

Raw

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

Handhelds

simit - honey-tahini butter	5
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	30
denver steak - biber salçasi, smashed crispy sunchoke, aleppo pepper conserva	58
lamb rack -lemon oregano jus, pee wee potato, spring onion	53
dorade - saffron, green olive salsa cruda, artichoke, couscous	60

Chef's Experience

a journey through our menu - 100 per person

EZME

Drinks

Cocktail list

Midnight Halva bourbon, toasted coconut, tahini, clarified pineapple	17
‘Tines Like This aged rum, vanilla, lemon, clementine <i>(available spirit-free)</i>	17
Emerald Coast blanco tequila, genepy, lime, herb cordial	17
Lira beet-infused rye, chartreuse, raspberry, lemongrass	17
Sirocco anejo tequila, amaretto, banana, habanero	17
White Garden gin, mastiha, cucumber, artichoke, dill	17
Ezmetini raki, espresso, pomegranate, almond	17
Green Cove (Spirit-Free) cucumber, lime, mediterranean tonic	12

By the glass

SPARKLING

Cava Reserva – Avinyo, Penedès, Spain, N.V.	15 60
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ROSÉ

Croatian Rosé – Pomalo, Dalmatian Coast, Croatia, 2025	14 56
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WHITE

Assyrtiko – Alexakis, Crete, Greece, 2025	15 60
Albariño – Luz de Faro, 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 Pargas, Penedès, Spain, 2021	88
Moll – Ca’n Verdura, “Supernova,” Mallorca, Spain, 2024	86
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

ROSÉ & ORANGE

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
Cabernet Sauvignon Blend – Château Kefraya, “Comte de M,” Bekaa Valley, Lebanon, 2020	98
Areni –Yacoubian-Hobbs, Vayots Dzor, Armenia, 2020	127
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.

