

RAW BAR

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

BLUEFIN TUNA CARPACCIO* crispy garlic, piquillo pepper, lemon aioli 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.

WAGYU BEEF* black garlic, capers, chives 14.

SPREADS

9. each • served with pita • add: crudité 3.

- **SPICY FETA** VG GF
- **CHARRED EGGPLANT** VG GF
- **BEET TZATZIKI** VG GF
- **TRUFFLE HONEY LABNEH** VG GF

BAZAAR BOARD

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

TABLESIDE HUMMUS

housemade hummus, warm pita,
traditional accoutrements VG GF 18. *serves 2*

SALATA

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

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

MEZZE

CRISPY POTATO FRITTERS french onion dip, sumac VG 15.
add: 15g ***OSETRA CAVIAR**** 39.

FALAFEL* jumbo lump crab, avocado tzatziki, smoked trout roe 17.

CHARRED OCTOPUS black garlic aioli, olive tomato relish 29.

WAGYU LETTUCE WRAPS pastrami spice, white harissa, dill pickles, sauerkraut, butter lettuce GF 28.

SAGANAKI kefalograviera cheese, lemon VG GF 17.

CHICKEN SCHNITZEL *for the table*
zhoug, white harissa, hot honey 28.

CRISPY CALAMARI
pickled jalapeño aioli, dill, lemon, espelette pepper 23.

MAINS

LAMB CHOPS* almond skordalia, smoked salt, mint GF 62.

WHOLE BRANZINO *two ways*
oregano gremolata, harissa oil, charred lemon GF 68.

ROASTED HALF CHICKEN shawarma spice, confit garlic GF 34.

22oz PRIME DRY AGED RIBEYE* confit garlic, extra virgin olive oil, smoked salt GF 98.

PASTA *Levant*

SPICY CRAB LINGUINE
lobster butter, preserved lemon, basil, tomato bread crumbs 31.

SANTORINI LEMONI
spaghetti, preserved lemon, basil, myzithra cheese VG 24.

TURKISH DUMPLINGS 'cacio e pepe', yukon gold potato, urfa chili oil, parmesan crisps VG 26.

ON A SKEWER

served with Levantine giardineira • add: Greek rice 5.

- **WAGYU BEEF*** smoked salt GF 34.
- **LAMB KEFTA*** garlic, red pepper GF 21.
- **CHICKEN KEFTA** ladolemono GF 18.
- **WILD ALASKAN HALIBUT*** oregano gremolata GF 36.
- **OYSTER MUSHROOM** apple saba, rosemary GF VG 21.

ALL THE SKEWERS

and all the sauces 127.

SAUCES *4. each • all 5: 15.*

LEVANTINE GIARDINIERA GF V

ALMOND SKORDALIA GF V

WHITE HARISSA GF VG

RED ZHOUG GF V

GREEN ZHOUG GF V

SIDES *14. each*

CRISPY POTATOES
labneh, pickled onions, oregano 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% service charge will automatically be added to all 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.