

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 Soral 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

Light Lager, 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

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 TABBULEH ... 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

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

CHICKEN SHISH KEBAB* ... 25

grilled vegetables, tahini, amba

BEEF KUFTA KEBAB* ... 29

grilled vegetables, tahini, amba

10oz RIBEYE STEAK KEBAB* ... 54

grilled vegetables, tahini, amba

TURKISH LAMB KEBAB* ... 32

grilled vegetables, tahini, amba

BABY LAMBCHOPS* ... 65

majadra rice and sumac onions

HARISSA HONEY SALMON ... 29

Faroe Island

WHOLE BRANZINO ... 44

Spain

10oz 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

SIDES

CHARCOALED BROCCOLINI 10

9

GREEK LEMON POTATOES 12

MAJADRA RICE & LENTILS 9

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

LAMB PITA 27

tahini, sumac onion, amba aioli

BURGERS

Served with house salad or fries

WAGYU 29

Jerusalem bun, caramelized onion, tomato, arugula, 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

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.

 Vegan  Spicy  Gluten-free option available

LUNCH

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

*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.

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