

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** 

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 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

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

shredded cabbage, 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

ENTRÉES

CHICKEN SHISH KEBAB* 25

grilled vegetables, sumac onion

BEEF KUFTA KEBAB* 29

grilled vegetables, sumac onion

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

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 - Seguinet 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