

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 crudités 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

ALL DAY BRUNCH

SHAKSHUKA 18

organic pasture raised eggs in a homemade spicy fresh tomato sauce, tahini, challah

HUMMUS SHAKSHUKA 23

organic pasture raised eggs in a homemade spicy fresh tomato sauce, tahini, challah

MALAWACH YEMENITE PANCAKE. 13

flakey pancake, spicy grated tomato, tahini, organic 'happy' egg

AVOCADO TOAST 13

Jerusalem toast, ja'ala seed mix, cilantro, pickled cauliflower, red fresno pepper, nana mint

ISRAELI BREAKFAST 20

3 eggs any style, Israeli salad, labneh, avocado mix, tahini, feta, s'chug, Jerusalem bread

JERUSALEM GRILLED CHEESE 14

mozzarella cheese, oven roasted tomato, olives, shifka aioli

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

ENTRÉES

CHICKEN SHISH KEBAB* 25

grilled vegetables, sumac onion

BEEF KUFTA KEBAB* 29

grilled vegetables, sumac onions

10oz RIBEYE STEAK KEBAB* 54

grilled vegetables, sumac onion, spicy pepper

TURKISH LAMB KEBAB* 32

grilled vegetables, sumac onion

BABY LAMBCHOPS* 65

majadra rice and sumac onions

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

TOMAHAWK STEAK ^{FOR TWO} 150

40oz ribeye

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.

SANDWICHES

CRISPY CHICKEN SCHNITZEL 21

challah bread, cabbage slaw, pickles, tomato, sumac onion, harissa aioli

SPICY SCHNITZEL & EGGPLANT 24

challah bread, matboucha, crispy eggplant, hot green pepper, tahini

RIBEYE ON BAGUETTE 25

Jerusalem baguette, caramelized onion, tomato, cabbage, pickles, garlic cilantro aioli, sumac

FALAFEL 14

tahini, israeli salad, crispy eggplants, radish

CHICKEN SHAWARMA 18

pita, amba aioli, pickled onion

LAMB PITA 27

tahini, sumac onion, amba aioli

BURGERS

Served with house salad or fries

WAGYU 29

Jerusalem bun, caramelized onion, tomato, lettuce, pickles, pomegranate mint aioli

ARAYES 23

pita, beef kufta kebab, tahini, harissa aioli People's Choice Winner Burger Bash '22 & '23

VEGGIE ARAYES 22

pita, vegan 'impossible' meat, tahini

BOWLS

Served with Israeli salad, hummus, and sumac onions

Choose Base:

Majadra Rice or Cauliflower Couscous +2

FAROE ISLAND SALMON 32

FALAFEL 18

GRILLED CHICKEN 20

CHICKEN SHAWARMA 24

CRISPY CHICKEN SCHNITZEL 25

LAMB SHAWARMA 37

ROASTED EGGPLANT & EGG 19

SIDES

CHARCOALED BROCCOLINI 10

ZA'ATAR FRIES 9

GREEK LEMON POTATOES 12

MAJADRA RICE & LENTILS 9

LUNCH

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

WINE

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 - Fiurli 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.

BAILEYS 14

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

SAMBUCA 14

Anise flavored Liqueur from Green Sicilian Anise Seed.

DRAMBUIE 14

Made from scotch whisky, heather honey, herbs & spices.

AVERNA 14

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

BOMBON 18

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

LIMONCELLO 14

Italian Liqueur with abundant flavor of Lemons.

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



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

ASK FOR
TODAY'S SPECIALS

HALF SANDWICH

7

FALAFEL PITA
SABICH EGGPLANT & EGG PITA
CHICKEN SHAWARMA