

ALL DAY BRUNCH

SHAKSHUKA  18
organic pasture raised eggs in a homemade spicy fresh tomato sauce, tahini, challah

HUMMUS SHAKSHUKA 23
our signature shakshuka centered in hummus, freshly baked challah and tahini

MALAWACH YEMENITE PANCAKE 13
flakey pancake, spicy grated tomato, tahini, and organic 'happy' egg

AVOCADO TOAST 13
Jerusalem toast, ja'ala seed mix, pickled cauliflower, red fresno pepper, nana mint, cilantro

ISRAELI BREAKFAST 20
3 eggs any style, Israeli salad, labneh, avocado mix, tahini, feta, Jerusalem bread

JERUSALEM LOX & BAGEL* 21
freshly baked Jerusalem baged, labneh, nova smoked salmon, tomato, red onion, capers

JERUSALEM GRILLED CHEESE 14
mozzarella cheese, oven roasted tomato, olives, and shifka aioli

BOWLS

Served with Israeli salad, hummus, and sumac onions

Choose Base: Majadra Rice,
Nana Rice or Cauliflower Couscous +2

FAROE ISLAND SALMON  22

FALAFEL   18

SABICH EGGPLANT & EGG  19

GRILLED CHICKEN  20

CHICKEN SHAWARMA  21

LAMB SHAWARMA  29



MEDITERRANEAN BISTRO

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

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

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

BEET AND ARUGULA  18
goat cheese

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

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

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

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

CHICKEN TAHINI WRAP 17
grilled chicken, baby greens, oven roasted tomatoes, pita croutons, cabbage, lemon tahini

MOROCCAN SALMON WRAP 20
harissa honey salmon, baby greens, mint, oven roasted tomatoes, tahini, pita croutons, cabbage, harissa aioli

EGGPLANT & EGG SABICH 16
sabich with roasted eggplant, egg, hummus, amba aioli

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

SIDES

ZA'ATAR FRIES   9

FRIES 8

YELLOW MAJADRA RICE 9

NANA RICE 9

LUNCH

 Vegan  Gluten-free  Spicy

**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.*

SWEETS

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| 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

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| BERRY BASIL 13 |
| BANANA TAHINI SILAN 13 |
| KALE Y PIÑA 13 |

COFFEE

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| 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

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

TEA

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| RIMONANA 5 | HIBISCUS 5 |
| NANA MINT 6 | BLACK ENGLISH 6 |