

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS

# MOTEK

OUR MENU IS DESIGNED FOR SHARING  
Ask your server about portion sizes  
Dishes will be brought to your table as they are ready

## HUMMUS

### CLASSIC

tahini, s'chug 13 v

### MUSHROOM

caramelized onions, s'chug 17 v

### ROASTED EGGPLANT

amba aioli, pickled onions, egg 17 v

### PRIME BEEF

spinach, pine nuts 24

### MASABACHA

chickpea, egg, sumac onion 17 v

## OVEN PITA

### LAFFA

labneh, red pepper jam 9 v

### ARTICHOKE

goat cheese, parmesan, kale  
caramelized onion 23 v

### ITALY

fresh mozzarella  
tomato, basil, za'atar 17 v

### NEW YORK

house smoked pastrami, mustard  
caramelized onion, garlic confit 22

### TURKISH

prime beef, spicy tomato sauce  
red onion, pomegranate, tahini 24

### LEBANON

labneh, feta cheese  
long hot pepper, za'atar, tomato 18 v

## MEZZE

### COLD

TZATZIKI labneh, cucumber, dill 14 v

MOTEK PICKLES cauliflower, carrot, red onion 10 gf v

LABNEH ZA'ATAR fresh labneh, za'atar, olive oil 13 v

CAULIFLOWER TABBOULEH pomegranate, parsley, sumac 12 gf v

MUHAMMARA red bell pepper, pomegranate, walnut 14 v

BABAGANOUSH grilled eggplant, pomegranate, za'atar 14 v

ROASTED EGGPLANT tahini, sumac, pine nut 13 gf v

SPICY GREEK FETA roasted bell pepper, paprika, aleppo 14

MATBOUCHA spicy tomato dip 12

LEBANESE CRUDITÉS 12 gf v

### HOT

FALAFEL lemon tahini 12 gf v

CRISPY CAULIFLOWER spicy harissa honey glaze 15 v

HARISSA SPARE RIBS braised lamb, harissa glaze 33 gf

CRISPY ARTICHOKE cilantro garlic aioli 18 gf v

ZUCCHINI CAKES (LATKES) crispy potato, sweet labneh 15 v

MIDDLE EASTERN DUMPLING shish barak, eggplant, labneh 18 v

CRISPY EGGPLANT Japanese eggplant, tzatziki 14 v

MOROCCAN CIGARS beef, lamb, s'chug, tahini, preserved lemon 19

## RAW

### TEL AVIV TARTARE\*

ahi tuna, avocado, red onion, tahini 24

### SALMON CEVICHE\*

roasted corn, passion fruit,  
habanero, red pepper 23

## SKEWERS

### SALMON

sumac onions 19 gf v

### HALLOUMI

pickled onions 15 gf

## SALADS

### CRUNCHY CABBAGE

crispy shallot, toasted almonds  
mint honey vinaigrette 14 v

### SUMMER

watermelon, pistachio, feta 18 gf v

### FENNEL POMEGRANATE

orange, feta, sumac candied pecans 18 gf v

### ZA'ATAR GREEK

cucumber, tomato, kalamata olive  
red onion, baby gem lettuce, feta 19 gf v

### ISRAELI

tomato, cucumber, parsley  
bell pepper, red cabbage 16 gf v

### BEET & ARUGULA

goat cheese, walnut 18 gf v

## STEAKHOUSE

### BUTCHER CUT\*

hanger steak, peppercorn sauce  
lemon potatoes 46 gf

### BABY LAMB CHOPS\*

majadra rice, sumac onions 69 gf

### BONE PRIME RIBEYE 20oz\*

chimichurri, peppercorn sauce, sliced 88 gf

### WAGYU BURGER\*

caramelized onion, red onion, arugula  
pomegranate mint aioli 32

### ARAYES

pita, kufta, tahini, harissa aioli 25

*Burger Bash '22 & '23 People's Choice Winner*

## KEBABS

CHICKEN 27 | BEEF KUFTA 29

TURKISH LAMB 32

## PLATES

CHICKEN SHAWARMA 32

LAMB SHAWARMA 38

CHICKEN SCHNITZEL 25

HARISSA HONEY SALMON 29

WHOLE BRANZINO 48

MOROCCAN FISH 39

*chilean seabass, spicy tomato, tahini*

## STREET FOOD

CRISPY CHICKEN SCHNITZEL *challah, cabbage slaw, pickles, harissa aioli* 24

RIBEYE ON BAGUETTE *caramelized onion, tomato, garlic cilantro aioli* 29

## SIDES

GREEK LEMON POTATOES 12 gf v

CHARCOALED BROCCOLINI 12 gf v

ISRAELI STREET CORN 12 gf

MAJADRA RICE & LENTILS 12 gf v

ZA'ATAR FRIES 9 gf 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.*

DINNER JAN 2025