

## COCKTAILS

18

### P!NK PYRAMIDS

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

### CORAL GABLES MULE

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

### PURPLE FIELDS

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

### MIRACLE MILE MOJITO

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

### MOTEK MARGARITA

tequila 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

## SMOOTHIES & JUICES

**BERRY BASIL** 13    **KALE Y PIÑA** 13 

**BANANA TAHINI SILAN** 13 

**RIMONANA** 6    **ICED TEA** 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.

 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, cilantro, pomegranate, sumac, pine nuts, tahini

### LEBANON 17

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

### NEW YORK 22

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

## 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

### TZATZIKI ... 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 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

## 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 RIBEYE STEAK ... 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

ZA'ATAR FRIES  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.

## 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	180
Sangiovese - Chianti 2021	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	80
Amarone - Bertani 2012	350
Amarone - Zenato Valpolicella - Veneto 2018	200
Barolo - Damilano - 2015	220
Barolo - Barolo Albe Vajra - Piemonte 2017	26/100

### 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
Kerem Ben Zimra - Cabernet - Israel	120
Delta Sigma Cabernet - Israel	105

### 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 2020	26/100
Pinot Noir - Rocco - Oregon	21/80

## 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	22/80
Laurent Perrier Rose	160

## White

### ITALY / SPAIN

Pinot Grigio - Gabbiano Veneto*	16/60
Pinot Grigio - Tramin	70
Arneis - Daivej - Piemonte 2021	17/58
Albarino - Bico Da Ran	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 - Two squared	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
Rose Blood	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	6
Nana Mint	6
Hibiscus	6
Black English	6

MON - THURS 3-6PM | FRIDAY 3-5PM  
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