

## COCKTAILS

18

### P!NK PYRAMIDS

Vodka shaken with Arak Israeli Liqueur Cold-Pressed Grapefruit, Lime, Organic Agave Infused with Tangerine, Guava, Pink Peppercorn & Hibiscus Flower

### AVENTURA MULE

Vodka shaken with Chinola Passionfruit liqueur, Cold-Pressed Lime, Organic Agave Infused with Fresh Ginger

### PURPLE FIELDS

Gin shaken with Italicus Liqueur, Cold-Pressed Lime, Organic Agave Infused with Jasmine Tea, Lavender, Rosemary & Juniper and topped with Sparkling wine

### LYCHEE MOJITO

Rum shaken with Lychee puree Cold-Pressed Lime, Organic Agave Infused with Fresh Citrus and topped with soda water

### MOTEK MARGARITA

Tequila shaken with Cold-Pressed Lime, Organic Agave Infused with Fresh Citrus and finished with toasted coconut salt

### WATERMELON COOLER

Mezcal shaken with Ancho Verde poblano liqueur, Cold-Pressed Watermelon & Lime, Organic Agave Infused with Fresh Herbs & Mexican Chiles

### ESPRESSOTINI

Vodka shaken with Costa Rican Espresso, Organic Agave Infused with Roasted Oaxacan Coffee Blend

### ARAK RIMONANA

fresh lemon, pomegranate, arak

## BEERS

9

**MYTHOS**  
Greece

**GOLD STAR**  
Dark Lager, Israel

## SMOOTHIES

13

**Berry Basil**

**Kale y Piña**

**Banana Tahini Silan**

\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have any food allergies, please consult with management right away.

Vegan Spicy Gluten-free option available

# MOTEK

MEDITERRANEAN BISTRO

## FLAT PITA

Wood oven baked flat pita-bread

### ARTICHOKE 23

cured fish roe, goat cheese, parmesan, wilted kale, caramelized onion

### LAFFA 9

labneh, black sesame, caramelized red pepper

### SPAIN 16

tomatoes, feta cheese, scallion, green pepper, s'chug

### TURKISH 20

lamb lahmajun, tomatoes, peppers, parsley, red onion, pomegranate, sumac, pine nuts, tahini

### LEBANON 17

labneh, feta cheese, green pepper, za'atar, tomato

## HUMMUS

### HUMMUS TEHINA 13

tahini, olive oil, pine nuts, s'chug

### HUMMUS MUSHROOM 16

caramelized onions, pine nuts, parsley, s'chug

### HUMMUS ROASTED EGGPLANT 16

cherry tomato, amba aioli, pine nuts, pickled onions, poached fried egg

### HUMMUS MASABACHA 17

overnight cooked chickpeas, hard boiled egg, pine nuts, sumac onion, parsley

## COLD MEZZES

### LEBANESE VEGGIE CRUDITES ... 10

raw veggie crudites for dipping

### HOUSE MADE PICKLES ... 10

cauliflower, carrots, red onion, shifka, peppers

### TZATZIKI ... 14

labneh, cucumber, dill, olive oil

### BABAGANOUSH ... 10

grilled eggplant dip, pomegranate, za'atar

### LABNEH ZA'ATAR ... 11

olive oil, za'atar

### TEL AVIVIAN CEVICHE ... 22

tuna, avocado, cucumber, pine nuts, tahini, lemon

### CAULIFLOWER TABBOULEH ... 12

pine nuts, parsley, mint, scallions, sumac

### MATBOUCHA ... 10

spicy organic tomato dip

### ROASTED EGGPLANT ... 12

tahini, sumac, pine nuts, mint

### SMASHED AVOCADO ... 12

avocado mix, pickled carrots

## HOT MEZZES

### CRISPY CAULIFLOWER ... 13

spicy harissa honey glaze, fresh mint

### GRILLED HALLOUMI ... 12

grilled halloumi cheese

### FALAFEL ... 12

tahini

### ZUCCHINI CAKES (LATKES) ... 15

crispy potato, onion, herbs, sweet labneh

### GRILLED ARTICHOKE ... 18

olive oil, garlic, lemon, cilantro, nana

### SALMON SKEWERS ... 16

lettuce and onion

### CRISPY EGGPLANT ... 12

crispy Japanese eggplant, tzatziki

### CAULIFLOWER COUSCOUS ... 12

carrots, herbs and fresh spices

### MOROCCAN CIGARS ... 17

beef and lamb cigar rolled phyllo (crispy), tahini, s'chug, preserved lemon, pine nuts

### LAMB SPARE RIBS ... 33

sesame, braised 36 hours

## ENTRÉES

### TURKISH LAMB KEBAB\* ... 32

grilled vegetables, sumac onion

### BEEF KUFTA KEBAB\* ... 29

grilled vegetables, sumac onion

### 10oz RIBEYE STEAK KEBAB\* ... 54

grilled vegetables, sumac onion, spicy pepper

### CHICKEN SHISH KEBAB\* ... 25

grilled vegetables, sumac onion

### CHICKEN SCHNITZEL PLATE ... 23

house salad and hummus

### CHICKEN SHAWARMA PLATE ... 32

house salad and hummus

### LAMB SHAWARMA PLATE ... 38

laffa, sumac onions, tahini, amba sauce, green long pepper

### HARISSA HONEY SALMON ... 29

Faroe Island

### WHOLE BRANZINO ... 44

Spain

### MOROCCAN FISH ... 39

Chilean sea bass, chickpeas, spicy tomato

sauce, kalamata olives

### BONE-IN PRIME RIBEYE ... 88

20oz ribeye

### BABY LAMBCHOPS\* ... 65

majadra rice and sumac onions

### TOMAHAWK STEAK FOR TWO ... 150

40oz ribeye

## SALADS

### CRUNCHY CABBAGE ... 14

crispy shallots, toasted almonds, mint leaves,

ja'ala seed mix, mint honey vinaigrette

### FENNEL POMEGRANATE ... 18

fennel, orange, pomegranate, feta, sumac

candied pecans

### SUMMER ... 18

watermelon, pistachio, feta and nana

### ZA'ATAR GREEK ... 17

cucumber, tomatoes, kalamata olives, red onion,

goat feta, lemon, za'atar spice mix

### ISRAELI ... 16

tomatoes, cucumber, parsley, scallions, olive oil,

lemon bell peppers, red cabbage

### BEET AND ARUGULA ... 18

goat cheese, walnuts

## SIGNATURES

### CRISPY CHICKEN SCHNITZEL ... 21

challah bread, cabbage slaw, pickles, tomato, sumac

onion, harissa aioli

### WAGYU BURGER ... 29

Jerusalem bun, caramelized onion, tomato, lettuce,

pickles, pomegranate mint aioli

### ARAYES BURGER ... 23

pita, beef kufita kebab, tahini, harissa aioli

People's Choice Winner Burger Bash '22 & '23

## SIDES

### CHARCOALED BROCCOLINI ... 10

### ZA'ATAR FRIES ... 9

### GREEK LEMON POTATOES ... 12

### MAJADRA RICE & LENTILS ... 9

## SWEETS

### BABKA BREAD PUDDING ... 14

chocolate fudge bread pudding and vanilla ice cream

### MALABI ISRAELI PANACOTTA ... 10

coconuts, raspberry sauce, almond pistachio

### HALVA SILAN ICE CREAM ... 14

Vanilla ice, shaved halva, candied sumac pecans, silan

### NANA KEY LIME ... 14

soft custard, lime, mint, caramelized pineapple, kataifi

### LABNEH CHEESECAKE ... 10

house made crumble & pistachio

### TURKISH BAKLAVA ... 8

phyllo, rose syrup, pistachio, served 2 per order

### CHOCOLATE RUGELACH ... 3

freshly baked mini chocolate rugelach

### KNAFEH ... 14

kataifi shredded phyllo, cheese, pistachio and vanilla

rose syrup

### PROFITEROLE ... 14

white chocolate rice pudding, almonds and dulce de

leche

The MOTEK menu is designed for sharing. Choose from small, medium, and large plates. Dishes will be served as they are prepared.

A 20% service charge will be included for all parties.

## DINNER

# WINE

## Red

### ITALY

Montepulciano D'abruzzo - Marramiero - Abruzzo 2019	15/60
Bolgheri - Merlot, Cab. Sauvignon - Toscana 2019	17/68
Chianti - Cedro Rufina, Toscana 2020	68
Sangiovese - Rosso Dei Notri - Toscana 2019	75
Chianti - Selvapiana Riserva - Toscana 2017	90
Nebbiolo - Osvaldo Viberti - Piemonte 2021	68
Barolo - Cucco - Cerrati Piemonte 2013	130
Amarone, Brolo di Sezano - Veneto 2017	145
Super Tuscan, Fabrizio Pratesi - Toscana	125
Barbera, Pellissero Piani - Piemonte	70

### ISRAEL / ARGENTINA

Mediterranean 4 Vats - Afula - Israel	96
Cabernet Sauvignon - Adir Karem Ben Zimra - Israel	120
Cabernet Sauvignon - Delta Sigma (Mevushal) - Israel	90
Malbec - Catena	16/64

### FRANCE

Cabernet - Merlot - Haut-Médoc - France	56
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### USA

Cabernet Sauvignon - Caymus 2020	36/144
Justification - Justin 2017	100
Pinot Noir - Overlook - Landmark 2019	68
Pinot Noir - Father John - Mendocino Coast	97
Petit Syrah, Grand Durif By Caymus 2020	80
Cabernet Sauvignon - Auctioneer - Napa	79

## Sparkling

### ITALY

Prosecco - Clara C - Valdobbiadene	15/60
Bodvár N° 1 Rosé	17/58

### FRANCE

Lanson Brut - Pere & Fils	98
Moet & Chandon	125
Don Perignon - 2012	500
Laurent Perrier - La Cuvée - 187 mL	22

## White

### FRANCE

Chablis, Seguinot Bordet, 2022	19/76
Chardonnay - Adir - Galilee	22/88

### ITALY / SPAIN

Arneis, Daivej - Piemont 2021	15/60
Pinot Grigio, Vigna Lisa - Fiuirli 2019	60
Albarino, Casa del Sol FROINA 2021	60

### USA / NEW ZEALAND

Sauvignon Blanc - Justin 2021	17/68
Sauvignon Blanc - Rimapere - New Zealand	72
Chardonnay - Landmark Overlook	60

## Rose

Bodvar - Organic - Aix-en-Provence	18/72
Saint Beatrice - Cote de Provence - France	60

## Dessert

Moscato - Armoni - Italy (Mevushal)	12/48
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# SELECT SPIRITS

### ARAK 14

Distilled. Levantine spirit made from Anise. Unsweetened and translucent made from Grape and Anise Seed.

### SAMBUCA 14

Anise flavored Liqueur from Green Sicilian Anise Seed.

### AVERNA 14

Hints of Orange Licorice, balanced with Notes of Myrtle, Juniper Berries, Rosemary, and Sage.

### LIMONCELLO 14

Italian Liqueur with abundant flavor of Lemons.

### BAILEYS 14

The sweet meeting of fine Irish whiskey and spirits, Irish dairy cream, and rich chocolate and vanilla flavors.

### DRAMBUIE 14

Made from scotch whiskey, heater honey, herbs & spices.

### BOMBON 18

Espresso shot with condensed milk, Licor 43, sweet vanilla Notes & Citrus.

### CARAJILLO 18

Espresso shot and Licor 43, sweet vanilla notes & citrus.

# COFFEE & TEA

Espresso	3.50
Colada	3.50
Cortado	4
Macchiato	4.50
Cold Brew	6
Capuccino	5
Latte	5
Americano	4
Turkish Coffee	4

### SPECIALTY LATTES

Vanilla Rose	5.50
Matcha Tea	5.50
Turkish Mocha	5.50
Turkish Mocha Hot Chocolate	5

### TEA

Rimonana	5
Nana Mint	6
Hibiscus	5
Black English	6

MON - THURS 3-7PM | FRIDAY 3-6PM  
BAR SEATING ONLY

HALF PRICE  
WELL SPIRITS | ALL BEERS | SOMMELIER SELECTED WINES

happy **MOTEK** hour

## COLD MEZZES

5

HUMMUS TEHINA	MATBOUCHA
BABAGANOUSH	ISRAELI SALAD
LABNEH ZA'ATAR	MIXED PICKLES
SUMMER SALAD	

## HOT MEZZES

5

LAFFA WITH ZA'ATAR	LAHMAJUN CHIPS
HALLOUMI	SALMON SKEWER
FALAFEL	HOUSE FRIES
MAJADRA RICE	ZUCCHINI LATKES

## HALF SANDWICH

7

FALAFEL PITA
SABICH EGGPLANT & EGG PITA
CHICKEN SHAWARMA

ASK FOR  
TODAY'S SPECIALS