

S A C H E T

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

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** 9.75
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
- SACHET "SWIRL"** 14.50
carrot and traditional hummus, 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
- FATTOUSH** 16.75
whipped beyaz peynir cheese, tomato, cucumber, radish, pita croutons
- YELLOW BEETS** 17.50
red beet hummus, frisée, oregano, pistachio, labne
- BUTTER LETTUCE** 13.00
texas honeycrisp apple, radish, tarragon
- GREEK SALAD** 18.00
gem lettuce, tomato, cucumber, peppers, chickpeas, pickled onion, olives, feta

WARM MEZZE

- ROASTED CAULIFLOWER** 17.50
citrus, olives, black chickpeas, hummus, almond gremolata
- HEIRLOOM CARROTS** 17.50
crimson lentil purée, zaatar, dill, mint
- CAST-IRON 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
- WOOD-OVEN OYSTERS** 17.00
buerre blanc, kataifi, chive
- OCTOPUS** 23.25
local fingerling potatoes, freekeh, olives, xató 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** 38.50
pomegranate glaze, kabak salatsi, harissa, fresh herbs

HANDMADE PASTA

- CASARECCE ALL'ARRABBIATA** 25.50
spicy tomato sugo, whipped burrata, basil
- BUCATINI ALLA GENOVESE** 26.00
chervil pesto, asparagus, lemon ricotta, almond & herb pangratatto
- 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.