



LUNCH MENU

DIPS

HOUSE MEZZE SELECTION \$35
INDIVIDUAL \$14
Extra Bazlama \$6

SILKEN HUMMUS

ROASTED BABAGANOUSH

MUHAMMARA
Roasted red pepper, walnuts, garlic, pomegranate molasses,
and croutons

CELERY TZATZIKI

AVOCADO FETA SPREAD

SMALL PLATES

MACARON FALAFEL'
Falafel, tzatziki, hibes mezze (6pc)
\$20

ZUCCHINI CHIPS'
Zucchini chips served with tartar sauce
\$20

ROASTED CAULIFLOWER
Herb Roasted Cauliflower, citrus & tahini
\$21

CRISPY CALAMARI'
Fresh Local Squid, romesco, tartar sauce
\$21

BLUEFIN TUNA TARTARE'
Fresh diced tuna, citrus, avocado, light seasoning, served with
crispy shrimp chips
\$24

GRILLED OCTOPUS'
Fingerling potato, olive tapenade, herb labaneh, sumac
\$28

SOUP & SALADS

MEDITERRANEAN BREEZE SOUP'
Short rib beef, yogurt, chickpeas, orzo, mint
\$16

PEACH BLISS BURRATA'
Caramelized peach, burrata, spicy maple reduction, walnuts
\$18

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers, peppers, red onions, feta
cheese, capers, EVOO
\$22

GRILLED BABY LETTUCE'
Ember baby gem grilled baby lettuce, cashews, romesco, salsa
fresca, sour dill cream, crispy bazlama
\$22

Add to Any Salads | Salmon \$10 | Shrimp \$10 | Grilled Chicken
\$8 | Falafel \$6

MAINS

CHICKEN SKEWERS'
2 chicken thigh skewers, blistered cherry tomato, pavé potato,
garlic confit,
\$25

SHORT RIB TANDIR'
8 oz braised short rib, pavé potato, heirloom carrot, asparagus,
cherry beef au jus
\$32

CHAMPAGNE SALMON'
6 oz Norwegian salmon, champagne beurre blanc,
butter-glazed asparagus, citrus oil
\$35

TERRACOTTA BEEF OR CHICKEN CASSEROLE'
Choice of beef or chicken, peppers, tomato, mozzarella, onion,
garlic and herbs, baked in a terracotta pot and sealed with a
golden bread crust
38/30

BRANZINO À LA PLANCHA'
Branzino fillet, mango & fennel salad, celery root mousse
\$38

SMOKED BLACKBERRY LAMB CHOPS'
3 baby lamb chops, cauliflower puree, caramelized mango,
pastirma croquette, Smoked blackberry sauce
\$42
+ Add +1 piece \$13 +

PASTA & FLATBREADS

FIRE BREAD (MINI LAHMACUN)' \$20
Turkish flatbread with thin dough, minced meat,
vegetables, spices

V ARTICHOKE FLATBREAD' \$22
Fig, gorgonzola cream, burrata, mozzarella cheese, fig glaze,
arugula

BUTCHER FLATBREAD' \$24
Minced lamb & beef, fresh herbs

V SPICY RIGATONI' \$24
Rigatoni, spicy pepper sauce

V TRUFFLE FETTUCCINE' \$28
Fettuccine Alfredo, creamy mushroom mix, porcini
reduction, truffle drizzle

Add to Any Pasta | Salmon \$10 | Shrimp \$10 | Grilled Chicken
\$8 | Falafel \$6

FAMILY STYLE

MIXED GRILLED PLATTER (SERVES 3)' \$110
Short Rib, lamb chop, meatball, chicken skewers, fire bread
(mini lahmacun), roasted garlic and cherry tomatoes
+ Choice of 3 Sides | Add 1 Person +\$35

Gf WHOLE GRILLED BRANZINO' \$75
Mango & fennel salad, celery root mousse

SIDES

\$10 EACH

Gf FRENCH FRIES

Gf GRILLED ASPARAGUS

Gf PAVE POTATO

Gf BABY CARROTS

Gf SMOKED JAPANESE EGGPLANT

Gf FINGERLING POTATOES

Extra Bazlama \$6