

MEZE

TZATZIKI \$12

YOGURT | CUCUMBER | OLIVE OIL
OREGANO | DILL

BABA GANOUSH \$14

CHARRED EGGPLANT | OLIVE OIL | LEMON

MUHAMMARA \$14

RED PEPPER | WALNUTS | POMEGRANATE

TURSU \$8

TURKISH PICKLES

A&O MEZZE BOARD \$26

TZATZIKI | BABA GANOUSH | HUMUS PICKLES |
RADISH | CUCUMBER | OLIVES
OVEN BAKED PITA

SALADS

BEETS \$18

ROASTED RED AND YELLOW | WHIPPED GOAT CHEESE
WALNUT DUKKAH | MINT | CELERY ROOT
GREEN APPLE

ARUGULA \$15

HALUMI CHEESE DOP | KATAIFI WALNUTS
HONEY VINAIGRETTE | TOMATOES | ONIONS | APPLES

XORIATIKI \$23

CRETAN FETA | RED ONION | OLIVE OIL | LEMON
CUCUMBERS | TOMATOES | KALAMATA

FRIED KASERI \$14

KASERI IN CRISPI PHILLO | HONEY | GREEN SALAD
PISTACHIOS

HOUSE SALAD \$10

ARUGULA | MIXED OLIVES | CUCUMBER | TOMATO | FETA |
HOUSE VINAIGRETTE

BURRATA \$18

GRAPE TOMATO SALAD | BASIL PESTO
HAZELNUTS | BARREL AGED BALSAMIC
OLIVE OIL

LAMB KOFTE \$18

HARISSA-TOMATO SAUCE | SHEEP'S MILK CHEESE

ROASTED CAULIFLOWER \$16

GREEN HARISSA | DATE MOLASSES | ZAAATAR |
NIGELLA-ONION YOGURT

MARINATED OLIVES \$12

MIXED OLIVES | HERBS | ALEPPO PEPPER

SHRIMP SAGANAKI \$19

TOMATO-OUZO | WHIPPED FETA | PITA | LEMON OIL

PIZZA

MARGHERITA \$18

SAN MARZANO SAUCE | FIOR DI LATTE | FRESH BASIL

TARTUFO BIANCA \$21

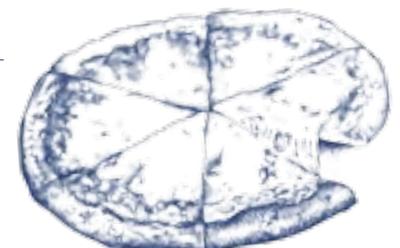
FIOR DI LATTE | GORGONZOLA | MASCARPONE
ROSEMARY | TRUFFLE HONEY

PROSCIUTTO DI PARMA \$23

SAN MARZANO SAUCE | FIOR DI LATTE | ARUGULA |
PROSCIUTTO OLIVE OIL | PARMESAN

SALSICCIA \$21

FENNEL SAUSAGE | RED PEPPERS | FIOR DI LATTE
CALABRIAN PEPPER



HANDHELDS

GRILLED CHICKEN CAPRESSE \$16

GRILLED CHICKEN | FIOR DI LATTE | SLICED TOMATO |
ARUGULA | BALSAMIC GLAZE | CIABATTA BUN

MEDITERRANEAN CHICKEN PITTA \$17

GRILLED HERB CHICKEN | ROASTED RED PEPPERS |
SPINACH | FETA | LEMON AIOLI | PITTA

GRILLED LEMON-OREGANO SALMON \$17

GRILLED SALMON | TOMATO, CUCUMBER |
SHAVED RED ONION | ARUGULA | TZATZIKI |
CIABATTA BUN

**HARISSA SHRIMP & ROASTED
RED PEPPER PITTA \$19**

HARISSA-RUBBED SHRIMP (MILD) |
ROASTED RED PEPPERS | SPINACH | HUMMUS | PITTA

LAMB BURGER \$17

HARISSA TOMATO JAM | KESARI CHEESE | ARUGULA |
TRUFFLE HONEY | CIABATTA

DESSERTS

SEASONAL FRUIT CROSTATA \$12

VANILLA ICE CREAM | LEMON ZEST

BAKLAVA \$12

PISTACHIO | ROSE WATER | HONEY

GALATOPITA \$12

SEAMOLINA-MILK PIE | FRESH BERRIES

LAND & SEA

GRILLED OCTOPUS \$28

ROMESCO | FINGERLING POTATO
OLIVE OIL | CHORIZO | HERB SALAD

CHICKEN THIGHS \$22

SUMAC | OLIVE OIL | TAHINA | LEMON

CHICKEN SOUVLAKI \$27

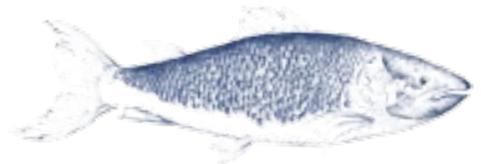
ALEPPO PEPPER | TZATZIKI | FRIES
FATTOUSH SALAD | PICKLES

VERLASSO SALMON \$32

ROASTED EGGPLANT | PRESERVED LEMON
TOMATOES | SCHUG

TUNA \$38

WOOD OVEN ROASTED | CAPONATA | BASIL OLIVE
OIL | LEMON



MOCKTAILS

PHONY NEGRONI \$8

ICED MOROCCAN MINT TEA \$8

CUCUMBER DILL LEMONADE \$8

STRAWBERRY BELL PEPPER SODA \$8

LYRE'S GIN | STRAWBERRY | BELL PEPPER
LEMON | SPRITE

TROPICAL TAHINI \$8

LYRE'S DARK RUM | PINEAPPLE | LIME | TAHINI



FOR YOUR CONVENIENCE, PARTIES OF 8 OR MORE WILL BE CHARGED 20% GRATUITY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.