

FLAT PITA

wood oven baked flat pita-bread

LAFFA 9

Yemenite inspired traditional pita, burshed with olive oil, malden sea salt, rosemary, caramelized red pepper

NEW YORK 22

house smoked pastrami, mustard, caramelized onion, mayonnaise, garlic confit, arugula salad.

Inspired by NY Katz delicatessen

JERUSALEM 19

Jerusalem artichoke, shaved poor people's caviar (Botargga), goat cheese, parmesan, caremelized onion, wilted kale

JEWISH 23

Nova smoked salmon, cream cheese, shaved red onion, capers, fresh dil

Inspired by lower East side Jewish immigrants

TURKISH 18

lamb lahmajun, tomatoes, peppers, salad of parsley leaves, red onion, pomedgranate, sumac, pine nuts, served with tahini.

Inspired by the Istanbul market

LEBANON 17

baked sambusa stuffed with labneh, feta cheese, green pepper, topped with za'atar and olive oil. served with grated tomato

SPAIN 16

charcoal grilled tomatoes, olive oil, spiced feta cheese, scallion, served with schug

Inspired by the traditional pan con tomate

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

served in a saluf pita bowl, 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

PROTEIN

Organic Hard Boiled Egg +4

Grilled Chicken* +10

Grilled Salmon* +14

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

SIDES

Fries  8 | Za'atar Fries  9

Yello 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

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

EGGPLANT SALAD  12

roasted eggplant, tahini, mint, pine nuts

LABNEH ZA'ATAR 11

labneh, cucumber, dill, olive oil

BABAGANOUSH  10

grilled eggplant dip, pomegranate, za'atar

MATBOUCHA  10

spicy organic tomato dip

SMASHED AVOCADO  9

avocado mix, pickled carrots 

HOT MEZZES

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 

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

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 & '23 - 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

 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.