SACHET · LUNCH

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

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

SNACKS

MARINATED OLIVES 9.75
citrus, garlic

STUFFED PIQUILLO PEPPERS 9.25
spicy baba ganoush, quinoa, raisins, currants, cilantro

TIROKAFTERI 14.50
spicy feta dip, served with warm pita

HANDMADE WOOD-OVEN PITA 7.25
dukkah, paradiso extra virgin olive oil

Scan for our allergy menu

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

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 15.50
whipped beyaz peynir, tomato, cucumber, radish, pita croutons

YELLOW BEETS 15.50
red beet hummus, frisée, oregano, pistachio, labne

GREEK SALAD 16.50
gem lettuce, tomato, cucumber, peppers, chickpeas, pickled onion, olives, feta

SPICED TEXAS PEAR SALAD 16.25
shaved fennel, hazelnut, parmigiano, balsamic vinaigrette

BURRATA 19.50
butternut squash tehina, ras el hanout, honeycrisp apples, dates, foccacia

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

Mediterranean · GRILL ·

WHOLE BRANZINO, FILLETED 35.50
rancho gordo bean salad, sauce provençal

GRIILLED 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

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

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

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