



**TAKEOUT
& DELIVERY**

platters

Classic Mezze / 30
bresaola + buttermilk
ricotta + za'alouk + pita

Vegetarian Mezze *V* / 25
halloumi + za'alouk +
hummus + pita



BUILD YOUR OWN MEZZE

za'atar almonds / 5
sea salt almonds / 5
buttermilk ricotta / 8
blistered olives / 7
hummus / 8

halloumi / 12
za'alouk / 10
bresaola / 12
pita / 2.5



salads

Burnt Honey & Orange *GF, V* / 14
olive crumb + marash chili + labneh

mains

Tagine *V* / 24
zucchini + patty pans + roasted
peppers + chickpea + capellini
spezzati + harissa

Lamb Brochette *GF* / 19
harissa + roasted garlic +
labneh + herb salad

Basteeya / 28
braised chicken + phyllo +
cinnamon + brown butter
hollandaise

Branzino Brochette *GF* / 21
red chermoula + preserved
lemon + citrus salsa

GF — gluten-free

V — vegetarian

VG — vegan

sides

Roasted Carrot *GF, VG* / 10
whipped tahini + ras el hanout +
date syrup + almond

Green Beans *GF, VG* / 12
crispy shallot + onion purée +
ale vinaigrette

dessert

Sfenj *VG* / 12
cinnamon sugar dusted doughnuts +
pomegranate glaze + tahini caramel



from the pantry

Urfa Chili Oil / 8
Marash Chili Oil / 8
Za'atar / 5
Sweet Za'atar / 5
Ras El Hanout / 5

Marinated Olives / 8
Harissa Powder / 5
Harissa Paste / 8
Smoked Almond w/ Sea Salt / 12
Smoked Almond w/ Za'atar / 12



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