

## 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, scallion, mint, lemon / 9.95

### ARTICHOKE

sunflower seed tahini, cherry tomatoes,  
sunflower sprouts / 9.95

### LAMB RAGU

braised lamb shoulder,  
spicy harissa / 14.95

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## CRISPY SHORT RIB

grilled onions, sherry, beef jus / 12.95

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## SPREADS

### MUHAMMARA

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

### HOUSE-MADE LABNEH

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

### RED BEET TZATZIKI

horseradish, dill, finger limes / 8.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california arbequina olive oil / 8.95

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## EVERYTHING JERUSALEM BAGEL

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

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## 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

## 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

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 7.95

### GREEN FALAFEL

avocado tzatziki,  
garlic tahini, dania spice / 9.95

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## HOUSE-MADE STRACCIATELLA

marinated tomatoes,  
sherry vinaigrette, croutons / 14.95

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ROOFTOP MENU