

Dear Margo

SPREADS

- CHICKPEA** chickpeas, lemon, evoo, red onion, salt, black pepper | \$12
HUMMUS chickpeas, tahini, parsley, evoo, s'chug | \$12
CUCUMBER YOGURT yogurt, cucumber, dill, garlic | \$12
BABA GHANOUSH tahini, garlic confit, parsley, pomegranate, evoo | \$12
BEET beets, tahini, lemon juice, evoo, nigella seeds | \$12
CHOICE OF 3 served with laffa bread | \$19
CHOICE OF 5 served with laffa bread and crudite | \$26



MEZZES

- PASTRAMI FLATBREAD** deli mustard, caramelized onion, garlic confit, pastrami | \$18
DUO FALAFEL original and sweet potato variety, mango tahini dip | \$12
MOROCCAN CIGARS braised wagyu beef, leek, harissa aioli | \$18
SPINACH & FETA CIGARS spinach, leek, feta, yogurt, crushed tomatoes | \$16
GRILLED ARTICHOKEs simply grilled, caper horseradish aioli | \$18
GRILLED HALLOUMI sheep milk halloumi, cherry tomato jam, fennel & cucumber salad | \$15
CHARRED EGGPLANT olive oil, tomato, pomegranate, pistachio, feta | \$14
ZUCCHINI LATKES potato, zucchini, evoo, yogurt, crushed tomato | \$16
RIB EYE SHAWARMA BAO BUNS black angus rib eye, tahini, pickled onions, amba aioli | \$19
CRISPY MAITAKI MUSHROOMS sweet chili, honey, mediterranean guacamole | \$16

SALADS & BOWLS

- AEGEAN SALAD** campari tomatoes, persian cucumbers, green pepper, red onion, imported feta, romaine, whole wheat croutons | \$17
GRANDMA'S GREEN SALAD romaine, scallions, kalmata olives, za'atar croutons, feta dill dressing | \$15
MEDITERRASIAN kale, cashews, sesame miso vinaigrette | \$17
WARM CABBAGE CAESAR charred sugarcone cabbage, ceasar dressing, parmesan, breadcrumbs, dates, watermelon, raddish, chives | \$16
MEDITERRANEAN QUINOA BOWL persian cucumber, campari tomato, red onion, quinoa, herbs, sumac, lemon juice, evoo | \$17
CAULIFLOWER COUS COUS BOWL cauliflower, carrots, chickpea, raisin, sunflower seed, maitaki mushroom, tahini | \$15

Protein Options:

- PULLED CHICKEN** | \$8, **SALMON SKEWER** | \$12, **LAMB & BEEF KOFTA** | \$10, **CHICKEN THIGH SKEWER** | \$8,
RIBEYE SHAWARMA | \$12, **FALAFEL** | \$8

SANDWICHES

served with beef tallow potato chips & house salad

- RIB EYE SHAWARMA** black angus rib eye, tahini, tomato, cucumber, pickled red onion, harissa aioli, laffa bread | \$26
CHICKEN SCHNITZEL cabbage kale coleslaw, sliced tomato, pickled onion, swiss, spicy aioli, challah bun | \$24
ARAYES lamb & beef kofta, tahini, harissa aioli, pita | \$24
SALMON BURGER faroe island salmon, cabbage kale coleslaw, sliced tomato, pickled onions, spicy aioli, sesame seed brioche bun | \$22
FALAFEL tahini, tomato, cucumber, pickled red onion, amba aioli, pita | \$18

SKEWERS & SHAWARMA

each order comes with 2 skewers, house salad, basmati rice, and a sauce

- SALMON SKEWER** faroe island salmon, green herb aioli | \$26
LAMB & BEEF KOFTA beef and colorado lamb mix, cucumber yogurt spread | \$25
RIB EYE SHAWARMA black angus rib eye, tahini, harissa aioli, chimichurri | \$28
CHICKEN THIGH SKEWER grilled chicken thigh, cucumber yogurt spread | \$22
FILET MIGNON SKEWER prime black angus filet mignon, chimichurri | \$36



ENTREES

- BUTTERFLIED BRANZINO** grilled butterflied branzino, evoo, lemon, sauteed spinach | \$36
HALF CHICKEN free bird chicken, harissa aioli marinade, fingerling potatoes, roasted chicken jus | \$28
CHICKEN SHNITZEL crispy chicken breast, panko and sesame seed crust, fingerling potatoes, israeli salad, harissa aioli | \$24

SIDES

- FINGERLING POTATOES** lightly fried in beef tallow, rosemary salt, parsley | \$10
BASMATI RICE carrot, onion | \$10
SAUTÉED SPINACH olive oil, garlic | \$10
LEMON CHICKPEAS lemon, red onion, garlic, evoo | \$10
CAULIFLOWER COUS COUS cauliflower, carrots, chickpea, raisin, sunflower seed, maitaki mushroom, tahini | \$10
ISRAELI SALAD campari tomatoe, persian cucumber, quinoa, red onion, fresh herbs, lemon juice, evoo | \$10