

## **MEZZE**

## **MOUSAKA 13**

thinly sliced eggplant, ground beef, tomato and béchamel sauce

## **LAMB KOFTA 15\***

Three handmade lamb meatballs served over labneh za'atar

### **ISRAELI DUO 11**

muhammara and hummus served with Kalamata olives, celery, carrots, cucumber, and focaccia

#### **BAKED FETA 13**

baked feta cheese with dried figs and pistachios drizzled with organic honey

### **ROASTED CAULIFLOWER 11**

roasted cauliflower cacio e pepe

### **BRUSSEL SPROUTS 9**

roasted brussel sprouts topped with truffle mustard and pumpkin seeds

#### **JESHILE 13**

baby arugula, topped with raisins, pistachio pesto, lemon citrus vinaigrette

### **SAGANAKI 15\***

shrimp baked with tomato, oregano, and saganaki cheese

# **CALAMARAS DU PESCADOR 17\***

sautéed calamari, olives, roasted chickpeas, cherry tomato, white wine topped with fresh parsley

# **PICKLED BEETS 7**

pickled beets with feta cheese and olives

### **SICILIAN BRUSCHETTA 9**

caponata over toasted focaccia topped with fresh Mozzarella di Bufala

### **ENTREES**

#### **MAFFALDE 23**

beef bolognese with carrots, celery, onions in a tomato sauce

#### **RIGATONI 23**

spicy tomato sauce topped with fresh Mozzarella di Bufala, pane gratata

## **ZA'ATAR CHICKEN 25\***

grilled chicken breast over Israeli couscous, topped with lemon tahini and mint yogurt

#### **LAMB SHANK 37**

herbed, slowly cooked Kosher lamb shank over pilaf kabuni (roasted chickpeas, walnuts, raisins)

### **BRANZINO 29\***

pistachio-crusted branzino filet over caponata topped with crispy capers, lemon citrus vinaigrette

# **PAELLA 49/89\***

(serving for two or four)
octopus, calamari, shrimp, chicken, mussels,
bell peppers, chickpeas, sea bass, onion,
garlic, tomato and parsley in saffron risotto

# **DRY AGED RIBEYE MP\***

21 days dry aged Black Angus ribeye steak served with roasted potatoes and vegetables

# **PULPO CATALAN 33\***

braised Spanish octopus with olives, capers, peppers, chickpeas, garlic in a tomato sauce

# **CHEF'S DESSERT 9**

Ask your server about today's selection

Bottled Still or Sparkling Water \$5

Credit cards are subject to a 3.5% surcharge, avoid fees by paying cash or using a debit card.

Please notify your server of any allergies or dietary restrictions. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have a medical condition.