



**DELIVERY  
& TAKEOUT**

# 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

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

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

**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



*GF* — gluten-free

*V* — vegetarian

*VG* — vegan