





SMALL BITES

Pickled Salmon 11

House pickled salmon served with garlic jalapeño vinaigrette.

Shanklish Stuffed Olives 8 🐼

Green olives stuffed with shanklish (fermented Lebanese cheese)

Dip N' Dip 6

Olives Tapenade & Tabouli salsa served with rosemary sea crackers.

MEZZE

Mezze Trio 18

Lemon hummus, red roasted pepper dip & a seasonal hummus served with house made Markook bread

Smoked Tahini Eggplant 13 🚳

Roasted smoky eggplant with lemon tahini, pomegranate seeds, & olive oil served with house made Markook bread

Labneh 12 🚳

Blend of labneh, feta cheese, garlic & fresh oregano topped with baby broccoli, radish, kale, parsley, mint, drizzled with a citrus lavender vinaigrette served with aromatic toasted bread.

Burrata 16 🚳

House made spicy tomato sauce topped with black olives & microgreens, drizzled with our house herbal Mediterranean oil.

Mixed greens, cucumber, tomato, radish, crispy zaatar bread dressed with house made zesty, sumac-lemon vinaigrette.







Roasted Cauliflower 16

Marinated roasted cauliflower topped with pickled red onion, sumac, parsley, drizzled with tartar tahini.

Charcuterie Board 26 @

Feta cheese, castellano, brie, prosciutto, pepper salami, pickled peppers, stuffed olives served with house made sesame bread.

Armenian Flatbread 15 @

Armenian pastrami & garlic herb ricotta topped with roasted walnuts & baby arugula, drizzled with glazed balsamic.

Lamb Shawarma 18

Marinated lamb with house shawarma spices. pickled red onions, sumac, parsley, cornichons & cherry tomatoes, drizzled with tangy tahini sauce.

Chicken Baklava Rolls 16

Phyllo dough stuffed with chicken & potatoes, baked to perfection with a garlic cilantro sauce drizzle & microgreens.

SWEETS

Kunafa 12 🛞

Sweet cheese filling in a shredded phyllo dough crust, topped with caramelized fig & pistachios and drizzled with rose syrup.

Chocolate Mouse Baklava 12

House made chocolate mousse, walnuts, sweet dukka in a crispy phyllo dough.

Halva Mille-feuille 13

Layers of phyllo dough filled with halva pastry cream, dusted with powdered sugar and topped with a chocolate carob molasses espresso sauce.







