

COCKTAILS

18

P!NK PYRAMIDS

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

CORAL GABLES MULE

Tito's Shaken with Chinola Passionfruit Liqueur, Cold-Pressed Lime, Organic Agave Infused with Fresh Ginger and topped with Sparkling Water

PURPLE FIELDS

Bombay Sapphire Shaken with KLEOS Mastiha Liqueur, Cold-Pressed Lime, Organic Agave Infused with Jasmine Tea, Lavender, Rosemary & Juniper and topped with Sparkling Water

MIRACLE MILE MOJITO

Bacardi Superior Swizzled with Lychee, Mint, Cold-Pressed Lime, Organic Agave Infused with Fresh Citrus mint, lime, citrus-infused agave

MOTEK MARGARITA

Patron Silver Shaken with Cold-Pressed Lime, Organic Agave Infused with Fresh Citrus and garnished with Toasted Coconut Salt

WATERMELON COOLER

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

ESPRESSO Y COCO

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

ARAK RIMONANA

Fresh lemon, pomegranate, arak

BEER

9

MYTHOS GOLD STAR
Greece Dark Lager, Israel

CHARRO
Kosher Pilsner, Mexico

SMOOTHIES

13

Berry Basil Kale y Piña

Banana Tahini Silan

MOTEK

Mediterranean Bistro

FLAT PITA

wood oven baked flat pita-bread

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

HUMMUS

COLD MEZZES

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

ALL DAY BRUNCH

Shakshuka 18 organic pasture raised eggs in a homemade spicy fresh tomato sauce, tahini, challah
Hummus Shakshuka 23 our signature shakshuka centered in hummus, freshly baked challah and tahini.
Malawach Yemenite Pancake 13 flakey pancake, spicy grated tomato, tahini, organic 'happy' egg
Avocado Toast 13 Jerusalem toast, ja'ala seed mix, pickled cauliflower, red fresno pepper, nana mint, cilantro
Israeli Breakfast 20 3 eggs any style, Israeli salad, labneh, avocado mix, tahini, feta, s'chug, Jerusalem bread

SALADS

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

HOT MEZZES

Crispy Cauliflower   13 spicy harissa honey glaze, fresh mint	Grilled Artichoke 18 olive oil, garlic, lemon, cilantro, nana
Grilled Halloumi  10 grilled halloumi cheese	Salmon Skewers  16 silan teriyaki, sesame and scallion
Falafel   12 tahini	Crispy Eggplant  9 crispy Japanese eggplant, tzatziki
Moroccan Cigars 17 beef and lamb cigar rolled phyllo, tahini, s'chug, preserved lemon, pine nuts	Cauliflower Couscous   10 carrots, herbs and fresh spices
	Zucchini Latkes 15 baked with potato, onion, herbs, labneh

ENTRÉES

Chicken Shish Kebab* 25 salad of arugula, sumac onion, cherry tomatoes
Beef Kuftha Kebab* 29 salad of arugula, sumac onion, cherry tomatoes
10oz Ribeye Steak Kebab* 47 salad of arugula, sumac onion, cherry tomatoes
Turkish Lamb Kebab* 32 salad of arugula, sumac onion, cherry tomatoes
Baby Lambchops* 65 majdra rice and sumac onions
Harissa Honey Salmon  29 Faroe Island
Whole Branzino  44 Spain
Moroccan Fish  39 Chilean Sea Bass

The Motek menu is designed for sharing. Choose from small, medium, and large plates. Dishes will be served as they are prepared.

SANDWICHES

Crispy Schnitzel 21 challah bread, cabbage slaw, pickles, tomato, lettuce, sumac onion, harissa aioli	Spicy Schnitzel and Eggplant  24 challah bread, matboucha, crispy eggplant, hot green pepper, tahini
Falafel  14 tahini, israeli salad, crispy eggplants, radish	
Chicken Shawarma 18 pita, amba aioli, pickled onion	
Prime Ribeye Steak 25 jerusalem bread, caramelized onion, tomato, cabbage, pickles, garlic cilantro aioli, sumac	
Lamb Pita 27 tahini, sumac onion, amba aioli	

BURGERS

Served with house salad or fries

Wagyu 26 caramelized onion, tomato, lettuce, pickles pomegranate mint aioli
Arayes 23 pita, beef kuftha kebab, tahini, harissa aioli <i>People's Choice Winner Burger Bash '22 & '23</i>
Veggie Arayes  22 pita, vegan 'impossible' meat, tahini

BOWLS

Served with Israeli salad, hummus, and sumac onions

Choose Base: Majadra Rice or Cauliflower Couscous +2
Faroe Island Salmon  32
Falafel   18
Grilled Chicken 20
Chicken Shawarma 24
Schnitzel 25
Lamb Shawarma 37
Charcoalled Broccolini 10
Za'atar Fries   9
Greek Lemon Potatoes 12
Majadra Rice & Lentils 9

SIDES

*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  Vegan  Spicy

LUNCH