

TABOON FLATBREAD

Rosemary, sage & atlantic sea salt 5

VEGETABLE CRUDITE

Cucumbers, Baby Carrots, Celery, Haricot Vert & Baby Tomatoes 11

PICKLES & OLIVES

Pickled cucumbers & kalamata olives 13

SALADS

Add-ons

Grilled chicken 12

Falafel 10, Lamb kofta 15, Grilled Salmon 19, Octopus 19

ISRAELI CHOPPED SALAD

Lucky tomatoes, scallions, Persian cucumbers, mint, sumac, kalamata olives, tahini & crispy pita 23

FARMERS' MARKET GREEK

Little gem lettuce, Campari tomatoes, mini cucumbers, radishes, onions, kalamata olives, feta & zaatar tuile 23

MIDDLE EASTERN CHICKEN SALAD

Local Kale, Savoy cabbage, young carrots, local apples, mint, toasted almonds & sun dried labaneh 26

SANDWICHES

LAMB KEBAB PITA

Israeli salad, fresh herbs, crushed tomatoes & tahini 24

MIDDLE EASTERN CHICKEN PITA

Israeli salad, fresh herbs, crushed tomatoes & green tahini 24

FALAFEL PITA

Israeli salad, pickled cucumbers, amba & tahini 23

GRILLED DRY-AGED BURGER

Caramelized onions, baby arugula, white cheddar, smoked aioli & brioche bun 28

SCHNITZEL CHALLAH SANDWICH

Chicken Schnitzel, fire roasted "Mashwiya", homemade harissa, pickled red onions & tahini 25

MEZZE

Selection of five 38

LABNEH

Marinated Israeli cucumbers, garlic, dill, zaatar & sumac 14

SPICY FETA

Charred jalapeno, olive oil, and crushed tomatoes 14

HUMMUS

Tahini, crushed tomatoes, cilantro & baby green chickpea stew 16

BEET HUMMUS

Warm Chickpeas, Cilantro & Tahini 14

FIRE-ROASTED EGGPLANT

Green tahini, marinated Japanese eggplant & zchug 14

APPETIZERS

GRILLED PORTUGUESE OCTOPUS

Marinated Chickpeas, Chilies, Fresh Oregano, Red Onions, Kalamata Olives & Labaneh 29

HEIRLOOM CAULIFLOWER

Urfa pepper glaze, parsley, pine nuts, green tahini & crushed tomatoes 24

YELLOWFIN TUNA

Shaved Fennel, Crushed Pistachio, Basil Seeds & Spicy Tomato Broth 28

HOMEMADE FALAFEL

Tahini, amba, baby pickle, cucumbers & sumac 18

CRISPY BABY ARTICHOKES

Parsley, turmeric aioli & sumac 24

ENTREES

GRILLED ATLANTIC SALMON

Baby zucchini, taboon roasted pattypan squash, forbidden black rice & warm yogurt sauce 42

TABOON ROASTED BRANZINO

Blistered baby tomatoes, summer beans, fingerling potatoes, preserved lemon & salsa verde 43

TABOON ROASTED CHICKEN SHISH-KEBAB

Braised freekeh, shishito peppers, toasted almonds, sumac & green tahini 37

LAMB KOFTA KEBAB "TERRACOTTA"

Tomato confit, charred red onions, tahini, pine nuts & flatbread dome 42

SHAKSHUKA MERGUEZ

Home-made lamb sausage, baked eggs & stewed tomatoes 24

WILD MUSHROOMS FLATBREAD

Ricotta, mozzarella, baby arugula & Italian black truffle paste 23

HOMEMADE RIGATONI

Wild mushrooms, sage, parmiggiano reggiano, porcini cream & black truffle paste 26

CLASSIC SHAKSHUKA

Stewed tomatoes, north african spices, peppers & eggs 21

SIDES

BLISTERED SHISHITO PEPPERS

Toasted pine nuts, parsley & tahini 18

SAUTÉED WILD MUSHROOMS

Sage, garlic & parsley 15

HOME-MADE FRENCH FRIES 12

FINGERLING POTATOES 13

LAMB MERGUEZ SAUSAGE 12

CHAMPAGNE & SPARKLING

Cava, Brut Rosé, Poema, Spain N.V.	14
Prosecco, Brut, Caposaldo, Veneto, Italy N.V.	15
Taittinger, Brut, "La Française," Reims, Champagne, France N.V.	26
Billecart-Salmon, Brut Rosé, Ay, Champagne, France N.V.	35

ROSE

Côtes de Provence, Maison Saleya , Provence, France 2023	18
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WHITE

Gavi di Gavi, "Rovereto", Michele Chiarlo, Piedmont, Italy 2023	16
Albariño, "Pazo das Bruxas", Torre Penelas, Rías Baixas, Spain 2023	17
Sauvignon Blanc, "Te Muna Road," Craggy Range, Martinborough, New Zealand 2023	20
Chardonnay, Carpe Diem, Anderson Valley, California 2021	22
Sancerre, Château de Sancerre, Loire Valley, France 2023	25
Chablis, "Saint Martin" Domaine Laroche, Burgundy, France 2023	30

RED

Malbec, Alta Vista, Mendoza, Argentina 2024	16
Côtes du Rhône, Domaine de Beaulenard, S. Rhône, France 2023	17
Rioja Crianza, Altos Ibericos, Spain 2019	18
Chianti Classico, Volpaia, Tuscany, Italy 2022	20
"Insoglio" Campo di Sasso, Toscana IGT, Italy 2023	22
Cabernet Sauvignon, Sequoia Grove, Napa Valley, California 2021 (En Magnum)	25
Pinot Noir, Resonance, Willamette Valley, Oregon 2022	27
Bourgogne, Domaine Joseph Faiveley, France 2022	30
Brunello Di Montalcino, Val di Suga, Tuscany, Italy 2018	35

COCKTAILS

RODAKINA Woodford Reserve, Juliette Peach, Vermouth & Campari	19
ARAK SOUR Vodka, House Medjul Date, Orange, Rose Petal Infused Arak & Giffard Pamplemousse	19
INDIGO Gin, Pamplemousse with Lavendar & Orange Bitters	23
BASILIKA Vodka, St. Germaine, Fresh Pressed Basil & Cucumber	22
SMOKING FRUIT Silver Tequila, Mezcal, Passionfruit & Sage	22
JALISCO Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice	23
OLYMPIA Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles	20

NON-ALCOHOLIC

FRENCH BLOOM, "Le Blanc," Organic French Sparkling	18
PHONY NEGRONI, St. Agrestis	18
LAVENDER LEMONADE, Lavender Syrup, Lemon Juice & Thyme	14
MEDITERRANEAN SPRITZ, Lyre's Italian Spritz, Fusion Verjus, Mediterannean Tonic & Orange	18