



MEDITERRANEAN BISTRO

SANDWICHES

CRISPY 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

FALAFEL 14
tahini, israeli salad, crispy eggplants, radish

CHICKEN SHAWARMA 18
pita, amba aioli, pickled onion

LAMB SHAWARMA 22
arugula, tomato, sumac onion, tahini, amba sauce

RIBEYE ON BAGUETTE 25
Jerusalem bread, caramelized onion, tomato, cabbage, pickles, garlic cilantro, sumac

BURGERS

Served with house salad or fries

WAGYU 29
Jerusalem bun, caramelized onion, tomato, lettuce, pickles pomegranate mint aioli

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

VEGGIE ARAYES 22
pita, vegan 'impossible' meat, tahini

COLD MEZZES

LEBANESE VEGGIE CRUDITES 10
raw veggie crudites for dipping

HOUSE MADE PICKLES 10
your choice, mixed pickles or just pickles

TZATZIKI 14
labneh, cucumber, dill, olive oil

BABAGANOUSH 10
grilled eggplant dip, pomegranate, za'atar

LABNEH ZA'ATAR 11
olive oil, za'atar

MOTEK SAMPLER PLATE 20
hummus, babaganoush, eggplant salad, Israeli salad, pita

CAULIFLOWER TABOULEH 12
pine nuts, parsley, mint, scallions, sumac

MATBOUCHA 10
spicy organic tomato dip

ROASTED EGGPLANT 12
tahini, sumac, pine nuts, mint

SMASHED AVOCADO 9
avocado mix, pickled carrots

COLE SLAW 8
cabbage, jicama, green apple, parsley, cilantro, scallion, celery seed

SALADS

CRUNCHY CABBAGE 14
crispy shallots, toasted almonds, mint leaves, ja'ala seed mix, mint honey vinaigrette

FENNEL POMEGRANATE 17
fennel, orange, pomegranate, goat cheese, sumac candied pecans, and lettuce

SUMMER 18
watermelon, pistachio, feta and nana

HALLOUMI 17
arugula, parsley, cilantro, 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, bell peppers, mixed greens, cabbage

BEEF AND ARUGULA 18
goat cheese

HOT MEZZES

CRISPY CAULIFLOWER 13
spicy harissa honey glaze, fresh mint

GRILLED HALLOUMI 12
grilled halloumi cheese

FALAFEL 12
tahini

MOROCCAN CIGARS 17
beef and lamb cigar rolled phyllo, tahini, s'chug, preserved lemon, pine nuts

LAHMAJUN CHIPS 15
beef baharat pita chips, harissa aioli

SALMON SKEWERS 16
aleppo, sumac, anise, basil, orange zest

CRISPY EGGPLANT 12
crispy Japanese eggplant, tzatziki

CAULIFLOWER COUSCOUS 12
carrots, herbs and fresh spices

PLATES

Served with hummus, green salad and pita

CRISPY CHICKEN SCHNITZEL* 23 **CHICKEN SHAWARMA*** 26

FALAFEL 19 **LAMB SHAWARMA*** 34

ENTRÉES

CHICKEN SHISH KEBAB* 25 **10oz RIBEYE STEAK KEBAB*** 54
salad of arugula, sumac onion, cherry tomatoes salad of arugula, sumac onion, cherry tomatoes

BEEF KUFTA KEBAB* 29 **TURKISH LAMB KEBAB*** 32
salad of arugula, sumac onion, cherry tomatoes salad of arugula, sumac onion, cherry tomatoes

BABY LAMBCHOPS* 65 **MOROCCAN FISH** 39
majadra rice and sumac onions Salmon

HUMMUS

HUMMUS TEHINA 13
tahini, olive oil, pine nuts, s'chug

HUMMUS ROASTED EGGPLANT 16
cherry tomato, amba aioli, pine nuts, and pickled onions

HUMMUS MUSHROOM 16
caramelized onions, pine nuts, parsley, s'chug

HUMMUS MASABACHA 17
overnight cooked chickpeas, hard boiled egg, pine nuts, sumac onion, parsley

SIDES

ZA'ATAR FRIES 9

FRIES 8

YELLOW MAJADRA RICE 9

NANA RICE 9

**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

Vegan Gluten-free Spicy

The MOTEK menu is designed for sharing. Choose from small, medium, and large plates. Dishes will be served as they are prepared.

SWEETS

BABKA BREAD PUDDING 14 chocolate fudge bread pudding and vanilla ice cream
KNAFEH 14 kataifi shredded phyllo, cheese, pistachio and vanilla rose syrup
MALABI ISRAELI PANACOTTA 10 coconuts, raspberry sauce, house made almond pistachio
HALVA SILAN ICE CREAM 14 vanilla ice cream, shaved halva, candied sumac pecans, silan
TURKISH BAKLAVA 8 phyllo, rose syrup, pistachio, served 2 per order
CHOCOLATE RUGELACH 3 freshly baked mini chocolate rugelach

SMOOTHIES

BERRY BASIL 13
BANANA TAHINI SILAN 13
KALE Y PIÑA 13

COFFEE

ESPRESSO 3.50	CAPUCCINO 5
COLADA 3.50	LATTE 5
CORTADO 4	AMERICANO 4
MACCHIATO 4.50	TURKISH COFFEE 4
COLD BREW 6	

SPECIALTY LATTES

VANILLA ROSE 5.50	TURKISH MOCHA 5.50
MATCHA TEA 5.50	TURKISH MOCHA HOT CHOCOLATE 5

TEA

RIMONANA 5	HIBISCUS 5
NANA MINT 6	BLACK ENGLISH 6