

## SMALL PLATES

### Lamb Shishlik

Grilled lamb meatballs served with pickled okra in a warm tomato ragu.  
\$16

### Falafel

8 crispy falafel balls with tahini and Arabic salad.  
\$12

### Moroccan Carrots

Salt roasted rainbow carrots, pan seared and swimming in local honey and creamy tahini.  
\$12

### Fried Brussel Sprouts

Crispy fried brussel sprouts tossed in tahini and Bulgarian feta cheese.  
\$14

### Fire roasted Okra

Wood oven roasted Okra served with tomato jam and bulgarian feta.  
\$14

### Roasted Cauliflower

Whole roasted cauliflower head marinated in sumac and apple. Drizzled with local honey and tahini.  
\$14

### Dukkah Beets

Tender beets with a seared crust served over labne and blanketed in seeds and nuts.  
\$12

### Yemenite Fried Chicken

Brined and chickpea flour dredged chicken thighs, served over potato puree.  
\$18

### Shakshuka

Garlic and tomato sauce with poached quail eggs and soft cheese.  
\$16

w/chicken +10  
w/steak +15  
w/salmon +15

## KEBABS

### Chicken Shish-Kebab

Marinated chicken breast skewered and grilled over open flame.  
\$21

### Steak Tip Shish-Kebab

Marinated steak tips skewered and grilled over an open flame to temp.  
\$26

### Swordfish Shish-Kebab

Marinated swordfish skewered and grilled over an open flame to temp.  
\$28

### Lamb Kebab

Ground lamb seasoned and skewered, then grilled over an open flame.  
\$28

## BURGERS with French fries

### Classic

House ground chuck and brisket blend. Served on a brioche bun with lettuce, tomato, red onion.  
\$14

### With Cheese

Melted American cheese smothered house ground chuck and brisket blend. Served on a brioche bun with lettuce, tomato, red onion.  
\$16

## SALADS

### Greek Salad

Grilled romaine lettuce with kalamatta olives, chopped tomatoes and cucumbers, feta cheese, and house dressing.  
\$11

### Caesar salad

Crisp romaine lettuce with shaved parmesan, house tahini caesar dressing, wood fire croutons, and anchovies.  
\$14

### Fattoush Salad

Crisp romaine lettuce, crispy pita chips, local veggies, tahini dressing.  
\$14

### Fried Feta Caprese

Fried feta cheese with blistered cherry tomatoes, fresh basil, and balsamic  
\$16

\$16

### Lamb Burger

Fresh ground lamb on a brioche bun topped with whipped feta, tomato lettuce, and red onion,  
\$18

### Falafel Burger

Fried falafel Pattie on a brioche bun with whipped feta, tomato, onion, and pickles.  
\$14

## DIPS 3 for \$30

### Hummus

Creamy white bean hummus with fresh lemon, garlic, tahini, and extra virgin olive oil. Topped with onion ash and served with fresh pita.  
\$13. Lamb Ragu +7 Stewed Chickpeas +4

### Babaganouj

Smoked eggplant with creamy tahini and herbs. Served with warm pita.  
\$13

### Whipped Feta

Bulgarian feta and fresno chili whipped to a creamy spread. Served with warm pita.  
\$11

### Liver Mousse

Pomegranate Molasses and chicken liver mousse served with pickled vegetables and rye toast.  
\$13

### Turkish Eggplant Salad

Roasted tomatoes and smoked eggplant with extra virgin olive oil and herbs. Served with tahini and pita.  
\$13

\$13

## FLATBREADS

### Lamb & Ricotta

Ground lamb and house made ricotta cheese with zaatar, lane and herbs.,  
\$18

### Plain Cheese

House ragu, house ricotta, shredded mozzarella, herbs.  
14

### Margherita

House ragu, homemade mozzarella, basil.  
\$16

### Flatbread of the day

The chef's choice of fresh ingredients.  
\$16

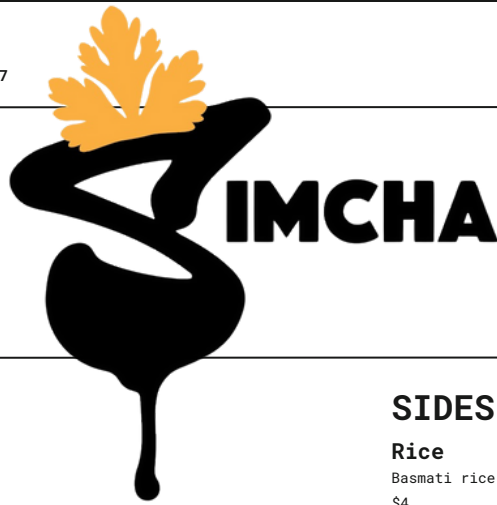
## SOUPS

### Matzah Ball

Chicken soup with fluffy matzah balls.  
\$8

### Soup of the day

The chef's choice of soup made from fresh ingredients daily.  
\$11



## BOREKAS

### Potato

Mashed potato filled puff pastry.  
\$6

### Cheese

House made farmer's cheese filled puff pastry.  
\$7

### Buffalo Chicken

Buffalo sauced chicken with feta cheese inside puff pastry.  
\$9

### Borekas of the day

The chef's choice of fresh ingredients inside a puff pastry.  
\$7

## POT PIES

### Chicken Pot Pie

Classic vegetable and chicken with gravy inside flaky crust.  
\$20

### Chamin Pot Pie

Lamb and chicken stew with beans and potatoes inside flaky crust.  
\$24

## SIDES

### Rice

Basmati rice.  
\$4

### French Fries

Straight cut, skin on fries in zaatar.  
\$6

### Pearl Couscous

Tender semolina pasta with chopped onions and herbs.  
\$6

### Sauteed Greens

Kale seasoned and wilted.  
\$8

## ENTREES

### Wood Fired Salmon

Faroe Island Salmon filet, wood roasted, and served over chili rice pudding and pickled green beans.  
\$26

### Lamb Shank

Pomegranate molasses braised lamb shank served over warm pearl couscous salad.  
\$34

### Chicken Schnitzel

Thinly pounded chicken breast, breaded and fried and served with french fries and a side salad.  
\$21

### Stuffed Eggplant

Butternut squash, red quinoa, and feta cheese stuffed wood fired eggplant.  
\$22

### Steak Tips

Marinated Steak Tips grilled to temp and served with onion strings and sautéed greens.  
\$28

## FOR 2

### Smoked Lamb Rack for 2

8 bone lamb rib rack, smoked and served over rice with roasted green beans.  
\$68

## DESSERTS

### Pistachio Cheesecake

House made cheese whipped with pistachio pudding into a creamy cheesecake. Served with chocolate tahini and candied pistachios.  
\$11

### Biscuit Cake

Israeli Tiramisu: coffee soaked tea biscuits with layers of house made sweet cheese and date dulce de leche.  
\$11