

18

Vodka Shaken with Arak Liqueur, Cold-Pressed Grapefruit,
Lime, Organic Agave Infused with Tangerine, Guava, Pink
Peppercorn & Hibiscus Flower

Lemon Verbena infused Vodka Shaken with Chinola
Passionfruit liqueur, Cold-pressed Lime, Organic Agave
infused with fresh Ginger and topped with Sparkling Water

Vodka Shaken with KLEOS Mastiha Liqueur, Cold-Pressed Lime,
Organic Agave Infused with Jasmine Tea, Lavender, Rosemary &
Juniper topped with Sparkling House Made Pomegranate
Lemonade Water

Rum Swizzled with Lychee, Mint, Cold-Pressed Lime, Organic
Agave Infused with Fresh Citrus

Tequila Shaken with Cold-Pressed Ginger & Lime, Organic
Agave Infused with Turmeric and Toasted Coconut salt with
Toasted Coconut Salt

Mezcal Shaken Ancho Verde with Cold-Pressed Watermelon & Lime, Organic Agave Infused with Fresh Herbs & Mexican Chiles

Fresh lemon, pomegranate, arak

Vodka Shaken with Fresh Brewed Espresso, Organic Agave
Infused with Roasted Oaxacan Coffee Blend

9

MYTHOS
Greece

GOLD STAR
Dark Lager, Israel

CHARRO
Pilsner, Mexico

=FLAT PITA

wood oven baked flat pita-bread

Laffa 	9	Artchoke	23	Spain	16	Turkish	20
rosemary, caramelized red pepper		cured fish roe, goat cheese, parmesan, wilted kale, caramelized onion		tomatoes, spiced feta cheese, scallion, s'chug		lamb lahmajun, tomatoes, peppers, parsley, red onion, pomegranate, sumac, pine nuts, tahini	
New York	22	Jewish	23	Lebanon	17		
house smoked pastrami, mustard, arugula, caramelized onion, mayonnaise, garlic confit		nova smoked salmon, cream cheese, red onion, capers, fresh dill		baked sambusa, laneh, feta cheese, green pepper, za'atar, tomato			
HUMMUS							
Hummus Tehina 	13	Hummus Mushroom 	16	Hummus Roasted Eggplant	16	Hummus Masabacha	17
tahini, olive oil, pine nuts, s'chug		caramelized onions, pine nuts, parsley, s'chug		cherry tomato, amba aioli, pine nuts, pickled onions		overnight cooked chickpeas, hard boiled egg, pine nuts, sumac onion, parsley	

Lebanese Veggie Crudites 🌱🥗 10	Cauliflower Tabouleh 🌱 12
raw veggie crudites for dipping	pine nuts, parsley, mint, scallions, sumac
House Made Pickles 🌱🥗🌶️ 10	Matboucha 🌶️ 10
cauliflower, carrots, red onion, shifka, peppers	spicy organic tomato dip
Tzatziki 14	Roasted Eggplant 🌱 12
labneh, cucumber, dill, olive oil	tahini, sumac, pine nuts, mint
Babaganoush 🌱 10	Smashed Avocado 🌱🥗 9
grilled eggplant dip, pomegranate, za'atar	avocado mix, pickled carrots
Labneh Za'atar 11	
olive oil, za'atar	

Crispy Cauliflower 13	Grilled Artichoke18
spicy harissa honey glaze, fresh mint	olive oil, garlic, lemon, cilantro, nana
Grilled Halloumi 10	Salmon Skewers 16
grilled halloumi cheese	silan, teriyaki, sesame and scallion
Falafel 12	Crispy Eggplant 9
tahini	crispy Japanese eggplant, tzatziki
Moroccan Cigars17	Cauliflower Couscous 10
beef and lamb cigar rolled, phyllo, tahini, s'chug, preserved lemon, pine nuts	carrots, herbs and fresh spices
Lamb Spare Ribs33	Zucchini Latkes15
	potato, onion, herbs, labneh

Crunchy Cabbage	14
shredded cabbage, crispy shallots, toasted almonds, mint leaves, ja'ala seed mix, mint honey vinaigrette	
Fennel Pomegranate	17
fennel, orange, pomegranate, goat cheese, sumac candied pecans, and lettuce	
Summer	18
watermelon, pistachio, feta and nana	
Za'atar Greek	17
cucumber, tomatoes, kalamata olives, red onion, goat feta, lemon, za'atar spice mix	
Israeli	16
tomatoes, cucumber, parsley, scallions, olive oil, lemon bell peppers, mixed greens, cabbage	

Crispy Chicken Schnitzel Plate house salad and hummus	23
Chicken Shawarma Plate house salad and hummus	32
Chicken Shish Kebab* salad of arugula, sumac onion, cherry tomatoes	25
Beef Shish Kebab salad of arugula, sumac onion, cherry tomatoes	29
10oz Ribeye Steak Shish Kebab salad of arugula, sumac onion, cherry tomatoes	47
Tomahawk Steak for Two 40oz ribeye	150
Turkish Lamb Shish Kebab salad of arugula, sumac onion, cherry tomatoes	32
Lamb Shawarma laffa, sumac onions, tahini, amba sauce, green long pepper	38
Baby Lambchops* majadra rice and green long pepper	65
Harissa Honey Salmon 🍷 faroe island	29
Whole Branzino 🍷 spain	44
Moroccan Fish 🍷 chilean sea bass	39

Charcoal Broccoli	10
Za'atar Fries	9
Greek Lemon Potatoes	12
Majadra Rice & Lentils	9

Crispy Schnitzel Sandwich 21
challa bread, cabbage slaw, pickles, tomato, lettuce, sumac
onion, harissa aioli

Wagyu Burger 26
jerusalem bread, caramelized onion, tomato, lettuce, pickles
pomegranate mint aioli

Arayes Burger 23
pita, beef kofta kebab, tahini, harissa aiol
People's Choice Winner Burger Bash '22 & '23

Babka Bread Pudding 14
chocolate fudge bread pudding and vanilla ice cream

Knafe 14
kataifi shredded phyllo, cheese, pistachio and vanilla rose syrup

Malabi Israeli Panacotta 10
coconuts, raspberry sauce, house made almond pistachio

Halva Silan Ice Cream  14
vanilla ice cream, shaved halva, candied sumac pecans, silan

Nana Key Lime 14
homemade soft custard, lime, mint, caramelized pineapple,
kataifi

Labneh Cheesecake.....10
house made crumble & pistachio

Turkish Baklava 8
phyllo, rose syrup, pistachio. served 2 per order

Chocolate Rugelach  3
freshly baked mini chocolate rugelach

Sabrina 10
vanilla sponge cake infused in cognac

*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.

 Gluten Free

DINNER

*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.