

Meso Santana Row

3060 Olsen Dr Ste 50 95128-2048 · +14088000048 · Updated: Jan 14, 2026

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SMALL PLATES 10

KUFTA MEATBALLS	\$18.00
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lamb and beef, baby spinach, pomegranate, pine nuts, tahini

WARM MARINATED FETA	\$17.00
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confit garlic, za'atar, lemon, housemade laffa

CRISPY BRUSSELS SPROUTS	\$13.00
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scallion and feta dip

CHARRED EGGPLANT AND SALATA HARA	\$16.00
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charred tomato, red onion, red bell pepper, pomegranate, pistachio, serrano

HARISSA SEARED OCTOPUS	\$21.00
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confit potatoes, crispy Tuscan kale, garlic tzatziki

SAUTÉED PRAWNS	\$23.00
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smoked paprika, garlic, sour grapes

WESTHOLME AUSTRALIAN WAGYU BEEF SHISH KEBAB	\$19.00
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garlic tzatziki, harissa, radish, cilantro

TURMERIC ROASTED CAULIFLOWER	\$17.00
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labneh, honey, orange suprêmes, mint

FALAFEL BITES	\$14.00
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harissa aioli, garlic tzatziki

HOUSEMADE MEZZE PLATTER	AVAILABLE OPTIONS
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served with pita bread and pita chips, hummus, smoked eggplant, red beet labneh, garlic tzatziki, or walnut muhammara

choose three: \$14.00

choose five: \$20.00

FLATBREADS 3

HORIATIKI	\$17.00
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roasted tomato, Kalamata olives, peppers, oregano, marinated feta

WILD CRISPY MUSHROOM	\$20.00
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ricotta, mozzarella, thyme, arugula, saba

SPICED LAMB	\$21.00
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yogurt, sumac onions, spicy zhoug, oven roasted tomato, sprouts

SALADS 5

ADD TO ANY SALAD

three falafel +9 | crispy lamb +5 grilled chicken +5 | three prawns +12

ROASTED BEET AND WALNUT \$17.00

labneh, pomegranate, preserved lemon vinaigrette

ROASTED CARROT AND CUCUMBER \$17.00

avocado, feta, dill, dukkah

FATTOUSH \$17.00

cherry tomatoes, cucumbers, feta, pita croutons, sumac vinaigrette

KALE CAESAR \$16.00

tahini Caesar dressing, croutons, Grana Padano

LARGE PLATES 9

LAMB SHANK "TAGINE" AVAILABLE OPTIONS

ratatouille couscous, dried pear, golden raisins, dried cranberries

single: \$34.00

double: \$62.00

MEDITERRANEAN BRANZINO "A LA PLANCH" \$46.00

spicy zhoug, lemon garlic tzatziki

FETA BRINED CHICKEN AVAILABLE OPTIONS

fattoush, herb vinaigrette, red yogurt

half: \$28.00

whole: \$50.00

VEGAN MOUSSAKA \$28.00

roasted eggplant, spiced mushroom and lentil sauce, cashew Béchamel

SAFFRON RISOTTO \$28.00

shelling peas, fennel, mint

VEGAN PAPPARDELLE \$27.00

artichokes, roasted mushroom ragout

BUCATINI LADOLEMONO \$30.00

sautéed prawns, preserved lemon, melted leeks, toasted pita crumbs

12 OZ. BAHARAT SPICED STRIP LOIN \$42.00

charred eggplant, smoked Urfa butter

ZA'ATAR CRUSTED HALIBUT \$34.00

gigante bean ragout, wilted greens, pomegranate salata hara

SIDES 4

OLIVES \$5.00

citrus marinated

PICKLED VEGETABLES	\$5.00
cauliflower, carrots, peppers	
RICE PILAF	\$10.00
toasted almonds, pistachios, golden raisins	
HARISSA PATATAS BRAVAS	\$11.00
lemon garlic tzatziki	

DESSERT 6

BAKLAVA CIGARS	\$13.00
phyllo pistachio butter	
ORANGE BLOSSOM MAHALABIA	\$10.00
labneh, burnt orange and fennel caramel	
OLIVE OIL CAKE	\$10.00
almond flour, honey, hibiscus berry compote	
CHOCOLATE DATE CAKE	\$14.00
coconut and rum sauce, coconut ice cream	
HOUSEMADE ICE CREAM AND SORBET TRIO	\$10.00
Chef's weekly offering	
THE NEST	\$18.00
MESO'S SIGNATURE SUNDAE serves 2-3 housemade ice cream, crispy kataifi, Dubai chocolate, pistachio, rose water crème Anglaise	

SNACKS 6

KUFTA MEATBALLS	\$8.00
lamb and beef, baby spinach, pomegranate, pine nuts, tahini	
FALAFEL BITES	\$7.00
garlic tzatziki, harissa aioli, cucumber	
CITRUS MARINATED OLIVES	\$5.00
lemon, grilled bread	
CRISPY HALIBUT SHAWARMA TACO	\$6.00
cabbage slaw, zhoug, garlic tzatziki, housemade pita	
GYRO TACO	\$6.00
beef and lamb, shredded lettuce, tomato, cucumber, garlic tzatziki, housemade pita	
FRIED ARTICHOKEs	\$7.00
garlic tzatziki, Calabrian chili oil	

LIBATIONS 7

LAVENDER LEMON DROP	\$10.00
Skyy Vodka, lemon, housemade lavender syrup	
OLD FASHIONED	\$10.00
Conciere Whiskey, tea gum, bitters, citrus vanilla tincture	
FRESA MARGARITA	\$10.00
Don Julio Blanco, strawberry, lime	
HAPPY HOUR RED WINE	\$8.00
HAPPY HOUR WHITE WINE	\$8.00
HAPPY HOUR ROSÉ WINE	\$8.00
HOUSE BEER SELECTION	\$5.00

COCKTAILS 13

AMAL 75	\$20.00
In honor of the brave firefighters and residents of Los Angeles, 10% of all Amal 75 sales will be donated to the Los Angeles Fire Department and matched by Moët Hennessy. Hennessey VS Cognac, Moët Brut Imperial Champagne, lemon	
AEGEAN SUNSET	\$16.00
Aperol, bourbon, cranberry, cinnamon, citrus, mint	
MESO SANGRIA	\$17.00
vin rouge, brandy, Lo-Fi Sweet Vermouth, orange, lemonr	
NEW SANTORINI	\$16.00
Bulldog Gin, hibiscus, lemon, aquafaba	
PASSION FRUIT MOJITO	\$15.00
Conciere Silver Rum, passion fruit, lime	
FRESA MARGARITA	\$17.00
Don Julio Blanco, strawberry, lime	
ATHENS TO OAXACA	\$17.00
Espolòn Reposado, Mezcal Union Uno, Metaxa, orange marmalade	
LAVENDER LEMON DROP	\$16.00
Skyy Vodka, lemon, housemade lavender syrup	
ESPRESSO MARTINI	\$18.00
Ketel One Vodka, Mr. Black Cold Brew Coffee Liqueur, espresso	
SPICE IS NICE	\$16.00
New Amsterdam Gin, pineapple Aleppo syrup, Velvet Falernum, lime, Angostura Bitters	
FIRE AND GOLD	\$15.00
Old Forester Straight Bourbon, serrano infused honey, lemon, cinnamon	

FOUR CARD MONTE	\$17.00
Bulleit Rye Whiskey, Argonaut Saloon Strength Brandy, Montenegro Amaro, Mr. Black Coffee Liqueur	
OLD FASHIONED	\$15.00
Conciere Whiskey, tea gum, bitters, citrus vanilla tincture	
RITUAL ZERO PROOF 3	
FAUX 75	\$13.00
lavender infused "gin," lemon, Fever Tree Yuzu Lime	
NOT-SO PRICKLY MARGARITA	\$13.00
"tequila," lime, lemon, prickly pear, soda	
STRAWBERRY NOIR	\$13.00
"whiskey," strawberry, balsamic vinegar, soda	
REFRESHERS 7	
MEDITERRANEAN MINT LEMONADE	\$9.00
housemade lemonade, fresh mint	
SPARKLING LAVENDER LEMONADE	\$9.00
housemade lavender syrup, lemon, soda	
HIBISCUS YUZU SPRITZ	\$10.00
hibiscus, lemon, Fever Tree Yuzu Lime	
JUICY FRUIT	\$10.00
housemade bubble gum syrup, passion fruit, grenadine, soda	
PINEAPPLE FIZZ	\$10.00
pineapple, Liquid Alchemist Orgeat, lime, mint, soda	
THE CURE	\$10.00
serrano infused honey, lemon, soda, jalapeño	
PASSION FRUIT GINGER SODA	\$10.00
passion fruit, ginger, soda	
WYLD CBD* 2	
BLOOD ORANGE SPARKLING WATER	\$10.00
RASPBERRY SPARKLING WATER	\$10.00
SPARKLING WINE BY THE GLASS 2	
PIERRE SPARR, BRUT ROSÉ, CRÉMANT D'ALSACE, ALSACE, FRANCE NV	\$15.00
PIPER HEIDSIECK, BRUT, "1785," CHAMPAGNE, FRA	\$22.00

WHITE AND ROSE WINE BY THE GLASS 8

ALVERDI, PINOT GRIGIO, TERRA DEGLI OSCI, MOLISE, ITA 2023	\$12.00
TORRES, ALBARINO, "AZO DAS BRUXAS," RIAS BAIXAS, GALICIA, SPN 2023	\$14.00
CHARLES KRUG, SAUVIGNON BLANC, NAPA VALLEY, CA 2023	\$14.00
MICHEL GIRAULT, SANCERRE, "CUVÉE LA SILICIEUSE," LOIRE, FRA 2022	\$22.00
HUGEL, RIESLING, "CLASSIC," ALSACE, FRA 2021	\$16.00
CARPE DIEM, CHARDONNAY, ANDERSON VALLEY, CA 2021	\$16.00
FRANK FAMILY, CHARDONNAY, CARNEROS, CA 2023	\$20.00
CHÂTEAU D'ESCLANS, ROSÉ , "WHISPERING ANGEL," CÔTES DE PROVENCE, PROVENCE, FRA 2022	\$14.00

RED WINE BY THE GLASS 10

BRASSFIELD, PINOT NOIR, HIGH VALLEY, CA 2022	\$15.00
TALBOTT, PINOT NOIR, SLEEPY HOLLOW VINEYARD, SANTA LUCIA HIGHLANDS, CA 2022	\$23.00
BODEGA NUMANTHIA, TORO, "TERMES," CASTILLA Y LEON SPN 2021	\$17.00
MARIETTA, ZINFANDEL BLEND, "ROMAN," NORTH COAST, CA 2021	\$15.00
FEUDO MONTONI, NERO D'AVOLA, "LAGNUSA," SICILIA, SICILY, ITA 2021	\$16.00
VAL DI SUGA, ROSSO DI MONTALCINO, TUSCANY, ITA 2021	\$22.00
ST. FRANCIS VINEYARDS, MERLOT, SONOMA COUNTY, CA 2021	\$15.00
BANSHEE, CABERNET SAUVIGNON, SONOMA COUNTY, CA 2022	\$16.00
SEQUOIA GROVE, CABERNET SAUVIGNON, NAPA VALLEY, CA 2021	\$25.00
ORIN SWIFT, "EIGHT YEARS IN THE DESERT," CA 2023	\$28.00

LUNCH PLATES 3

CHICKEN KEBAB	\$18.00
yogurt and garlic marinated, basmati rice, hummus	
WESTHOLME AUSTRALIAN WAGYU BEEF SHISH KEBAB*	\$24.00
harissa and garlic marinated, basmati rice, hummus	

MEDITERRANEAN BOWL	AVAILABLE OPTIONS
roasted beets, leafy greens, quinoa, roasted carrots, tomato, cucumber, feta, tahini and sumac vinaigrette ~choose your protein~	chicken: \$22.00
	lamb: \$22.00
	falafel: \$19.00
	prawns: \$25.00

PITAS 3

CHICKEN SHAWARMA	\$16.00
sumac onions, greens, harissa aioli, Kennebec potato chips	
FALAFEL	\$15.00
hummus, greens, pickled red cabbage, serrano tahini, Kennebec potato chips	
SLOW ROASTED LAMB	\$17.00
spicy zhoug, greens, sumac onions, garlic tzatziki, Kennebec potato chips	

BRUNCH 13

SHORT RIB BENEDICT	\$28.00
crispy polenta cakes, chili poached eggs, sautéed spinach, Calabrian hollandaise	
SHAKSHUKA	\$19.00
two eggs, smoky tomato sauce, olives, feta, herbs, housemade pita	
MOCHI WAFFLE	AVAILABLE OPTIONS single: \$15.00 double: \$19.00
pistachio butter, spiced maple syrup, fresh fruit	
CHIA BOWL	\$16.00
coconut chips, quinoa granola, carrot jam, fresh fruit	
MEDITERRANEAN BRUNCH BOWL	\$19.00
two soft boiled eggs, roasted beets, leafy greens, quinoa, roasted carrots, tomato, cucumber, feta, tahini and sumac vinaigrette	
CHICKEN AND WAFFLE	\$22.00
gluten free fried halal leg and thigh, mochi waffle, Urfa butter, maple syrup	
STEAK AND EGGS	\$30.00
8 oz strip loin, pomegranate salata hara, sunny side up eggs	
GREEN EGGS AND LAMB	\$17.00
grilled laffa, chermoula scrambled eggs, baby artichokes, braised lamb, tzatziki, dressed greens	
PITA DONUT	\$6.00
honey yogurt, cardamom cinnamon sugar	
BACON	\$7.00
brown sugar and black pepper, applewood smoked bacon	
YUKON GOLD COUNTRY POTATOES	\$7.00
onions, peppers	
FRESH SEASONAL FRUIT	\$8.00
TWO EGGS ANY STYLE	\$9.00

BRUNCH COCKTAILS 4

PASSION FRUIT BELLINI	\$12.00
passion fruit purée, sparkling cava	
MESO BLOODY MARY	\$16.00
Tito's Vodka, Bloody Mary mix, cornichon stuffed olive, Aleppo salt rim	
ESPRESSO MARTINI	\$17.00
Ketel One Vodka, Mr. Black Cold Brew Coffee Liqueur, espresso	
ROSEMARY SALTY DOG	\$12.00
vodka, grapefruit, rosemary salt rim	