



MOST ORDERED 12

Hommus	\$11.00
Purée of chickpeas, garlic, tahini	
Shish Taouk	\$14.00
Grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes	
Garides me Anitho	\$18.00
Sautéed shrimp, dill, shallots, mustard, lemon juice	
Cauliflower Tiganites	\$14.00
Tahini, preserved lemon, pine nuts, capers, golden spice vinaigrette	
Baba Ghannouge	\$11.00
Fire-roasted eggplant, tahini, lemon, garlic	
Fattoush	\$11.00
Tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing	
Falafel	\$13.00
Traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini	
Kofte Kebab	\$15.00
Grilled ground beef kebab spiced with marash pepper, mint and oregano, smoked yogurt sauce, charred cucumber, herbs	
Crispy Brussels Afelia	\$14.00
Brussels sprouts, coriander seed, barberries, garlic yogurt	
Tzatziki	\$11.00
Greek yogurt with diced cucumbers, dill	
Kebab Platter	\$55.00
Lamb, kofte, chicken and adana kebabs served with tomato, onion and garlic toum	
Labneh	\$11.00
Lebanese strained yogurt with za'atar	

SPREADS 3

Lettuce Cups	\$1.00
Hommus Ma Lahm	\$15.00
hommus, spiced ground lamb, pine nuts, house-pickled vegetables, mint	

Htipiti **\$11.00**
Marinated roasted red peppers, feta, thyme

FLAT BREAD 6

Halloumi Pide **\$14.00**

Turkish tomato sauce, mozzarella cheese, Halloumi cheese, chives

Soujouk Pide **\$14.00**

Spicy soujouk sausage, kasar cheese, 65° egg

Za'atar Pide **\$14.00**

Aromatic blend of dried za'atar, sesame seeds and sumac, kasar cheese, 65° egg

Egg and Pastirma Pide **\$14.00**

Spiced dry cured beef loin, 65° egg, kasar cheese

Charred Eggplant Pide **\$14.00**

Kasar cheese, onions and peppers cooked slowly in olive oil, finished with pomegranate molasses

Cheese Pide **\$12.00**

Turkish tomato sauce, mozzarella cheese, greek oregano

CURES & CHEESES 7

Seared Halloumi **\$15.00**

sour cherry molasses, pistachio glykó

Olive Orektika **\$12.00**

Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts

Roussas Feta Honeycomb **\$10.00**

Soft and crumbly sheep's and goat's milk cheese served with honeycomb

Pastirma **\$11.00**

Traditionally cured loin of beef spiced with cumin, fenugreek and paprika

Vlahotiri Date **\$8.00**

Firm Sheep's milk cheese aged 90 days and served with dates and date molasses

Artisanal Cheese Pikilia **\$22.00**

LADOTYRI traditional sheep's milk cheese aged in olive oil and served with candied and roasted pistachio VLAHOTIRI firm Sheep's milk cheese aged 90 days and served with dates and date molasses ROUSSAS FETA soft and crumbly sheep's and goat's milk cheese served with honeycomb

Ladotyri Pistachio **\$10.00**

Traditional sheep's milk cheese aged in olive oil and served with candied and roasted pistachio

SOUPS & SALADS 3

Smoked Beet Salad	\$14.00
feta, pomegranate, roasted pistachio, arugula, honeycrisp apples	
Maroulosalata	\$12.00
Heirloom lettuces, herbs, pickled onions, Greek vinaigrette	
Horta Salata	\$12.00
kale salad, smoked olives, fava Santorini, ladolemono, pistachios	

VEGETABLES 6

Mujadara	\$14.00
Lebanese lentil and rice pilaf, crispy shallots, soubise yogurt	
Mushroom Kapnista	\$17.00
Smoked mushrooms, dates, roasted walnuts, cumin, labneh	
Kolokithokeftedes	\$12.00
zucchini and kefalograviera cheese patties, caper yogurt	
Imam Bayildi	\$12.00
Inspired by the legendary preparation from the Ottoman era, eggplant, onions and tomato slowly cooked in olive oil with aromatic spices and garnished with pine nuts	
Plain Rice	\$6.00
Fluffy, aromatic long-grain rice, simply prepared to accompany a variety of dishes.	
Grape Leaves Dolmades	\$14.00
grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh	

MEAT & POULTRY 6

Grilled Lamb Chops	\$33.00
smoked labneh, tzatziki, harissa chili crisp	
Chicken Youvetsi	\$14.00
Chicken braised with tomato and cinnamon, kefalograviera cheese, kritharaki pasta	
Adana Kebab	\$15.00
Ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles	
Lamb Baharat	\$16.00
Spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce	
Beef Soutzoukakia	\$14.00
Cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers	
Bone Marrow Kibbeh	\$14.00
beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh	

DESSERT 2

Greek Yogurt with Apricots**\$10.00**

Muscat soaked apricots, vanilla yogurt cream, pistachio powder

Turkish Coffee Chocolate Cake**\$10.00**

Molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream, chocolate pearls

NON ALCOHOLIC BEVERAGES 5**Sprite****\$6.00**

Sprite

Sparkling Water**\$6.00**

Choice of up to nine glasses of fizzy water.

Still Water**\$6.00**

Choice of still water served in up to nine glasses.

Coke**\$6.00**

The cold, refreshing, sparkling classic that America loves.

Diet Coke**\$6.00**

A crisp, refreshing taste you know and love with zero calories.