



## 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.

**WAGYU BEEF\*** black garlic, capers, chives 14.

## 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.

**GRILLED CALAMARI**  
fava beans, tomato, oregano GF 22.

## 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.

**16oz DELMONICO RIBEYE\*** herb butter, roasted garlic GF 78.

## PASTA *Levant*

**CRAB YIOUVETSI**  
creamy saffron orzo, tomato, lemon 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.

## 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

## 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.

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

**HALLOUMI SOUVLAKI** hot honey VG GF 17.

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

**CHARRED OCTOPUS** black garlic aioli, olive tomato relish 29.

## ON A SKEWER

served with Levantine giardiniera • add: Greek rice 5.

- **WAGYU BEEF\*** smoked salt GF 32.
- **LAMB KEFTA\*** garlic, red pepper GF 21.
- **CHICKEN KEFTA** ladolemono GF 18.
- **SWORDFISH\*** oregano gremolata GF 24.
- **OYSTER MUSHROOM** apple saba, rosemary V 19.

## ALL THE SKEWERS

and all the sauces 127.

## SAUCES 4. each • all 5: 15.

**LEVANTINE GIARDINIERA** GF V

**WHITE HARISSA** GF VG

**ALMOND SKORDALIA** GF V

**RED ZHOUG** GF V 

**GREEN ZHOUG** GF 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.