

MAZETTIM

ONE \$10 TWO \$18 THREE \$27
 hummus / tzatziki / spicy feta / babaghanoush

APPETIZERS

TABOON CHARRED OCTOPUS \$21
 white bean masabacha, spiced crushed tomatoes, tahini, frisee, pickled onion salad & cilantro oil

SIZZLING SHRIMP \$19
 e.v.o.o., garlic, parsley, espelette pepper, grape tomatoes & lemon juice

SHRIMP KATAIF \$17
 quinoa & bulgur tabbouleh salad with romesco sauce

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

FALAFEL BASKET \$12
 tahini & pickled mango sauce

SAGANAKI \$15
 greek cheese fondue with roasted butternut squash, dried apricot & flambe with brandy

MOROCCAN CIGARS \$15
 crispy feuille de brick stuffed with braised short ribs, mushrooms & onions, served with tahini & harissa tomato salsa

HOMEMADE LAMB MERGUEZ \$18
 morrocan red lentil stew with carrots, celery root and spinach

FLATBREADS

MARGARITA \$16.50
 tomato, fior di latte, parmesan & basil

BIANCA \$18
 ricotta, taleggio, wild mushrooms, asparagus & white truffle oil

HUMMUS BOWL \$18

served with homemade flatbread & your choice of topping:

with falafel \$24

with lamb kebab \$27

with chicken thighs \$24

with mushrooms \$21

EXTRA BREAD /PITA \$3.50

SALADS

ISRAELI SALAD \$16.50
 tomato, cucumber, red onion, radish, scallion, herbs, olives, tahini, sumac & lemon and olive oil dressing

GREEK SALAD \$16.50
 romaine lettuce, cucumber, tomato, red onion, kalamata olives, feta & red wine vinaigrette

TABOON ROASTED BEET SALAD \$17
 arugula, shaved fennel, red onion, tarragon vinaigrette dressing & pistachio crusted goat cheese

falafel +\$6 / chicken +\$8 lamb kebab +\$10
 shrimp +\$10/ salmon +\$14

ENTREE

LAMB TERRACOTTA \$34
 spiced ground lamb kofta kebab, charred onion, roasted tomato, sumac roasted peppers, oregano, tahini & pistachio, baked in flaky bread dome

GRILLED AUSTRALIAN LAMB CHOPS \$38
 roasted heirloom cauliflower, herb tahini, spiced fava beans, baby carrots, grilled scallion & lamb jus

HANGER STEAK \$32
 mashed potatoes, shishito peppers, bone marrow, homemade steak sauce & chimichurri sauce

ROASTED FREE RANGE CHICKEN \$31
 smoke lentil ragout, roasted butternut squash, zucchini, cipolini onions and chicken jus

MOROCCAN VEGETABLE TERRACOTTA \$27
 fennel, potato, butternut squash, sweet potato, carrots, charred onion, roasted tomato, sauteed spinach, tarragon, shaved almonds & couscous

GRILLED WILD KING SALMON \$33
 potato & turnips latke, brussel sprouts, jerusalem artichoke, baby kale, grilled pineapple & tomatillo sauce

CATCH OF THE DAY \$35
 poached in chraime with fresh garbanzo, israeli couscous, fire roasted peppers and cilantro oil

TABOON BAKED WHOLE BRANZINO \$36
 garlic, rosemary and salsa verde served with baked lemon potato and broccoli rabe

SIDES \$10

FRIKEEH MAGADRA
 LENTILS & ONIONS

LEMON POTATO
 ROSEMARY & GARLIC

BROCCOLI RABE
 GARLIC & ORANGE ZEST

FRENCH FRIES
 SUMAC & PARMESAN

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO, PRIMATERRA, VENETO, ITALY NV 11/42
 CAVA, NAVERAN, CATALONIA, SPAIN NV 13/50

ROSÉ

PASTEL, CHATEAU DE VALCOMBE, COSTIERES DE NIMES 2016 12/43

WHITE

SAUVIGNON BLANC, KATO, MARLBOROUGH, NEW ZEALAND 2017 12/43
 PINOT GRIGIO, FANTINEL, FRIULI, ITALY 2016 13/46
 SANCERRE, 'LA CRÊLE,' THOMAS & FILS 2016 14/54
 CHARDONNAY, 'SLH', HAHN, SANTA LUCIA HIGHLANDS, CA 2014 15/58

RED

CÔTES DU RHÔNE (GRENACHE/SYRAH), 'SAINT-ESPRIT,' DELAS 12/43
 2014 MALBEC, INACAYAL, MENDOZA, ARGENTINA 2015 12/46
 TEMPRANILLO, "LA PLANTA," BODEGAS ARZUAGA, CASTILLA Y LEON, SPAIN '15 13/48
 CABERNET SAUVIGNON, METTLER FAMILY, LODI, CALIFORNIA 2013 15/58
 PINOT NOIR, ETUDE, LYRIC, SANTA BARBARA COUNTY, CA 2014 16/62

HALF BOTTLES

CHAMPAGNE

J. DUMANGIN FILS, BRUT, CHAMPAGNE, FRANCE NV 48

WHITE

CHARDONNAY, MARTIN RAY, SONOMA COUNTY 2016 23
 ARIETTA, 'ON THE WHITE KEYS,' CALIFORNIA 2012 500ML 88

RED

PINOT NOIR, ANGELINE VINEYARDS. CALIFORNIA 2016 21
 CABERNET SAUVIGNON, RUTHERFORD RANCH, NAPA 2014 30
 CHIANTI CLASSICO, QUERCIABELLA, TUSCANY, ITALY 2012 44
 CHÂTEAUNEUF-DU-PAPE, CLOS DE L'ORATOIRE 2013 61

BOTTLED BEERS

FOUNDER'S ALL DAY IPA (MI) \$8
 SESSION ALE
 AB: 4.7%

JEVER (GERMANY) \$9
 PILSENER ABV: 4.9%

GOLDSTAR (ISRAEL) \$9
 DARK LAGER
 CERTIFIED KOSHER ABV: 4.9%

BELL'S AMBER ALE (MI) \$8 AMERICAN
 RED/AMBER ALE
 ABV: 5.8%

DUVEL (BELGIUM) \$10
 STRONG GOLDEN ALE ABV: 8.5%

AVAL (FRANCE) \$10
 ATRISINAL CIDER ABV: 6%

FOUNDER'S PORTER (MI) \$9
 AMERICAN PORTER ABV: 6.5%

CLAUSTHALER (GERMANY) \$7
NON-ALCOHOLIC
 MALT BEVERAGE
 ABV: LESS THAN 0.5%

CRAFT COCKTAILS \$13

FIG LEMONADE

TURKISH FIG INFUSED VODKA, ST. GERMAIN, FRESH LEMON & JAMAICAN GINGER BEER

TROPICAL ROSE

VODKA, FRESH LEMON, HIBISCUS, SPARKLING ROSE, FRESH MINT

LAVENDER MARTINI

GIN, LAVENDER SYRUP, LEMON JUICE, LILLET BLANC

SPICY APRICOT MARGARITA

TEQUILA, APRICOT PUREE, LIME JUICE, TRIPLE SEC, JALAPENO

BLOOD ORANGE POP

RUM, LIME, SUGAR, BASIL, BLOOD ORANGE SODA

RASBERRY MINT JULEP

BOURBON, RASBERRY PUREE, LEMON JUICE, MINT

NON ALCOHOLIC LIBATIONS

STILL/ SPARKLING WATER \$7.00

FRESHLY SQUEEZED JUICES \$5.50
 orange / grapefruit

FRUIT NECTERS \$5.00 pomegranate, guava, apricot

GINGER BEER \$6.00
 caribbean recipe

SPARKLING FRUIT SODA \$5.00

ICED TEA \$5.00

Have a **Drink**