STARTERS AND SMALL PLATES

FLATBREAD AND DIP
choose: hummus, labneh, or baba ghanoush 9 or all three + an extra flatbread 20

FAVA BEAN FALAFEL
smoked yogurt, garlic tahini, pickled red cabbage 13

MIXED GREENS
Persian cucumbers, apple, feta, pickled fennel, spiced sunflower seeds and sumac vinaigrette 15

CRISPY ASPARAGUS
berebere spiced battered asparagus, served with house preserved lemon + garlic aioli 15

ROASTED CARROTS
cilantro, shallots, urfa biber vinaigrette, golden labneh, lime, mint, curried pecans 13

CAULIFLOWER
cipollini, dried apricot, hazelnuts, date syrup, saffron vinaigrette 15

SEARED HALLOUMI
braised chioggia beets, dates, toasted walnuts, orange blossom honey 14

SWEET POTATO FRIES
feta, herbs, smoked garlic aioli* 14

KOFTA PLATE
grilled beef + lamb meatballs with smoked yogurt, shishito peppers, feta, aleppo, fresh herbs 17

LAMB RIBLETS
seared on the grill and basted with harissa barbecue sauce 16

COCONUT CURRY SOUP
ginger, yams, chili lime, smoked yogurt 12

FROM THE GRILL

BY WEIGHT
TAHINI MARINATED CHICKEN WITH YOGURT, SESAME, TURMERIC, GINGER, GARLIC, AND LIME 14, 24, 40
HANGER STEAK
moruno spiced rubbed usda choice 13, 22, 36
PORK COLLAR
brined in chili and citrus 11, 19, 33
GRILLED VEGETABLES
seasonal selection 26, 47
FAO 27 OCTOPUS
moroccan chermoula

FLATBREAD SANDWICHES

All proteins from the grill (except our octopus) including falafel and veggies are available as a sandwich or salad. Served with greens, hummus, olive, pickled peppers and choice of sauce 16

ACCOMPANIMENTS

BROWN BASMATI RICE 6
FLATBREAD 1 for 4 or 3 for 10

SAUCES 1 for 3 or 3 for 8 °chimichurri °harissa °smoked yogurt °piri piri °burnt honey °roasted garlic aioli

DESSERT

BASQUE CHEESE TART
macerated grapefruit + blood orange, star anise, cinnamon with a berry mango puree 11

UKRAINIAN DOUGHNUTS
CINNAMON, CARDAMOM, SERVED WITH CAYENNE GANACHE SAUCE, VANILLA BEAN & COCONUT CREAM, RAS EL HANOUT CARAMEL 11 "A PORTION OF THE PROCEEDS FROM THIS DISH WILL BE SENT TO WORLD CENTRAL KITCHEN"