissa tartar 18

**WATERMELON** honey sumac dressing, mint, cucumber, feta, fried pumpkin seeds, basil 16

**BEJWELED RICE** basmati rice, barberry, dried fruits, cashew, saffron, cardamom 12

**FRIES** za'atar fries with amba mayo and/or ketchup 8

**ROAST CHICKEN** half chicken, smoked & oven-charred, preserved lemon yogurt, red zhug 29

**SCHNITZEL** chicken schnitzel, harissa tartar, brown butter, pickled tomato, sumac 24

**STEAK** spice-rubbed sirloin, roast pepper & sumac onions, red zhug 38

**KOFTA** spiced lamb kebab, pickles, sumac onion, tzatziki 24

**MOROCCAN FISH** rainbow trout (~10 oz) in zesty tomato sauce, sundried tomato, preserved lemon, gordal olives 30

**2 WAY FISH** branzino butterflied (~20 oz) dressed with green & red zhug, lemon 48

**BURGERS** Dry-aged sirloin/wagyu brisket, American, special sauce, berbere onion, pickle 28 • Spiced lamb, boursin, tzatziki, sumac onion, sun tomato 26

**MIXED GRILL** Choice of house pastrami, smoked lamb, chicken shawarma, kofta, and/or charred eggplant & cauliflower, with grilled tomato, sumac onion, torshi, ezme, zhug, labneh, bejeweled rice, pita.

Choose One 30 (for 1+)

Choose Three 80 (for 3+)

Choose Two 56 (for 2+)

Choose Four 100 (for 4+)

OPTIONS: Sub Branzino or Steak +15

\*HOUSE HOT SAUCE AVAILABLE ON REQUEST!

We have no surcharges. All staff earn a living wage plus help with healthcare, and tips are shared among all. Note consuming raw or undercooked meat, seafood, or eggs may increase the risk of foodborne illness.



Updated 07/01