

# COCKTAILS

18

## GARDEN OF PARADISE

House "SWITCHED" Pomegranate Vodka Infused with Hibiscus Flower Topped with Uludag Gazoz Mixed Fruit Turkish Soda

## SAFTA HANA HAWAYEJ

Tequila & Mezcal shaken with Fresh Brewed Espresso and Organic Agave infused with a roasted Oaxacan Coffee Blend and topped with Nana's Hawaii Foam

## IT'S ABOUT CHIME

London Dry Gin Shaken with Toasted Pine Nut Essence, Apricot Liqueur, Salted Pistachio-Honey, Orchid Root Milk and Rose Water

## LIMONADA & CHILL

Petit Apple Sorol Infused White Rum Swizzled with Citrus Zest Mint Cordial, Melon Liqueur, Petit Apple Sorrel, Soda Water

## TEL AVIV COLADA

House Rum/Rye Whiskey blended with Coconut milk, Tahini Cream and Pineapple

## WATERMELON COOLER

Blanco Tequila shaken with Cold Pressed Watermelon and Lime Juices, Organic Agave, Herbs and Mexican Chiles

## MOTEK MARGARITA

Illegal Mezcal shaken with Organic Agave, Cold Pressed Lime, Turmeric, and Ginger Juices

## BAMBA OLD FASHIONED

Bourbon Whiskey infused with Bamba Puffs stirred with Cane Sugar and Peanut Butter Bitters

## BAAHAHAHA

Overproof Rye Whiskey textured with a Lamb Fat Wash stirred with an Artichoke based Amaro, Date Reduction and Arak Essence.

# BEERS

9

- MYTHOS Greece
- GOLD STAR Dark Lager, Israel

## SMOOTHIES & JUICES

- BERRY BASIL 13
- KALE Y PIÑA 13 
- BANANA TAHINI SILAN 13 

- RIMONANA 6
- ICED TEA 6

 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

### NEW YORK 22

house smoked pastrami, mustard, arugula, caramelized onion, mayonnaise, garlic confit

### TURKISH 20

lamb lahmajun, tomatoes, peppers, parsley, red onion, cilantro, 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 BASAR 19

minced meat, spinach, pine nuts, walnuts

### 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

### TZATSIKI ... 14

labneh, cucumber, dill, olive oil

### BABAGANOSH ... 10

grilled eggplant dip, pomegranate, za'atar

### LABNEH ZA'ATAR ... 11

olive oil, za'atar

### SPICY GREEK FETA ... 14

tirokafteri, feta, roasted red bell pepper, paprika, Aleppo spread

### TEL AVIVIAN CEVICHE ... 22

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

### CAULIFLOWER TABBOULEH ... 12

pomegranate, parsley, mint, scallions, sumac

### MATBOUCHA ... 10

spicy 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

cherry tomatoes and hot pepper salad

### FALAFEL ... 12

tahini

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

crispy potato, onion, herbs, sweet labneh

### GRILLED ARTICHOKE ... 18

olive oil, garlic, lemon, cilantro, nana

### MIDDLE EASTERN DUMPLING ... 18

shishbarak, fire roasted eggplant, labneh, mint and pine nuts

### SALMON SKEWERS ... 16

lettuce and sumac onions

### 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

# 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, arugula, cabbage, pickles, garlic cilantro aioli, sumac

### FALAFEL ..... 14

tahini, israeli salad, crispy eggplants, radish

### CHICKEN SHAWARMA ..... 18

pita, amba aioli, pickled onion

# BURGERS

Served with house salad or fries

### WAGYU ..... 29

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

### ARAYES ..... 23

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

### VEGGIE ARAYES ..... 22

pita, vegan 'impossible' meat, tahini

# SIDES

### CHARCOALED BROCCOLINI ..... 10

### ZA'ATAR FRIES ..... 9

### GREEK LEMON POTATOES ..... 12

### MAJADRA RICE & LENTILS ..... 9

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.

\*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.

## BRUNCH

## ALL DAY BRUNCH

### SHAKSHUKA ..... 18

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

### AVOCADO TOAST ..... 13

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

### HUMMUS SHAKSHUKA ..... 23

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

### ISRAELI BREAKFAST ..... 20

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

### MALAWACH YEMENITE PANCAKE ... 13

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

### 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

### ZA'ATAR GREEK ..... 17

cucumber, tomatoes, kalamata olives, red onion, goat feta, lemon, za'atar spice mix

### FENNEL POMEGRANATE ..... 18

fennel, orange, pomegranate, feta, sumac candied pecans

### ISRAELI ..... 16

tomatoes, cucumber, parsley, scallions, olive oil, lemon bell peppers, red cabbage

### SUMMER ..... 18

watermelon, pistachio, feta and nana

### BEET AND ARUGULA ..... 18

goat cheese, walnuts

# PLATES

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

grilled vegetables, tahini, amba

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

grilled vegetables, tahini, amba

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

grilled vegetables, tahini, amba

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

grilled vegetables, tahini, amba

### 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

## Red

Chateau coujan - la pinot noir - France Pinot Noir	17/68
Chateau vincens cahors origine - France Malbec	16/64
O estranxeiro - Spain Mencia	17/68
Maestro della chiana - Italy	17/68
Motepulciano marramiero - Italy Montepulciano	64
4 vats red carmel - Israel (K)	96
Matthieu barret - vilain 2020 - syrah - France Syrah	76
Le baron de malleret haut - Medoc - France Cabernet Sauvignon/Merlot	68
Chateau derey chevreuil saint-emilion grand cru - France Cabernet Franc/Merlot	88
Bourgogne vigerons de bel-air - France Pinot Noir	68
Savigny les beaune - France	188
Celence bougondie - France	108
Love letter by laila merlot 2021 - Lebanon Merlot	112
Ripasso, brolo di sezano - Italy	68
Amarone-brolo disezano - Italy	68
Chianti - cedro rufina - Italy	68
Fabiana primitivo - Italy Primitivo	68
Bolgheri merlot - Italy Merlot	72
Petit castel - Israel (K)	182
Kerem ben zimra cabernet sauvignon - Israel (K) Cabernet Sauvignon	120
Drimia sfar - Israel (K) Cabernet Sauvignon	180

## Rose

La ferme rouge, le gris rosé - Zaër, Morocco	17/68
Ktima roussos - Greece	17/68
Ruth lewandowski - rosé 2022 - USA	60

## Sparkling

Prosecco, Millesimato	15/60
Lanson Brut	108
Moet & Chandon	150
Don Perignon 2012	1000

## White

Brea Chard - USA Chardonnay	17/68
La Patience, White 2022 - France Grenache Blanche, Chardonnay, Vermentino	17/68
Gavi La Fornace, Cinzia Bergaglio - Italy Gavi	17/68
Clos Roussely L'Escale, 2022 - France Sauvignon Blanc	68
Delta Sigma (Mevushal) - Israel Mevushal	110
Domaine Turenne, Antoine Blanc - France Rolle	68
Mersel 'Lebnani Abyad' - Lebanon Marwah, Sauvignon Blanc	68
Domaine D'Avrille - France Sauvignon Blanc	68
Kishor White - Israel (K) Sauvignon Blanc	88

## Skin Contact

Gulp/hablo - Orange 2022 - Spain   Castilla-La Mancha Verdejo, Sauvignon Blanc	16/64
Ruth lewandowski - Tatto 2022 - USA Friulano, Riesling, Muscat	76
Vino di Fognano - Italy Skin Contact	92
Mersel 'phoenix rising' 2022 - Lebanon Skin contact Merwah	90

(K) Kosher

# WINE

# CLASSIC COCKTAILS

18

DAIQUIRI	MOJITO	OLD FASHIONED	MANHATTAN
<b>AVIATION</b> gin shaken with crème de violette, luxardo maraschino and lemon juice	<b>MAI TAI</b> spiced rum shaken with orgeat, lime juice and dry curacao	<b>MARTINI</b> dirty / dry / lychee / pornstar	<b>AMARETTO SOUR</b> shaken with lemon juice, hint of over proof rye whiskey and egg white (vegan option available)
<b>TOMMY'S MARGARITA</b> tequila shaken with lime juice and agave	<b>CAIPIRINHA</b> cachaca shaken with half a lime and cane sugar		

# COFFEE & TEA

Espresso .....	3.50	<b>SPECIALTY LATTES</b>	
Colada .....	3.50	Vanilla Rose .....	5.50
Cortado .....	4	Matcha Tea .....	5.50
Macchiato .....	4.50	Turkish Mocha .....	5.50
Cold Brew .....	6	Turkish Mocha Hot Chocolate .....	5
Capuccino .....	5	<b>TEA</b>	
Latte .....	5	Rimonana .....	6
Americano .....	4	Nana Mint .....	6
Turkish Coffee .....	4	Hibiscus .....	6
		Black English .....	6

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MON - THURS 3-6PM | FRIDAY 3-5PM  
BAR SEATING ONLY

HALF PRICE  
WELL SPIRITS | CLASSIC COCKTAILS  
ALL BEERS | WINES BY THE GLASS

## 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

COMPLIMENTARY ARAK  
SHOT UPON ARRIVAL

## HALF SANDWICH

7

FALAFEL PITA
SABICH EGGPLANT & EGG PITA
CHICKEN SHAWARMA

happy **MOTEK** hour