



SACHET · LUNCH



SPANISH GIN & TONIC

- FORD'S GIN** 18
italicus, makrut lime leaf, grapefruit, orange, house-made tonic
- HENDRICK'S** 18
cucumber, blackberry, mint, house-made tonic
- MAHON** 18
cilantro, brandied cherry, lemon, house-made tonic
- ZEPHYR** 18
lemon, lime, juniper berries, fennel frond, house-made tonic

SPECIALTY COCKTAILS

- SACHET SPRITZ** 14
house-made aperol, cava, orange
- SASSY SPANIARD** 16
jalapeno-infused tito vodka, solerno blood orange, lime, lemon, basil
- ANDALUCIA OLD FASHIONED** 17
wellers, sherry, apricot liquor, lemon
- AMALFI MARGARITA** 16
house-made limoncello, tequila, lime, demerara, orange, lime wheel

WARM MEZZE

- TURKISH LENTIL SOUP** 8.50
carrot, parsley, paradiso evoo
- FATTEH** 15.25
chickpeas, eggplant, texas okra, croutons, tahini, marcona, labne
- GREEN FAVA FALAFEL** 15.75
mint yogurt, herb salad
- CAST-IRON TEXAS BLUE OYSTER MUSHROOMS** 17.50
greek fava purée, marcona almonds, marjoram
- CRISPY CHICKEN BITES** 16.50
harissa spice, cilantro-lemon yogurt
- OCTOPUS** 21.25
local fingerling potatoes, freekeh, olives, xató sauce

SANDWICHES

Served with cucumber salad or greek fries

- FALAFEL** 16.50
cucumber, tomato, hummus, herb tahini, hot sauce, wood oven pita
- CRISPY EGGPLANT BURGER** 16.50
farm egg, lettuce, tomato, hummus, amba, brioche bun
- TURKEY KEFTEDES** 17.50
tomato, cucumber, coquillo olives, feta, tzatziki, wood-oven pita
- PORCHETTA SPICED PORK SHOULDER** 19.75
rapini, provolone, calabrian chile spread, on toasted ciabatta
- BASQUE-SPICED LAMB SANDWICH** 21.00
arugula, tomato, shallot, tzatziki, mint, on grilled ciabatta

SNACKS

- MARINATED OLIVES** 9.75
citrus, garlic
- MOROCCAN SLAW** 9.00
red cabbage, fennel, marcona almond
- ROYAL CORONA PIYAZ** 9.50
giant white beans, preserved lemon, cherry tomatoes, soft herbs
- STUFFED PIQUILLO PEPPERS** 9.25
spicy baba ganoush, quinoa, raisins, currants, cilantro
- HANDMADE WOOD-OVEN PITA** 7.25
dukkah, paradiso extra virgin olive oil
- TIROKAFTERI** 14.50
spicy feta dip, served with warm pita
- SACHET "SWIRL"** 14.50
carrot and traditional hummus, warm pita

COLD MEZZE

- TUNA TARTARE*** 21.50
texas jalapeño labne, grapes, hazelnut dukkah, mint
- FATTOUSH** 15.50
whipped beyaz peynir, tomato, cucumber, radish, pita croutons
- YELLOW BEETS** 15.50
red beet hummus, frisée, oregano, pistachio, labne
- BUTTER LETTUCE** 13.00
texas honeycrisp apple, radish, tarragon
- GREEK SALAD** 16.50
gem lettuce, tomato, cucumber, peppers, chickpeas, pickled onion, olives, feta

Mediterranean

• GRILL •

- WHOLE BRANZINO, FILLETED** 35.50
rancho gordo bean salad, sauce provençal
- GRILLED CHICKEN SKEWERS** 24.75
couscous salad, almond gremolata, lemon sauce
- TEXAS WAGYU STEAK* FRITES** 33.00
6 oz. wagyu petite tender, greek fries, zhoug, shishito peppers
- GRILLED LAMB* CHOPS** 38.50
fingerling potatoes, tzatziki, grilled scallions, cherry tomato

SALADY BOWLS

- CAULIFLOWER** 19.50
hummus, arugula, citrus, olive, black chickpea, almond gremolata
- CHICKEN SHAWARMA** 24.25
spicy baba ghanoush, freekeh, tomato, cucumber, labne
- SALMON*** 25.50
haricots verts, tomatoes, potatoes, olives, capers, farm egg
- AHI TUNA*** 27.00
dukkah crusted, gooseberry, grape, radicchio, frisée, hazelnut
- LAMB TENDERLOIN*** 29.50
arugula, lentils, tomato, muhamarra, red onion, hummus

ENTRÉES

- FRENCH OMELETTE** 19.50
gruyère, mushrooms, garlic, shallot, arugula
- CASARECCE ALL'ARRABBIATA** 22.50
spicy tomato sugo, whipped burrata, basil
- ORECCHIETTE** 24.00
spicy fennel sausage, rapini, pecorino
- SHRIMP SAGANAKI** 29.50
sweet corn polenta, tomato, calabrian chile, feta, saffron

SIDES

- GARLICKY SPINACH**, white wine, garlic, lemon 8.75
- CHARRED BROCCOLINI**, romesco, olive tapenade 9.50
- GREEK FRIES**, fresh oregano, sea salt 8.25
- GARLIC PANISSE**, mojo rojo, local eldo cheese from haro 10.00



Scan for our allergy menu

*Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness.