

MAZETTIM

ONE \$10 TWO \$18 THREE \$27

HUMMUS / TZATZIKI / SPICY FETA/ TARAMASALATA / TURKISH EGGPLANT

APPETIZERS

TABOON CHARRED OCTOPUS \$18
white bean masabacha, spiced crushed tomatoes, tahini, frisee, pickled onion salad & cilantro oil

SIZZLING SHRIMP \$16.00
e.v.o.o., garlic, parsley, espelette pepper, grape tomatoes & lemon juice

SALMON TARTARE \$17
bulger and quinoa tabuleh, crispy fennel, sundried tomatoes, capers and dill olive oil

HEIRLOOM CAULIFLOWER \$16
anise honey, labaneh & fennel pollen

FALAFEL BASKET \$11
tahini & pickled mango sauce

SAGANAKI \$15
greek cheese fondue with spaghetti squash, apricot and flambe with brandy

SPICY BEEF KOFTA \$12
pomegranate sauce, labaneh cheese and pistachio

MOROCCAN CIGARS \$14
crispy feuille de brick stuffed with braised short ribs, mushrooms & onions, served with tahini & harissa tomato salsa

HOMEMADE LAMB MERGUEZ \$17
black beluga lentils, white bean stew with spinach

SALADS

MEDITERRANEAN SALAD \$16
tomato, cucumber, red onion, radish, scallion, parsley, mint, kalamata olives, tahini, sumac & lemon and olive oil dressing

GREEK SALAD \$16
romaine lettuce, cucumber, tomato, red onion, kalamata olives, feta & red wine vinaigrette

ROASTED BEET SALAD \$16
baby arugula, shaved fennel, red onions, nigella, pistachio crusted goat cheese and champagne - tarragon vinaigrette

FLATBREADS

MARGARITA \$16
tomato, fior di latte, parmesan & basil

BIANCA \$18
ricotta, taleggio, wild mushrooms, garlic confit puree, oregano & white truffle oil

BUTTERNUT SQUASH & MERGUEZ \$19
fior di latte, arugula and lamb merguez

SIDES \$8

BROCCOLI RABE
orange zest & garlic

CRISPY KALE SPROUTS
with feta cheese

LEMON BAKED POTATO
garlic & rosemary

FREEKEH MAGADERA
green lentils, onions

ENTREE

LAMB TERRACOTTA \$33
spiced ground lamb kebab, charred onion, roasted tomato, sumac roasted peppers, oregano, tahini & pistachio, baked in flaky bread dome

BRAISED BONELESS SHORT RIB \$34
farro risotto, roasted celery root, red pearl onions, broccoli rabe & beef jus

GRILLED AUSTRALIAN LAMB CHOPS \$36
roasted heirloom cauliflower, herb tahini, spiced fava beans, baby carrots, grilled scallion & lamb jus

FREE RANGE CHICKEN \$27
roasted butternut squash, smoke lentil ragout, zucchini, cipolini onions and chicken jus

MOROCCAN VEGETABLE TERRACOTTA \$24
braised fennel, potato, butternut squash, sweet potato, carrots, charred onion, roasted tomato, sauteed spinach, tarragon, shaved almonds & couscous

GRILLED WILD KING SALMON \$33
potato & parsnip pancake, brussel sprouts, jerusalem artichoke, baby kale & pomegranate glaze

CATCH OF THE DAY \$34
poached in chraime with fresh garbanzo, israeli couscous, fire roasted peppers and cilantro oil

TABOON BAKED WHOLE BRANZINO \$34
garlic, rosemary and salsa verde served with baked lemon potato and broccoli rabe

Bustan
Executive Chef Jose Paulo Cortes

20% gratuity will be automatically added for parties of 6 or more.