

ALL DAY BRUNCH

SHAKSHUKA 18

organic pasture raised eggs in a homemade spicy fresh tomato sauce, served with tahini and challah. Add feta +3; Add sabich eggplant +6

HUMMUS SHAKSHUKA 23

our signature shakshuka centered in hummus, served with freshly baked challah and tahini. Add feta +3

BOUREKA (for 2) 22

flakey pastry filled with creamy feta, spinach, kale, fresh mint, served with grated tomato, shifka aioli, organic egg

SALADS

CRUNCHY CABBAGE 14

shredded cabbage, crispy shallots, toasted almonds, mint leaves, ja'ala seed mix, mint honey vinaigrette (vegan without dressing)

GREEN POMEGRANATE 15

arugula, pomegranate, apple, goat feta, sumac candied pecans, sesame seeds, pomegranate vinaigrette

HALLOUMI SALAD 17

arugula, halloumi cheese, tomato, jalapeño, cilantro, scallions, mint, homemade za'atar croutons, red onion, lemon, olive oil

ZA'ATAR GREEK SALAD 17

arugula, cucumber, tomatoes, kalamata olives, red onion, goat feta, lemon, za'atar spice mix

ISRAELI SALAD (SMALL) 8

tomatoes, cucumber, parsley, scallions, olive oil, lemon bell peppers, mixed greens, cabbage (GF, V) **Make it large! +11**

ADD PROTEIN:

Organic Hard Boiled Egg +4
Grilled Chicken +10
Grilled Salmon* +14

HUMMUS

served with pita, or Gluten Free Wrap +2

HUMMUS TEHINA 13

tahini, olive oil, pine nuts, s'chug

HUMMUS MUSHROOM 13

mushroom, caramelized onions, s'chug

HUMMUS MASA BACHA 17

SMALL PLATES & MEZZES

MOTEK SAMPLER PLATE 20

hummus, babaganoush, eggplant salad, Israeli salad, pita

EGGPLANT SALAD 12

roasted eggplant, tahini, mint, pine nuts, pita

TZATZIKI 14

labneh, cucumber, dill, olive oil, pita

LABNEH ZA'ATAR 11

labneh, zaatar, olive oil, pita

MATBOUCHA 10

spicy organic tomato dip, pita

AVOCADO MIX 9

avocado mix, pickled carrots

CAULIFLOWER TABOULEH 12

cauliflower, pine nuts, parsley, mint, scallions, sumac

LEBANESE VEGGIE CRUDITES 10

raw veggie crudites for dipping

BABAGANOUSH 10

grilled eggplant dip, nigella seeds, pita

MIXED PICKLES 10

your choice, mixed pickles or just pickles

ISRAELI SLAW 10

cabbage, jicama, green apple, parsley, cilantro, scallion, celery seed

HOT MEZZES

LAHMAJUN CHIPS 15

beef baharat pita chips, served with harissa aioli

MOROCCAN CIGARS 15

beef and lamb cigar rolled with phyllo, served with tahini, s'chug, preserved lemon

CRISPY CAULIFLOWER 13

cauliflower, spicy harissa honey glaze, fresh mint

FALAFEL 12

served with tahini

HALLOUMI 10

fried halloumi cheese

ZA'ATAR PITA 5

crispy za'atar pita

PLATES

served with hummus, mixed greens, pita

CRISPY CHICKEN SCHNITZEL* 23

CHICKEN SHAWARMA* 22

FALAFEL 19

SABICH EGGPLANT & EGG 20

LAMB SHAWARMA* 38

MOROCCAN FISH 29

Faroe Island salmon, harissa spiced tomato sauce, kalamata olives, green pepper, chickpeas, served with challah

SHISH KEBAB

served with arugula, sumac onion, cherry tomatoes, harissa aioli, and lemon tahini

CHICKEN SHISH KEBAB* 25

BEEF KUFTA KEBAB* 29

TURKISH LAMB KEBAB* 32

SALMON KEBAB* 29

12oz RIBEYE STEAK KEBAB* 42

BABY LAMB CHOPS* 68

ADD SIDES:

Fries 8

Za'atar Fries 9

Majadra Rice 9

Cauliflower Couscous 10

BURGERS

DOUBLE SHORT RIB BURGER 24

house ground short rib, caramelized onion, tomato, lettuce, pickles, pomegranate mint aioli, challah bun

ARAYES BURGER 23

People's Choice Winner Burger Bash '22 - pita, beef kufta kebab, served with tahini, harissa aioli, & choice of fries or house salad

IMPOSSIBLE VEGGIE

ARAYES BURGER 23

pita, vegan 'impossible' meat, served with tahini & choice of fries or house salad

SANDWICHES

served in pita, challah, or Gluten Free Wrap +2

CRISPY SCHNITZEL SANDWICH 21

crispy breaded chicken schnitzel in challah bread with cabbage slaw, pickles, tomato, lettuce, sumac onion, harissa aioli

SPICY SCHNITZEL 24

crispy chicken schnitzel, spicy matboucha, crispy eggplant, long hot green pepper, tahini, challah

LAMB SHAWARMA 28

lamb shawarma, arugula, tomato, sumac onion, tahini, amba sauce

STEAK SANDWICH 23

prime ribeye steak, caramelized onion, tomato, cabbage, pickles, garlic aioli, sumac onions on Jerusalem bread. **ADD** fried egg +2

SWEETS

CHALLAH BREAD PUDDING 14

challah, apricot, pine nuts, silan, ice cream

KNAFE 14

a traditional Middle Eastern dessert made with kataifi shredded phyllo, cheese, pistachio, and vanilla rose syrup

MALABI ISRAELI PANACOTTA 10

vegan panacotta made with coconut milk, macerated berries, almonds & pistachio

HALVA SILAN ICE CREAM 14

vanilla ice cream, topped with shaved halva, candied sumac pecans, and silan

CHOCOLATE BABKA 19 / 9

freshly baked chocolate babka sliced or whole

TURKISH BAKLAVA 8

traditional baklava made with layers of phyllo, rose syrup, pistachio. served 2 per order

PISTACHIO CREAM BAKLAVA 8

Turkish style baklava made with flakey phyllo, pistachio, and cream

CHOCOLATE RUGELACH 3

freshly baked mini chocolate rugelach

 VEGAN OPTION AVAILABLE  GLUTEN FREE OPTION AVAILABLE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
FOOD ALLERGY NOTICE: IF YOU HAVE ANY FOOD ALLERGIES PLEASE CONSULT WITH MANAGEMENT RIGHT AWAY