

MEZZE

- Iris Tzatziki (v) 16

fennel pollen, sorrel
- Hummus (v) 14

sumac, sesame seeds
- Roasted Eggplant (v) 12

pine nuts, golden raisins, cilantro
- Whipped Feta (v) 13

sheep's milk, chili oil, dried basil

- Sourdough Pita 6
- Endive Petals 6

PIKILIA

ALL OF THE DIPS
PITA & ENDIVE
21

- Little Ram Oysters* 20

pink peppercorn mignonette
cocktail sauce
- Grilled Avocado (v) 18

skordalia espuma, toasted garlic crumble
- Spinach Flatbread (v) 18

spring onion, spinach, feta
- Spiced Lamb Flatbread 18

chili, sumac, cilantro

APPETIZERS

- Village Salad (v) 24/34

hot house tomatoes, cucumbers
red onion, citrus-marinated feta, olives

add Chicken 10 Shrimp 12

- Quail Kebab 32

pepper crusted, sage butter
market greens

- Fried Squid 19

lemon aioli, parsley
urfa salt

- Grilled Octopus 30

antep chili-tomato spice
kumquat spoon sweet

- Fisherman's Cut Tuna* 25

carpaccio, black & white sesame condiment
pickled fresno chili, lemon confit

ENTRÉES

- Greek Caesar 20

little gem, jammy egg, tarama dressing

add chicken 10 Shrimp 12

- IRIS Moussaka (v) 32

grilled eggplant, potato textures
spiced tomato sauce

- Ancient Grains (v) 24

gigante beans, beets, jammy egg

add chicken 10 Shrimp 12

- Grilled Branzino 28

fall vegetable mosaic
pecan muhammara

- Swordfish Kebab 45

broken beans, tomato
hazelnut-caper vinaigrette

- Half Rotisserie Chicken Pita 29

saffron-yogurt marinade, shredded romaine
smoked labne, hand-cut fries

- Prime Beef Burger 28

seeded brioche bun, aged cheddar
sumac onion, hand-cut fries

- Gyro Spiced Lamb Pita 32

roasted eggplant, soft herbs
hand-cut fries

SIDES (v)

- Bulgar Tabbouleh 12

major herbs

- Brussel Sprouts 14

anchovy tahini
chickpea walnut crumble

- Hand-Cut Fries 14

lemon, oregano

- Horta 14

wild greens, spiced yogurt
shallot crumble