

CUCUMBER COOLER

Stoli cucumber, st germaine, club soda with cucumber, lime and mint garnish 16

FRESH FIG MARGARITA

Cenote blanco tequila, orange liqueur, fig, honey and lime topped with fresh figs and lavender buds 19

HONEY AND SMOKE

Se busca joven mezcal, fresh honey syrup and ginger beer 18

MEDITERRANEAN MARTINI

Elit vodka, dry vermouth and olive, served with sidecar of turkish olives 19

PENTHOUSE FROZE

Arizano rose, elit vodka and fresh strawberry syrup topped with turkish delight 18

APRICOT MARGARITA

Cenote reposado tequila, orange liqueur, apricot nectar and lime 19

CHERRY SMASH

Loch lomand scotch, cherry brandy and cola served with cherries and lime 21

FIG, VANILLA & GIN

Botanist gin, fig and vanilla bean syrup and orange bitters 19



HUMMUS

Chickpea puree blended with tahini, olive oil, lemon juice, and garlic 13

MUHAMMARA

Roasted red peppers, walnut, and cumin 13

SMOKED EGGPLANT SALAD

Smoked eggplant mixed with roasted bell pepper, tomatoes, parsley, garlic, and olive oil 13

BABAGANOUSH

Smoked eggplant mixed with tahini, yogurt, garlic and olive oil 13

EZME

Well chopped tomatoes, peppers, garlic, onion, hot spices, olive oil and lemon juice 13

LABNE

Yogurt mixed with mint, dill, olive oil, and garlic 13

POMEGRANATE GUACAMOLE

Avocado, cilantro, onions, tomato, jalapeno, lemon juice topped with pomegranate seeds 15

WATERMELON PIZZA

Topped with seasonal berries, feta cheese, and mint 15

BRUSCHETTA

Tomato & basil – olive tapenade and feta crumble – fig and brie 17

SHRIMP CEVICHE

Chopped shrimp, avocado, onions, jalapeno and cilantro tossed with cocktail sauce 21

BEETS & GOAT CHEESE SALAD

Seasonal mix greens, beets, goat cheese 21

SHRIMP TACO

Sautéed shrimp, onions, lettuce, tomato and lemon 21

MEZE TRIO

Choice of three mezes 23

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FOOD ALLERGY NOTICE