

## HUMMUS

served with our house bread

### CLASSIC

za'atar, olive oil,  
vegetable crudité / 7.95

### SPICY

marinated fresno  
& sweet roasted chilies / 8.95

### AVOCADO & FAVA BEAN

jalapeño, scallions, mint, lemon / 9.95

### ARTICHOKE

sunflower seed tahini, cherry tomatoes,  
sunflower sprouts / 9.95

### LAMB RAGU

braised lamb shoulder,  
spicy harissa / 14.95

## CRISPY SHORT RIB

grilled onions, sherry, beef jus / 15.95

## SPREADS

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 7.95

### HOUSE-MADE LABNEH

lemon & kumquat preserves,  
tomato, basil, sweetie drops / 8.95

### RED BEET TZATZIKI

horseradish, dill, finger limes / 8.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california arbequina olive oil / 8.95

## RAW

### YELLOWTAIL DOLMAS

sushi rice, mango, jalapeño, herbs,  
preserved lemon / 12.95

### KANPACHI

aji amarillo, tomato,  
charred avocado / 12.95

### HAMACHI

spiced butter,  
orange & fennel water / 13.95

### TUNA "TAGLIATA"

pickled red peppers, mustard seed / 13.95

### BEEF CARPACCIO

yuzu-soy, local honey / 12.95

### CHARRED LAMB TARTARE

ginger, mint, ras el hanout, lime,  
crispy rice, lettuce cups / 13.95

## COLD MEZZE

### MARINATED OLIVES & FETA

marcona almonds, lemon zest,  
middle east spices / 8.95

### VILLAGE SALAD

mighty vine cherry tomatoes, persian cucumber,  
red onion, feta, greek vinaigrette / 9.95

### SHAVED ICEBERG & ARUGULA SALAD

graviera, marcona almonds, dates,  
oregano, preserved lemon vinaigrette / 9.95

## HOUSE-MADE STRACCIATELLA

marinated tomatoes,  
sherry vinaigrette, croutons / 14.95

## MEDITERRANEAN BUTCHER

### HUMBLE CUTS

#### ROASTED BONE MARROW

grilled scallions, anchovy salsa,  
rosemary, balsamic / 13.95

#### SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT

tomatoes, dates, cinnamon / 16.95

#### BEEF SHORT RIB

celery root mash,  
black raisin, pomegranate glaze / 21.95

### PRIME CUTS

#### BEEF TENDERLOIN

gorgonzola butter,  
fingerling potatoes / 22.95

#### SKIRT STEAK SHAWARMA

za'atar, chili, lime, frites / 22.95

#### CHAR-GRILLED LAMB CHOPS

garlic, burnt oregano,  
freekeh / 24.95

#### MISHIMA RESERVE 5 STAR SIRLOIN

black garlic salt / 44.95

## SEAFOOD

#### TOASTED SESAME SHRIMP

green chili harissa / 13.95

#### GRILLED OCTOPUS

frisée, grilled potatoes,  
black olive, romesco / 15.95

#### HALIBUT

harissa crust,  
mushroom sauce / 22.95

#### SEA SCALLOPS

roasted romanesco,  
fig chermoula / 26.95

## HOT MEZZE

#### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 7.95

#### GREEN FALAFEL

avocado tzatziki,  
garlic tahini, dania spice / 9.95

#### CHARRED YOUNG BROCCOLI

baked graviera cheese,  
lemon, honey, aleppo / 12.95

## EVERYTHING JERUSALEM BAGEL

whipped honey labneh,  
za'atar, lemon zest / 7.95

## KEBABS

served with local basmati rice

#### GRILLED CHICKEN

yogurt marinade, sweet peppers  
zhoug / 13.95

#### CHICKEN KEFTA

lemon, olive oil, tzatziki / 13.95

#### LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

#### KING SALMON

sweet peppers, red onions,  
lemon, olive oil, zhoug / 17.95

## DESSERT

#### FROZEN GREEK YOGURT

pistachio caramel, sea salt / 6.95

#### CREME BRULEE PIE

burnt honey, nectarine / 8.95

#### DOUBLE CHOCOLATE TART

moroccan mint,  
whipped cream / 8.95

#### HALVA

medjool dates, fresh fruit,  
candied nuts / 9.95