



DAGON

DINNER

BREADS

FLATBREAD	6.
KUBANEH yemeni pull-apart bread with za'atar & feta large size is served with labneh	8 / 16.

MEZZE

Choice of: 3 at 31 / 6 at 51

JAPANESE EGGPLANT CONFIT roasted garlic, tomato jam, buttermilk, shabazi breadcrumbs	12.
SPICY FETA harissa bbq, smoked salt	12.
TZATZIKI black garlic, date syrup	12.
MARINATED BEETS horseradish yogurt, chickpeas	12.
TOMATO & PEPPER MATBUCHA roasted tomato, sweet pepper dip	12.
BABA GANOIJ fire-roasted eggplant, preserved lemon	12.

SMALL PLATES

HUMMUS green harissa, tomato jam	17.
FLASH FRIED CAULIFLOWER shishito peppers, olives, oregano, lemon-feta aioli	19.
SIZZLING GARLIC SHRIMP oregano, smoked paprika, olives, lemon, warm flatbread	25.
ARAYES ground lamb and dry aged beef stuffed pita, crisped on the plancha, labneh, grated tomato	22.
SHISHBARAK lebanese mushroom filled dumplings, warm yogurt, pine nuts, spicy herb sauce	24.
"SABICH" FLATBREAD eggplant, tomato, shishito peppers, onions, crumbled soft boiled egg	19.
YELLOWFIN TUNA CRUDO arak, ginger, radish, pickled pearl onion, cilantro, avocado	22.
FLASH FRIED ARTICHOKES fermented chili aioli, scallions, mint	17.

SALADS

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

SHISHLIK/SKEWERS

served with rice pilaf and arugula	
SPICY SHRIMP oregano, smoked paprika	33.
GINGER/SILAN MARINATED CHICKEN harissa bbq	31.
HANGER STEAK SKEWER green schug	35.

ENTREES

VEGETABLE RISOTTO artichokes, asparagus, peas, lemon, sumac, pea shoot tempura	29.
CHICKEN SCHNITZEL fries, Israeli salad, tahina	31.
PLANCHA SEARED SALMON pomegranate braised red cabbage, preserved lemon-apple butter	37.
MY UNCLE ROGER'S BRANZINO spicy tunisian pasta, olives	37.
CRISPY SEARED DAURADE roasted asparagus, lemon potatoes, warm oregano vinaigrette	37.
CHICKEN SOFRITO slow braised chicken, olives, meyer lemon, grilled challah	36.
CRISPY ROASTED LAMB cucumbers, dates, walnuts, wild rice, shawarma spice	45.

VEGETABLES

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

Chef Partner Ari Bokovza

