

Raw

hamachi - pistachio crema, ezme, green shatta oil	22
beef tartare - truffle shallot confit, pomegranate-verjus, smoked labneh	20

Handhelds

simit - honey-tahini butter	7
borek - spiced beef, pine nut, kashkaval espuma	13
lamb hand pie - lamb neck marmalade, pistachio, htipiti	18
chicken gyro bao - peppadew ranch, feta, crispy potato	15
kibbeh - king trumpet mushroom, brown butter, truffled labneh	15

On hummus

golden beets - arugula, feta, grapefruit, kataifi crumble	16
scallops - black hummus, apple cacik, fennel-herb tabbouleh	27
beef cheek - hot hummus, muhamarra, black garlic toum	22
grilled squid - saffron fava hummus, cannellini beans, crispy capers	24

Mezze

little gem caesar - za'atar brioche crouton, graviera	16
fattoush - garden vegetables, green goddess, feta, walnut crumb	18
labneh tabat - apricot mostarda, pistachio, sweet onion marmellata	15
baby carrot - dolma puree, date tapenade, pecan	19
falafel - tzatziki, baba ganoush, pickled giardiniera, harissa oil	18
octopus - castelvetrano olive, caper berry, potato avgolemono	25
pork manti - sundried pepper, shatta confit, preserved lemon	21

Plates

chicken kebab - apricot, haydari, za'atar butter, english cucumber	23
lamb kefta - burnt eggplant, red shatta, golden raisin, pistachio dukkah	26
grilled prawn - baharat ghee, crispy chickpea, horseradish	50
denver steak - biber salçasi, smashed crispy sunchoke, aleppo pepper conserva	58
lamb rack -lemon oregano jus, pee wee potato, spring onion	59
dorade - saffron, green olive salsa cruda, artichoke, couscous	60

Chef's Experience

a journey through our menu - 105 per person

EZME

Drinks

Cocktails

Pistachio Old Fashioned brown butter bourbon, pistachio, bitters <i>(contains dairy)</i>	17
‘Tines Like This aged rum, vanilla, lemon, clementine <i>(available spirit-free)</i>	17
Emerald Coast blanco tequila, genepy, lime, herb cordial	17
Sirocco anejo tequila, amaretto, banana, habanero	17
White Garden gin, mastiha, cucumber, artichoke, dill	17
Persephone raki, espresso, pomegranate, almond	17
Green Cove (spirit-free) cucumber, lime, mediterranean tonic	12
Turkish Sorbet (spirit-free) hibiscus, berry, lime	12

By the glass

SPARKLING	
Cava Reserva – Avinyo, Penedès, Spain, N.V.	15 60
ROSÉ	
Basque Rosé – Bixigu, Basque Country, Spain, 2025	16 64
WHITE	
Assyrtiko – Alexakis, Crete, Greece, 2025	15 60
Albariño – Pedralonga, “Serea,” Rías Baixas, Spain, 2024	16 64
Turkish White – Hus, Cappadocia, Turkey, 2022	17 68
RED	
Greek Red – Douloufakis, Crete, Greece, 2021	15 60
Nero d’Avola – Gorghi Tondi, Sicily, Italy, 2024	17 68
Turkish Red – Mozaik, Urla, Turkey, 2014	19 76

By the bottle

SPARKLING	
Xinomavro Rosé – Kir-Yianni, “Akakies,” Amyndeon, Greece, 2024	70
1er Cru Champagne – Veuve Fourny et Fils, “Blanc de Blancs,” Champagne, France, N.V.	179
WHITE	
Picpoul de Pinet – Font Mars, Languedoc, France, 2025	48
Vermentino – Pala, “Soprasole,” Sardinia, Italy, 2024	55
Etna Bianco – Torre Mora, Sicily, Italy, 2024	72
Moscofilero – Skouras, Nemea, Greece, 2025	52
Muscat of Alexandria – Lefkus, Lemnos, Greece, 2024	53
Blanc de Noirs – Paşaeli, Aegean, Turkey, 2025	57
Albariño – Valdamor, Rías Baixas, Spain, 2024	63
Savatiano – Papagiannakos, Attica, Greece, 2025	66
Pigato – Terre Bianche, Liguria, Italy, 2024	82
Pošip – Zlatan Otok, Dalmatian Coast, Croatia, 2024	64
Lebanese White Blend – Château Musar, “Musar Jeune,” Bekaa Valley, Lebanon, 2023	74

Xarel-lo – Celler Pardas, Penedès, Spain, 2021	88
Moll – Ca’n Verdura, “Supernova,” Mallorca, Spain, 2024	86
Assyrtiko – Skouras, “Wild Ferment,” Peloponnese, Greece, 2020	87
Mtsvane – Pheasant’s Tears, Kakheti, Georgia, 2023	72
Grenache Noir Blanc – Colvert, Provence, France, 2024	88
Malvasía Volcánica – Los Bermejos, Canary Islands, Spain, 2025	84
Frasitelli – Casa d’Ambra, Campania, Italy, 2024	95
Grillo – Occhipinti, “Vino di Contrada,” Sicily, Italy, 2022	137
Assyrtiko – Estate Argyros, “Cuvée Monsignori,” Santorini, Greece, 2022	188
ROSÉ & ORANGE	
Orange Vidiano – Alexakis, Crete, Greece, 2024	52
Orange Promara – Makarounas, “Amphora,” Paphos, Cyprus 2024	68
Txakoli Rosé – Ameztoi, “Rubentis,” Basque Country, Spain, 2025	58
Cirò Rosato – A Vita, Calabria, Italy, 2024	77
Tibouren – Clos Cibonne, Provence, France, 2023	98
RED	
Listán Negro – Viñátigo, Canary Islands, Spain, 2024	88
Refosk – Rodica, Istria, Slovenia, 2024	53
Aglianico – Mastroberardino, Campania, Italy, 2022	56
Rossese di Dolceacqua – Punta Crena, Liguria, Italy, 2024	104
Etna Rosso – I Vigneri, Sicily, Italy, 2024	115
Plavic Mali – Bura, Dalmatian Coast, Croatia, 2025	78
Saperavi – Pheasant’s Tears, Kakheti, Georgia, 2024	74
Priorat – Pissarres, Catalonia, Spain, 2022	66
Xinomavro – Kir-Yianni, “Ramnista,” Naoussa, Greece, 2018	139
Syrah – Alexakis, “Velani,” Crete, Greece, 2019	117
Cabernet Sauvignon Blend – Château Kefraya, “Comte de M,” Bekaa Valley, Lebanon, 2020	98
Areni – Yacoubian-Hobbs, Vayots Dzor, Armenia, 2020	127
S.M.X. Blend – Alpha Estate, Amyndeon, Greece, 2016	162
Agioritiko Blend – Skouras, “Megas Oenos,” Peloponnese, Greece, 2016	158
Cabernet Sauvignon Blend – Massaya, “Massaya Reserve,” Bekaa Valley, Lebanon, 2012	169
Cabernet Sauvignon Blend – Château Musar, Bekaa Valley, Lebanon, 2018	196

Beers

Miller Lite	7
First State Pils	8
Allagash White	8
Dewey Beer Co., “Flash of Diamonds,” Hazy IPA	9

Anise Spirits

Ouzo 12 – Greece	14
Efe Raki – Turkey	15
Massaya Arak – Lebanon	16

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

For your convenience a 20% gratuity will be added to parties of 6 or more.

