

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, Saited 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

BAHAHAHA

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

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

LEBANON 17

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

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

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

BABAGANOUSH 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 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

Vegan Spicy Gluten-free option available

STREET FOOD

CRISPY CHICKEN SCHNITZEL 21

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

WAGYU BURGER 29

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

ARAYES BURGER 23

pita, beef kufta kebab, tahini, harissa aioli

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

RIBEYE ON BAGUETTE 25

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

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

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.

*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.

DINNER

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

BEEF 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

SIDES

CHARCOALED BROCCOLINI 10

ZA'ATAR FRIES 9

GREEK LEMON POTATOES 12

MAJADRA RICE & LENTILS 9

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

COFFEE & TEA

Espresso	3.50	SPECIALTY LATTES	
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	TEA	
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