

Restaurant Week



\$22 per person

Select a Mezze From Each Section

HOMMUS

purée of chickpeas, garlic, tahini

ELIES TIS ELLADAS

Greek olives marinated in oregano, Greek olive oil

LABNEH

Lebanese strained yogurt with za'atar

BEET SALATA

crimson and yellow beets, shaved fennel, upland cress, spiced walnuts



KOTOPOULO YOUNETS

chicken, orzo, tomato, kefalograviera crust

KEFTEDES KAPAMA

beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

PIYAZ

imported warm giant beans, kale, oven-roasted tomato, garlic

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt



FALAFEL

traditional chickpea fritters, tahini sauce

SEARED SKUNA BAY SALMON

chermoula, preserved lemon sauce

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

ADANA KEBAB

ground Jamison farm lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

Dessert

GREEK YOGURT AND APRICOTS

muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

TURKISH DELIGHT

walnut ice cream, yogurt mousse, honey gelée, orange-caramel sauce, caramelized pine nuts