



"Winner of Travelers' Choice Award for 2021 & 2022
Among the top 10% of restaurants in the world"



"Best Mediterranean Restaurant in Miami" (2021 & 2023)

MIAMI
New Times

"We are facing a restaurant that will undoubtedly
be the talk for a long time among
locals and tourists who come to Miami.
It will be one of the great restaurants in the city!"

Healthy
MAGAZINE

CATERING PACKAGES

A Journey of Many Flavors

PIDES

Mediterranean Filled Breads

Tray of Assorted Traditional Turkish Filled Breads

\$ 120 (Serves 6)

Shrimp (G - L)

Salsa Verde + Mascarpone + Lemon

Roasted Lamb (G - L)

Ezme + Labneh + Dukkah

Gratitude Mushrooms (G - V - L)

Truffle + Gorgonzola + Thyme

Ratatouille (G - V)

Roasted Vegetables + Chili + Ricotta Mousse

Braised Goat (G - L)

Artichokes + Sundried Tomato + Goat Cheese

SPREADS

Dip Platter & Lavash

Served with our signature Lavash Bread

\$ 90 (Serves 6)

Ful Medames (G - V)

Egyptian Fava Beans + Chili + Tomatoes

Labneh (G - L)

Strained Yogurt + Pistachio + Lemon Zest

Babaganoush (G - V)

Eggplant + Pomegranate + Herbs



R (Raw) - L (Lactose) - G (Gluten)
V (Vegetarian) - GF (Gluten Free)



APPETIZERS & SALADS

Signature recipes ideal to share

Each tray serves 6-8 people

Stracciatella // 75 (L - GF)

Peach + Pistachio + Chili + Capers + Mint

Ratatouille // 75 (V - GF - L)

Roasted Vegetables + Ricotta Mousse

Gratitude Mushrooms // 75 (G - V)

Aged Black Garlic + Lemon Zest

Kofta Sliders // 120 (G - L)

Lamb Burger + Brioche Toast + Chili Labneh
Pickled Onions

Organic Greens // 75 (G - V)

Frisee + Endive + Cherries + Pistachios

Beets & Asparagus // 90 (G - V)

Roasted Beets + Frisee + Asparagus
Clementine + Sunflower Seeds

Horiatiki Salata // 90 (G - V)

Heirloom Tomatoes + Olives + Onion +
Cucumber + Feta Cheese



R (Raw) - L (Lactose) - G (Gluten)
V (Vegetarian) - GF (Gluten Free)





ENTRÉES

A Journey of many flavors

Each tray serves 6-8 people

Braised Goat // 225 (G - L)

Sun-Dried Tomatoes + Artichokes + Basil
Ricotta Gnocchi + Goat Mousse

Lamb Leg // 225 (G - L)

Labneh + Ezme Salad + Dukkah + Flat Bread

Niman Ranch Pork Loin // 175 (GF - L)

Carrot Puree + Okra + Dijon + Mustard Seeds

Chicken Ras El Hanout // 175 (G - L)

Couscous + Black Cherries + Labneh

Black Grouper // 225 (GF - L)

Asparagus + Green Peas + Charred Onion
Saffron Essence

Branzino // 225 (GF - L)

Farro + Asparagus + Mint



GRAINS

Each tray serves 6-8 people

Crispy Saffron Rice // 90 (G - V)

Cherries + Pistachio + Labneh + Crispy
Leeks + Basil

Farrotto // 90 (G - V)

Emmer Wheat Berries + Gratitude
Mushrooms + Chili



R (Raw) - L (Lactose) - G (Gluten)
V (Vegetarian) - GF (Gluten Free)



DESSERTS

A Journey of many flavors
Desserts are served individually

Kunafa // 22

Phyllo + Rose Water + Armenian Sweet Cheese
Pistachio Walnuts + Blueberries

Chocolate Tart // 18

Cherries + Thyme + Chocolate Ganache

Phyllo Napoleon // 19

Crispy Phyllo Dough + Cardamom-Allspice
Smoked Cream Coffee + Strawberries +
Pistachio Praline

Pâte à Choux // 18

Delicate Pastry Dough + Diplomat Cream +
Ruby Chocolate

Çikolata // 19

Black Cherry + Dukkah + Manjari Chocolate



BEVERAGES

Artesian Water Eira (Norway) // 6 (500 ml)

Soft Drinks // 4

• Coca-Cola / Diet Coke / Sprite / Ginger Beer

Grape Juice // 6

Hibiscus Tea // 5

Please Note:

All Menus are subject to seasonal availability.

Prices do not include 8% Tax or Gratuity.

All dishes are served in disposable containers.