

MEZZE



CHOOSE FROM:

HUMMUS Garbanzo, Tahini, Garlic, Lemon

FRIED CAULIFLOWER Tahini, Garlic, Lemon

BABA GHANOUJ Smoked Eggplant, Tahini, Garlic, Lemon

FALAFEL Garbanzo, Fava, Green Onions

LABNEH Fermented Cashews, Mint, Za'atar

FRIED TOMATOES Garlic, Zhooug, Tahini Sauce

MANAKISH FLATBREADS

ZA'ATAR Dried Herbs, Sesame, Olive Oil / 6

ONION Sumac, Pine Nuts, Olive Oil / 6

CASHEW CHEESE Kalamata Olives, Fried Tomatoes / 7

SHIITAKE MUSHROOM Greens, Garlic / 7

SAUCES

Choose one complimentary sauce {Additional sauces +1}

HARISSA Smoked Pepper Hot Sauce

ZHOUG Cilantro Parsley Hot Sauce

TAHINI Lemon, Garlic

SMALL PLATES

SPINACH PIE Red Onion, Lemon, Sumac / 4

KIBBEH (2) Bulgur, Kofta, Pine Nuts / 7

STUFFED COLLARDS (4) Basmati, Garbanzo, Onion, Dill / 7

ZA'ATAR FRIES with Harissa Ketchup / 5

FATTOUSH Romaine, Cucumber, Mint, Roasted Olives, Toasted Pita / 7

OLIVES & PICKLED VEGETABLES Picholines,
Oil Cured Beldi, Greek Giardiniera / 5

ENTRÉES

FALAFEL SALAD Mixed Greens, Mediterranean Slaw,
Pickled Turnips, Pita Chips, Tahini Sauce / 12

FALAFEL SANDWICH Mediterranean Slaw, Pickled Turnips,
Preserved Lemon, Tahini Sauce / 8

MOUSSAKA Roasted Eggplant, Cherry Tomatoes, Kofta,
Seasonal Vegetable, Cashew Cheese, Saffron Rice / 14

KABOB Flame Broiled Seitan, Onion, Peppers, Zucchini, Yogurt
Cucumber Salad, Seasonal Greens with Beets, Saffron Rice / 14

DESSERT

NAMOORA Semolina Cake with Almond / 3.5

CHOCOLATE TRIO featuring Today's Flavors / 6

PLEASE LET YOUR SERVER KNOW IF YOU HAVE A NUT ALLERGY OR ANY OTHER FOOD ALLERGIES. MANY OF THE OLIVES SERVED CONTAIN PITS.