

STARTERS



CHICKPEA AND HERB FALAFEL 18
Ginger tahini aioli, shishito chimichurri



MEZZE PLATTER 22
Mediterranean dips with pita and olives



CHARRED SHISHITO PEPPERS 8
Date honey, labneh cheese

CALAMARI 19
Chickpea flour, sesame seed, bonito flake, espelette dust, lemon tahini aioli

SWEET HEAT FLATBREAD 18
Soppressata salami, basil pomodoro sauce, and honey

LAMB MEATBALLS 18
Feta, tzatziki, pomodoro, pine nut

WILD MUSHROOM FLATBREAD 18
Mushroom blend, parm cream, lemon arugula, truffle oil, and balsamic glaze



GRECIAN HUMMUS 17
Chimichurri, harissa, balsamic reduction and toasted pita

BAKED FETA WITH KALAMATA 8
Pomodoro, sumac, toasted Marcona almonds & pita

GRAINS & BROTH



GREEK SALAD 16
Spinach, sundried tomato, olives, falafel, feta, red onion, cucumber, capers, lemon, citronelle, and balsamic glaze



ARUGULA & SEARED HALLOUMI 16
Roasted eggplant, pickled red onion, sweet drop peppers, roasted cherry tomatoes, Castelvetrano olives, and grilled halloumi cheese with pomegranate molasses vinaigrette

THE LEVANTINE CAESAR 14
Baby romaine, Caesar dressing, tabouli, bulgur
Add Salmon — 16
Add Chicken Breast — 10

LENTIL & VEGETABLE SOUP 11
Green lentils, carrots, celery, and tomatoes, basil, olive oil

SEASONAL SOUP 10
Ask your server for our seasonal feature



VEGAN



VEGETARIAN



GLUTEN FREE



UNDER COOKED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATOS



RIBEYE 14 OZ 58

Black Angus beef, Greek chimichurri, sauté mushrooms, seasonal vegetables



MOROCCAN PORK CHOP 30

Spiced sofrito, baby carrots, sundried tomato couscous

NAPOLEAN EGGPLANT PARMESAN 22

Parmesan cream, panko, pomodoro, sauté spinach



THE MEDITERRANEAN BURGER 24

Half-pound Angus beef, caper-mint aioli, tomato confit, arugula, pickled red onion & sweet potato fries
Ask your server about vegetarian options



8 OZ BLACK ANGUS FILET 48

Charred carrots, seasonal vegetables, rosemary juniper demi glaze



GRILLED VERLASSO SALMON 38

Shishito chimichurri, coriander-tossed potatoes, seasonal vegetables, lemon butter sauce



GRECIAN CHICKEN 28

Oregano, sumac, Brussels sprouts, lemon, tabouli

SAFFRON TAGLIATELLE PASTA 18

Saffron cream, pine nuts, basil oil, shiso
Add Salmon — 16
Add Chicken — 10
Add Shrimp — 16

SIDES

SAFFRON RICE 9

Lemon, shallot

DUKKAH TOSSED CARROTS 12

Jalapeno Zhoug, pine nuts

ROASTED PETITE POTATOES 9

Coriander, labneh

BRUSSEL SPROUTS 12

Balsamic reduction, honey labneh cheese

SWEET POTATO FRIES 8

Sea salt, oregano, and smoked paprika

FRENCH FRIES 7

DESSERTS

NUTELLA CHOCOLATE CAKE 14

Caramel sauce, toasted hazelnuts



UBE CHEESECAKE 15

BAKLAVA PISTACHIO GELATO 15

Phyllo, pistachios, cinnamon, orange, gelato



LEMON SORBET 8

Bright, bold, and refreshingly clean.



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