

## 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, pine nuts, parsley, s'chug

### HUMMUS MASABACHA 🍷 17

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

### HUMMUS SHAKSHUKA 23

hummus bowl topped with shakshuka, a spicy tomato sauce with poached eggs, za'atar, tahini, fresh herbs, served with challah bread

## 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, toasted almonds, 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

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! Add 8

### + 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 CRUDITÉS 🌱 10

raw veggie crudités 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, cucumber, dill, olive oil, pita

### BABAGANOUSH 🌱 10

grilled eggplant dip, pomegranate, za'atar, 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 🍷

## BREADS

Freshly baked daily

### CRISPY ZA'ATAR PITA 🌱 5

### SESAME JERUSALEM BAGEL 4

### CHALLAH 4

### PITA 2

### GLUTEN FREE WRAP 2

## 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

### 10oz RIBEYE STEAK KEBAB\* 47

### BABY LAMB CHOPS\* 55

### + ADD SIDES +

Fries 🌱 8 | Za'atar Fries 🌱 9

Majadra Rice 🌱 9

Cauliflower Couscous 🌱 10

## PLATES

Served with hummus, mixed greens, pita

### CRISPY CHICKEN SCHNITZEL\* 23

### CHICKEN SHAWARMA\* 22

### FALAFEL 19

### LAMB SHAWARMA\* 31

## FROM THE SEA

### SALMON SKEWERS 16

salmon skewers with aleppo, sumac, anise, basil and orange zest

### MOROCCAN FISH 29

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

### WHOLE BRANZINO 35

whole branzino grilled and served with capers, lemon, olive oil, baby mixed greens, fresh herbs

### NOVA LOX 11

nova lox served with capers and lemon

## 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 and date honey, sesame

### FALAFEL 🌱 12

served with tahini 🍷

### HALLOUMI 10

fried halloumi cheese

### LATKES 15

latkes with potato and zucchini, onion, herbs, served with labneh and tomato jam

### CRISPY EGGPLANT 🌱 9

crispy Japanese eggplant served with tzatziki 🍷

## 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, and choice of fries or house salad

### IMPOSSIBLE VEGGIE ARAYES BURGER 🌱 22

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

## SANDWICHES

### 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 22

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

### BABKA BREAD PUDDING 14

babka inspired chocolate fudge bread pudding served with 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 🍷

### LABNEH CHEESECAKE 10

labneh cheesecake with house made crumble & pistachio

### 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