



DAGON

DINNER

BREADS

FLATBREAD	6.
KUBANEH	
yemeni pull-apart bread with za'atar & feta	8 / 16.
large size is served with labneh	
KHACHAPURI	18.
Georgian style bread, filled with mozzarella,	
feta cheese, olives, garlic, oregano	

MEZZE

Choice of: 3 at 31 / 6 at 51

HARISSA/OLIVE TAPENADE	12.
scallions, jalapeno	
SPICY FETA	12.
harissa bbq, smoked salt	
TZATZIKI	12.
black garlic, date syrup	
MARINATED BEETS	12.
horseradish yogurt, chickpeas	
TOMATO & PEPPER MATBUCHA	12.
roasted tomato, sweet pepper dip	
BABA GANOIJ	12.
fire-roasted eggplant, preserved lemon	

SMALL PLATES

FRESH HERB FALAFEL SLIDERS (each)	7.
tomato, cucumber, tahina, pickle, pita,	
fermented cabbage	
HUMMUS	17.
green harissa, tomato jam	
FLASH FRIED CAULIFLOWER	19.
shishito peppers, olives, oregano,	
lemon-feta aioli	
SIZZLING GARLIC SHRIMP	25.
oregano, smoked paprika, olives,	
lemon, warm flatbread	
SHISHBARAK	24.
lebanese mushroom filled dumplings,	
warm yogurt, pine nuts, spicy herb sauce	
ROASTED MUSHROOM FLATBREAD	25.
truffled labneh, mozzarella, zaatar	
YELLOWFIN TUNA CRUDO	22.
arak, ginger, radish, pickled pearl onion,	
cilantro, avocado	
FLASH FRIED ARTICHOKEs	17.
fermented chili aioli, scallions, mint	

SALADS

FARM STAND GREEK SALAD	19.
cucumber, tomato, fennel, radish,	
oregano, feta cheese, crispy pita chips	
ISRAELI SALAD	18.
cucumber, tomato, red onion, parsley,	
mint, tahini, green schug	
LEVANTINE "CAESAR"	19.
tahini, parmesan, fried chickpeas,	
toasted sesame, anchovy tempura	

SHISHLIK/SKEWERS

served with sesame rice pilaf and arugula	
SPICY SHRIMP	33.
oregano, smoked paprika	
GINGER/SILAN MARINATED CHICKEN	31.
harissa bbq	
HANGER STEAK	35.
green schug	
GINGER-LIME SWORDFISH	34.
jalapeno coulis	

ENTREES

BEET & FETA CHEESE RISOTTO	29.
toasted almonds, red wine, parmesan,	
crispy beets	
CHICKEN SCHNITZEL	31.
fries, Israeli salad, tahina	
PLANCHA SEARED SALMON	37.
pomegranate braised red cabbage,	
preserved lemon-apple butter	
CRISPY SEARED DAURADE	37.
lemon potatoes, kohlrabi, brussel sprouts,	
warm oregano vinaigrette	
CHICKEN SOFRITO	36.
slow braised chicken, olives,	
preserved lemon	
CRISPY ROASTED LAMB	45.
cucumbers, dates, walnuts, wild rice,	
shawarma spice	

VEGETABLES

ROASTED BROCCOLINI	10.
BRUSSELS SPROUTS	10.
CRISPY FRENCH FRIES	10.
BASMATI PILAF	10.

Chef Partner Ari Bokovza

