

miza DIPS + MEZES SERVED WITH LAFFA BREAD

HUMMUS "masabacha" style, chick pea, tahini, cumin, lemon 9

~ **FETA & LEBANEH** greek yogurt, sheep's milk feta, za'atar 9

BABAGANOUSH smoked eggplant, tahini, sumac 10

MEZETHAKIA dolmades, spanikopita, babaganoush, beets two ways, harissa carrots 22

orektikos SMALL PLATES

GREEK SALAD campari tomato, cucumber, kalamata olive, feta, oregano, vinaigrette 14

CHOPPED FREEKEH SALAD persian cucumber, tomato, watermelon radish, yogurt, lavash 12

ROASTED VEGETABLE QUINOA SALAD kale, farrow, mint, nigella, green tahini 13

DUCK MATZO BALL SOUP fresh pasta, confit duck, consommé broth, fresh herbs, lime 14

~ **LAMB SHAWARMA** slow-roasted lamb, grilled laffa, lebaneh, caramelized onion 16

LAMB SLIDERS feta, piquillo peppers, harissa aioli, pickled shallot, challah 12

CEVICHE leche de tigre, snapper, lime, thai basil, sweet 100 tomato 15

HARISSA TUNA TARTARE avocado, orange, olive tapenade, lavash 14

GRILLED OCTOPUS smoked paprika, celery, lebaneh, grilled potato 16

kebabs

TANDOORI CHICKEN 9

SKIRT STEAK 12

SALMON 12

SHRIMP 14

tagines

SERVED IN HAND PAINTED TAGINES FROM MOROCCO

MARKET VEGETABLE caramelized honey, castelvatrano, schug, chickpea, yogurt 19

MOROCCAN LAMB apricots, apples, silan, saffron rice, raw almonds, sesame seeds 26

FISH AND SHELLFISH spicy tomato, artichoke, harissa, cilantro, saffron 34

from the land CHARCOAL GRILLED

RACK OF LAMB Australian, 100% grass fed, chimichurri 42

PRIME SKIRT STEAK 32

NEW YORK STEAK USDA Prime, dry-aged 48

CHATEAU LE BARON FILET MIGNON USDA Prime, dry-aged four to six weeks 54

COTE DE BOEUF USDA prime "tomahawk" steak, the king of steaks 89

steaks are served with
cabernet bordelaise
and tarragon bernaise

sides

SAFFRON BASMATI RICE 6

ROASTED MUSHROOMS 12

CHARMOULA ROASTED POTATO 9

CHILE GREEN BEANS 12

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MEDITERRÁNEO

New York

PREVIEW

~ **BRUSSELS SPROUTS** toasted almonds, chili flakes, capers, vinaigrette 12

~ **SPICY CIGARS** brik pastry, spiced beef, lebaneh, feta 11

GREEN FALAFEL tahini sauce, tabouleh, beet-pickled fennel 11

SPANAKOPITA phyllo, spinach, feta, sesame, oregano 9

ZUCCHINI KEFTEDES grated zucchini, feta, fresh herbs, panko 12

POTATO LATKES apple chutney, horseradish crème fraiche, pecorino romano, sauerkraut 12

ROASTED CAULIFLOWER vadouvan, puffed quinoa, currants, spiced cashews 12

MOUSSAKAH eggplant, bolognese, béchamel, toasted panko, feta 14

RAVIOLI farmer's cheese, marjoram, fig balsamic, almonds, soft egg 14

LAMB KEFTA 9

FILET MIGNON 16

~ **SAFFRON CHICKEN** preserved lemon, almonds, olives, roasted tomato, saffron rice 24

MEATBALL SHAKSHOUKA soft egg, tomato, squash, piquillo peppers 22

from the sea

BRANZINO seared, crispy skin, vadouvan, currants, agrodolce, pine nuts, cauliflower 38

SNAPPER steamed and hot oil seared with Calabrian chile, nicoise olives, barberries 36

GARLIC SHRIMP white wine, preserved lemon, gigante bean purée 34

CHILEAN SEABASS citrus, ginger, basil, cilantro and chili ponzu 52

WHOLE MAINE LOBSTER smoked paprika butter, hand-cut saffron pasta 54

CHEF DANNY ELMALEH

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