

## COCKTAILS

18

### P!NK PYRAMIDS

grey goose vodka shaken with arak liqueur, cold-pressed grapefruit, lime, organic agave infused with tangerine, guava, pink peppercorn & hibiscus flower

### CORAL GABLES MULE

tito's shaken with chinola passionfruit liqueur, cold-pressed lime, organic agave infused with fresh ginger and topped with sparkling water

### PURPLE FIELDS

bombay sapphire shaken with kleos mastiha liqueur, cold-pressed lime, organic agave infused with jasmine tea, lavender, rosemary & juniper and topped with sparkling water

### MIRACLE MILE MOJITO

bacardi superior swizzled with lychee, mint, cold-pressed lime, organic agave infused with fresh citrus mint, lime, citrus-infused agave

### MOTEK MARGARITA

patron silver shaken with cold-pressed lime, organic agave infused with fresh citrus and garnished with toasted coconut salt

### WATERMELON COOLER

illegal mezcal joven shaken ancho verde with cold-pressed watermelon & lime, organic agave infused with fresh herbs & mexican chiles

### ESPRESSO Y COCO

coconut fat washed vodka shaken with fresh brewed espresso, organic agave infused with roasted oaxacan coffee blend

### ARAK RIMONANA

fresh lemon, pomegranate, arak

## BEERS

9

**MYTHOS**  
Greece

**GOLD STAR**  
Dark Lager, Israel

### CHARRO

Kosher Pilsner

## SMOOTHIES

13

**Berry Basil**      **Kale y Piña** (V)

**Banana Tahini Silan** (V)

\*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.

(V) Vegan    (S) Spicy    (GF) 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 (V) 9

labneh, black sesame, caramelized red pepper

### SPAIN (S) 16

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

### TURKISH 20

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

### LEBANON (S) 17

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

## HUMMUS

### HUMMUS TEHINA (V) 13

tahini, olive oil, pine nuts, s'chug

### HUMMUS MUSHROOM (V) 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 (V) (GF)

### HOUSE MADE PICKLES (V) (S) (GF) ..... 10

cauliflower, carrots, red onion, shifka, peppers

### TZATZIKI (GF) ..... 14

labneh, cucumber, dill, olive oil

### BABAGANOUSH (V) (GF) ..... 10

grilled eggplant dip, pomegranate, za'atar

### LABNEH ZA'ATAR (GF) ..... 11

olive oil, za'atar

### TEL AVIVIAN CEVICHE (GF) ..... 22

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

### CAULIFLOWER TABBouleH (V) (GF) ..... 12

pine nuts, parsley, mint, scallions, sumac

### MATBOUCHA (V) (S) (GF) ..... 10

spicy organic tomato dip

### ROASTED EGGPLANT (V) (GF) ..... 12

tahini, sumac, pine nuts, mint

### SMASHED AVOCADO (V) (GF) ..... 12

avocado mix, pickled carrots

## HOT MEZZES

### CRISPY CAULIFLOWER ..... 13

spicy harissa honey glaze, fresh mint

### GRILLED HALLOUMI (GF) ..... 12

grilled halloumi cheese

### FALAFEL (V) (GF) ..... 12

tahini

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

crispy potato, onion, herbs, sweet labneh

### GRILLED ARTICHOKE (V) ..... 18

olive oil, garlic, lemon, cilantro, nana

### SALMON SKEWERS (GF) ..... 16

lettuce and onions

### CRISPY EGGPLANT (GF) ..... 12

crispy Japanese eggplant, tzatziki

### CAULIFLOWER COUSCOUS ..... 12

carrots, herbs and fresh spices (V) (GF)

### MOROCCAN CIGARS ..... 17

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

### LAMB SPARE RIBS (GF) ..... 33

sesame, braised 36 hours

## SANDWICHES

### CRISPY CHICKEN SCHNITZEL ..... 21

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

### SPICY SCHNITZEL & EGGPLANT (S) ..... 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 (V) ..... 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, lettuce, pickles, pomegranate mint aioli

### ARAYES ..... 23

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

### VEGGIE ARAYES (V) ..... 22

pita, vegan 'impossible' meat, tahini

## SIDES

### CHARCOALED BROCCOLINI (V) (GF) ..... 10

### ZA'ATAR FRIES (V) ..... 9

### GREEK LEMON POTATOES (V) (GF) ..... 12

### MAJADRA RICE & LENTILS (V) (GF) ..... 9

## ENTRÉES

### TURKISH LAMB KEBAB\* (GF) ..... 32

grilled vegetables, sumac onion

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

grilled vegetables, sumac onion

### 10oz RIBEYE STEAK KEBAB\* (GF) ..... 54

grilled vegetables, sumac onion, spicy pepper

### CHICKEN SHISH KEBAB\* (GF) ..... 25

grilled vegetables, sumac onion

### CHICKEN SCHNITZEL PLATE ..... 23

house salad and hummus

### CHICKEN SHAWARMA PLATE (GF) ..... 32

house salad and hummus

### LAMB SHAWARMA PLATE (GF) ..... 38

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

### HARISSA HONEY SALMON (GF) ..... 29

Faroe Island

### WHOLE BRANZINO (GF) ..... 44

Spain

### MOROCCAN FISH (S) (GF) ..... 39

Chilean sea bass, chickpeas, spicy tomato

sauce, kalamata olives

### BONE-IN PRIME RIBEYE (GF) ..... 88

20oz ribeye

### BABY LAMBCHOPS\* (GF) ..... 65

majadra rice and sumac onions

### TOMAHAWK STEAK FOR TWO ..... 150

40oz ribeye

## ALL DAY BRUNCH

### SHAKSHUKA (GF) ..... 18

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

### HUMMUS SHAKSHUKA (GF) ..... 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 (V) ..... 13

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

### ISRAELI BREAKFAST (GF) ..... 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 (V) ..... 14

shredded cabbage, crispy shallots, toasted almonds, mint leaves, ja'ala seed mix, mint honey vinaigrette

### FENNEL POMEGRANATE (GF) ..... 18

fennel, orange, pomegranate, feta, sumac candied pecans

### SUMMER (GF) ..... 18

watermelon, pistachio, feta and nana

### ZA'ATAR GREEK (GF) ..... 17

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

### ISRAELI (V) (GF) ..... 16

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

### BEEF AND ARUGULA (GF) ..... 18

goat cheese, walnuts

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.

## BRUNCH

# Red

## ITALY

Nero d'Avola - Lamuri - Sicily	95
Merlot, Cabernet Sauvignon - Bolgheri - Toscana 2019	17/62
Merlot - Brolo Masi Di Campofiorin Oro	140
Merlot - Ferrari Carano Siena 2018	88
Merlot Sodale Alzio	16/80*
Nebbiolo - Osvaldo Viberti - Piemonte 2021	18/68
Sangiovese - Borrero - Napa Valley 2016	110
Sangiovese - Chianti Cedro Rufina - Toscana 2020	17/60
Sangiovese - Avignonesi VNM Grandi Annate - Toscana 2013	230
Sangiovese - Brunello di Montalcino Casanova Di Neri - Toscana	250
Sangiovese - Zisola Noto Rosso - Sicily 2018	160
Montepulciano - Marramiero - Abruzzo 2019	16/60
Masi Campofiorin	100
Amarone - Bertani 2012	350
Amarone - Zenato Valpolicella - Veneto 2018	200
Valpolicella - Zenato Valpolicella Superiore - Veneto	70
Barolo - Damilano - 2015	180
Barolo - Barolo Albe Vajra - Piemonte 2017	100/26

## SPAIN / ARGENTINA / ISRAEL / CHILE

Malbec - Vincent	20/72
Tempranillo - La Rioja Alta - Spain	17/65
Mediterranean 4 Vats - Afula - Israel	25/96
Cabernet Sauvignon - Don Melchor	250

## FRANCE

Cabernet - Merlot - Haut-Médoc - France	17/66
Chateau Cantenac Brown Grand Cru Classe - 2009	290
Chateau Gloria Sant Julien - 2009	190
Pommard 1er Cru - Bourgogne 2017	245

## USA

Cabernet - Bonterra - Organic*	17/60
Cabernet Sauvignon - Caymus 2020	38/180
Petite Syrah Blend - Caymus Grand Durif	150
Cabernet - Justin 2017	26/100

# Sparkling

## ITALY

Prosecco - Clara C - Valdobbiadene*	16/60
Ca' Del Bosco Franciacorta - Cuvee Prestige	25/90
Ferrari Rose - Brut	19/75

## FRANCE

Lanson Brut - Pere & Fils	25/98
Moet & Chandon	125
Dom Perignon - 2012	480
Laurent Perrier - Grand Siecle	520
Laurent Perrier - La Cuvée - 187 mL	22

# White

## ITALY / SPAIN

Pinot Grigio - Gabbiano Veneto*	16/60
Pinot Grigio - Tramin	18/70
Arneis - Daivej - Piemont 2021	17/58
Albarino - Casa del Sol FROINA 2021	17/65
Fabiana Fiocco Fiano Del Salento	60

## ISRAEL

La Floret Blanche - Chenia Blanc	99
Kishor - Kerem Kosher Dry White	60
Tapperberg Inspire	100

## FRANCE

Chablis - Seguinot Bordet 2022	19/72
Poligny Montrachet 2020	250
Sancerre - Laetitia Ducroux 2022	18/70

## USA

Chardonnay - Landmark Overlook	16/60
Sauvignon Blanc - Justin 2021	15/58

# Rose

Bodvar - Organic - Aix-en-Provence	18/72
Beatrice - Cote de Provence - France	70
Tabor - Galilee	18/70
Whispering Angel*	17/68

# Dessert

Moscato - Armoni - Italy (Mevushal)	16/60
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# WINE

# SELECT SPIRITS

## SAMBUCA 16

Anise flavored Liqueur from Green Sicilian Anise Seed

## LIMONCELLO 16

Italian Liqueur with abundant flavor of Lemons

## GRAHAM'S TAWNY PORT THIRTY 35

Complex notes of dried fruits, nuts, caramels and spices

## ARAK 14

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

## MONSTRE VERDE 20

Green chartreuse absinthe, gin, lime, basil

## DRAMBUIE 14

Made from scotch whisky, heather honey, herbs & spices

## CARAJILLO 18

Espresso shot and Licor 43, sweet vanilla notes & citrus

## AMARO NONINO RISERVA 25

Notes of citrus herbs and honey

# 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  
SELECT ALCOHOLIC BEVERAGES & WINE\*

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