



SACHET



SPANISH GIN & TONIC

FORD'S GIN	18
italicus, makrut lime leaf, grapefruit, cardamon, 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	

SNACKS

MARINATED OLIVES	9.75
citrus, garlic	
FRENCH LENTILS	9.25
muhammara, piquillo, walnuts	
PICKLED GREEN TOMATOES	9.25
cucumber, chickpeas, feta	
SPICY PIQUILLO PEPPERS	9.75
stuffed with spicy baba ganoush, quinoa, raisins, currants, cilantro	
WOOD OVEN PITA	8.00
dukkah, paradiso extra virgin olive oil	
TIROKAFTERI	14.50
spicy feta dip, served with warm pita	



Scan for
our allergy
menu

SPECIALTY COCKTAILS

SACHET SPRITZ	14
aperol, cocchi rosa, cava, orange	
SASSY SPANIARD	16
jalapeno-infused tito's 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	

COLD MEZZE

TUNA TARTARE*	21.50
texas jalapeño labne, grapes, hazelnut dukkah, mint	
CEVICHE*	23.00
scallop, shrimp, octopus, avocado, katsuri farms cucumber, amba, cilantro	
FATTOUSH	16.75
whipped beyaz peynir cheese, tomato, cucumber, radish, pita croutons	
YELLOW BEETS	17.50
red beet hummus, frisée, oregano, pistachio, labne	
GREEK SALAD	18.00
gem lettuce, tomato, cucumber, peppers, chickpeas, pickled onion, olives, feta	
SPICED TEXAS PEAR SALAD	17.25
shaved fennel, hazelnut, parmigiano, balsamic vinaigrette	
BURRATA	19.50
butternut squash tehina, ras el hanout, honeycrisp apples, dates, foccacia	

WARM MEZZE

ROASTED CAULIFLOWER	17.50
citrus, olives, black chickpeas, hummus, almond gremolata	
HEIRLOOM CARROTS	17.50
crimson lentil purée, zaatar, dill, mint	
WOOD-OVEN TEXAS BLUE OYSTER MUSHROOMS	19.25
greek fava purée, marcona almonds, marjoram	
FATTEH	18.50
chickpeas, eggplant, texas okra, croutons, tahini, marcona, labne	
GREEN FAVA FALAFEL	16.75
mint yogurt, herb salad	
KEFTEDES	18.50
turkey meatballs, cucumber tzatziki, turkish beyaz peynir cheese	
CRISPY CHICKEN BITES	17.75
harissa spice, cilantro-lemon yogurt	
MOROCCAN SPICED MUSSELS	19.50
shallot, garlic, cumin, coriander, parsley, crostini	
OCTOPUS	23.25
local fingerling potatoes, freekeh, olives, xatô sauce	

Mediterranean

• GRILL •

WHOLE BRANZINO, FILLETED	42.00
rancho gordo heirloom bean salad, sauce provençal	
BRICK CHICKEN	29.50
whole-wheat spanikorzo, chickpeas, feta, calabrian chicken jus	
BERKSHIRE PORK "SECRETO"	34.50
roasted alliums, crispy texas fingerling potatoes, mojo verde	
TEXAS WAGYU STEAK* FRITES	47.50
8 oz. wagyu petite tender, greek fries, zhoug, shishito peppers	
GRILLED LAMB* CHOPS	45.00
fingerling potatoes, tzatziki, grilled scallions, cherry tomato	

MEDITERRANEAN SPECIALTIES

FRESH MARKET FISH	MP
VERLASSO SALMON	34.50
couscous salad, romesco sauce, olive tapenade, mint	
NEW BEDFORD SCALLOPS	42.50
roasted parsnips, carrot purée, labne, orange, chile, chervil	
SHRIMP SAGANAKI	35.50
sweet-corn polenta, tomato, calabrian chile, feta, saffron	
EGGPLANT SCHNITZEL	25.50
quinoa tabbouleh, pickled cauliflower, matbucha	
HARISSA CAULIFLOWER	26.00
cauliflower purée, bulgur, currants, orange, herb salad	
CHICKEN SHAWARMA BOWL	27.75
freekeh, texas cucumber, tomatoes, pickled turnips, labne	
BEEF SHORT RIB	39.50
pomegranate glaze, kabak salatsi, harissa, fresh herbs	

HANDMADE PASTA

CASARECCE ALL'ARRABBIATA	25.50
spicy tomato sugo, whipped burrata, basil	
BUCATINI ALLA NORMA	26.00
eggplant, tomato, parmigiano reggiano, pine nuts, basil, vin cotto	
CAMPANELLE	29.50
turkish lamb ragù, roasted eggplant, labne, fresh mint	
ORECCHIETTE	27.75
fennel sausage, rapini, chile, pecorino romano	
TAGLIATELLE	33.50
lump crab, garlic, fresno chile, marcona almonds, mint	

SIDES

GARLICKY SPINACH , white wine, garlic, lemon	9.50
CHARRED BROCCOLINI , romesco, olive tapenade.....	10.50
GREEK FRIES , fresh oregano, sea salt.....	9.25
GARLIC PANISSE , mojo rojo, local eldo cheese from haro ...	10.00

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