

## HUMMUS

served with pita, or Gluten Free Wrap 🍷 +2

### HUMMUS TEHINA 🌱 13

tahini, olive oil, pine nuts, s'chug

### HUMMUS MUSHROOM 🌱 16

mushroom, caramelized onions, s'chug

### HUMMUS MASABACHA 17 🍷

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

## 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

## COLD MEZZES

### MOTEK SAMPLER PLATE 🌱 20

hummus, babaganoush, eggplant salad, Israeli salad, pita

### LEBANESE VEGGIE CRUDITES 🌱 10

raw veggie crudites for dipping 🍷

### MIXED PICKLES 🌱 10

your choice, mixed pickles or just pickles 🍷

### CAULIFLOWER TABOULEH 🌱 12

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

### TZATZIKI 14

labneh, cucumber, dill, olive oil, pita

### EGGPLANT SALAD 🌱 12

roasted eggplant, tahini, mint, pine nuts, pita

### LABNEH ZA'ATAR 11

labneh, zaatar, olive oil, pita

### BABAGANOUSH 🌱 10

grilled eggplant dip, pomegranate, za'atar, nigella seeds, pita 🍷

### MATBOUCHA 🌱 10 🍷

spicy organic tomato dip, pita

### SMASHED AVOCADO 🌱 9

avocado mix, pickled carrots

### COLE SLAW 🌱 8

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

🌱 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

## HOT MEZZES

### LAHMAJUN CHIPS 15

beef baharat pita chips, served with harissa aioli

### CRISPY CAULIFLOWER 13

cauliflower, spicy harissa honey glaze, fresh mint 🍷

### MOROCCAN CIGARS 15

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

### LAMB SPARE RIBS 29

36 hour slow braised lamb ribs, harissa & date honey, sesame

### FALAFEL 🌱 12

served with tahini 🍷

### HALLOUMI 10

fried halloumi cheese

### CRISPY EGGPLANT 🌱 9

crispy Japanese eggplant with amba aioli (vegan without aioli) 🍷

### 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

### 10oz RIBEYE STEAK KEBAB\* 47

### BABY LAMB CHOPS\* 55

### 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 🌱 22

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