

LUNCH

Menu



RAW BAR

SEARED BLUEFIN TUNA* crispy garlic, piquillo pepper 21.

YELLOWTAIL CRUDO* ají panca chile, green olives, crispy potato, orange 19.

TORO CARPACCIO* balfego tuna, shiro dashi, crispy capers, lime 26.

CHILLED OYSTERS* ½ dozen | dozen MP.
Greek lemon-soy, fermented chili GF

CRISPY RICE

2 PIECES

served with Greek lemon-soy

CHILI CRAB kaftero crab, lemon aioli, smoked trout roe, chili crunch, dill 12.

SPICY TUNA* harissa aioli, lime zest, cilantro 11.

SPREADS

9. each • served with pita

add: crudité 3.

• **SPICY FETA** VG GF • **TRUFFLE HONEY LABNEH** VG GF •

• **BEET TZATZIKI** VG GF • **CHARRED EGGPLANT** VG GF

BAZAAR BOARD

all 4 spreads, pita, crudité, pickled vegetables 28.

SALATA

TAHINI CAESAR confit tomato, parmesan, sesame, lemon bread crumbs 15.

LEBANESE VEGETABLE

shaved broccoli, feta-yogurt, pickled red onion, green grapes, toasted marcona almonds, dill VG GF 17.

add: **CHICKEN SHAWARMA** 8. • **FALAFEL** V 6. • **SALMON**

MEZZE

HUMMUS crispy & marinated chickpeas, red & green zhoug, warm pita VG 15.

GRILLED CALAMARI
fava beans, tomato, oregano GF 22.

CHARRED OCTOPUS black garlic aioli, olive tomato relish 29.

HALLOUMI SOUVLAKI hot honey VG GF 17.

CHICKEN SHAWARMA LETTUCE WRAPS
white harissa, dill pickles, sauerkraut, butter lettuce GF 28.

BOWLS

served with Greek rice, house pickles, hummus, tomato, grilled vegetables

• **CHICKEN SHAWARMA** 21. • **FALAFEL** V 17.

• **SALMON*** 24.

HANDHELDS

served with za'atar fries or side salad

CHICKEN CAESAR WRAP romaine, tahini dressing, parmesan, sesame, preserved lemon 18.

FALAFEL WRAP hummus, cucumber, tomato, mint, parsley, dill, pickled onion, whole wheat wrap VG 17.

CRISPY HOT CHICKEN SANDWICH harissa aioli, aleppo hot honey, cabbage slaw, pickled chiles 18.

NAIA BURGER* american cheese, giardiniera aioli, tomato, caramelized onion, dill pickles 19.

ON A SKEWER

served with Levantine giardiniera • add: Greek rice 5.

• **CHICKEN THIGH** ladolemono GF 18.

• **SWORDFISH*** oregano gremolata GF 24.

• **KING OYSTER MUSHROOM**
apple saba, rosemary V 19.

SAUCES

4. each • all 5: 15.

LEVANTINE GIARDINIERA V GF

ALMOND SKORDALIA V GF

WHITE HARISSA VG GF

RED ZHOUG V GF 

GREEN ZHOUG V GF 

SIDES 9. each

CRISPY POTATOES
labneh, pickled onions, oregano VG

THICK-CUT FRIES
za'atar seasoning VG

CHARRED BROCCOLI
black garlic tahini, toasted sesame, dill V

GRILLED ZUCCHINI
almond skordalia, Greek honey, smoked salt V

GF: gluten free VG: vegetarian V: vegan

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

An 18% gratuity is added to parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs.

This is added in lieu of menu price increases and can be removed upon request.

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