

# Dear Margo

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## SPREADS

- CHICKPEA** green chickpea, lemon, evoo, red onion, urfa pepper, black pepper | \$13  
**HUMMUS** chickpea, tahini, parsley, paprika, evoo, s'chug | \$13  
**CUCUMBER YOGURT** yogurt, cucumber, dill, garlic | \$13  
**BABA GHANOUSH** tahini, garlic confit, parsley, pomegranate, evoo, sesame seeds | \$13  
**BEET** beet, tahini, lemon juice, evoo, nigella seeds, crispy shallots | \$13  
**CHOICE OF 3** served with laffa bread | \$21  
**CHOICE OF 5** served with laffa bread and crudite | \$28
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## MEZZES

- PASTRAMI FLATBREAD** deli mustard, carmalized onion, garlic confit, pastrami | \$22  
**DUO FALAFEL** original and sweet potato variety, mango tahini dip | \$12  
**MOROCCAN CIGARS** braised wagyu beef, leek, harissa aioli | \$19  
**SPINACH & FETA CIGARS** spinach, leek, feta, garlic, yogurt, crushed tomato | \$17  
**GRILLED ARTICHOKEs** simply grilled, caper horseradish aioli | \$18  
**GRILLED HALLOUMI** sheep milk halloumi, cherry tomato jam, fennel & cucumber salad | \$15  
**CHARRED EGGPLANT** olive oil, pomegranate, pistachio, feta yogurt | \$15  
**ZUCCHINI LATKES** potato, zucchini, evoo, yogurt, crushed tomato | \$16  
**RIB EYE SHAWARMA BAO BUNS** black angus rib eye, tahini, pickled onions, mango tahini dip | \$21  
**CRISPY MAITAKI MUSHROOMS** sweet chili, honey, mediterranean guacamole | \$16

## SALADS & BOWLS

- AEGEAN SALAD** campari tomato, persian cucumber, green pepper, red onion, evoo, imported feta, romaine, whole wheat croutons | \$18  
**GRANDMA'S GREEN SALAD** romaine, scallion, kalmata olives, za'atar croutons, feta, dill dressing | \$15  
**MEDITERR-ASIAN SALAD** kale, cashews, peanut sesame miso vinaigrette | \$17  
**WARM CABBAGE CAESAR** charred sugarcone cabbage, ceasar dressing, parmesan, challah bread crouton, dates, chives | \$17  
**QUINOA BOWL** persian cucumber, campari tomato, red onion, imported feta, quinoa, herbs, sumac, lemon juice, evoo | \$18  
**SHREDDED CAULIFLOWER BOWL** cauliflower, carrot, chickpea, raisin, sunflower seed, maitaki mushroom, tahini | \$16

### *Protein Options:*

- PULLED CHICKEN** | \$9, **SALMON SKEWER** | \$12, **LAMB & BEEF KOFTA** | \$10, **CHICKEN THIGH SKEWER** | \$9,  
**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 | \$27  
**CHICKEN SCHNITZEL** cabbage kale coleslaw, sliced tomato, pickled onion, swiss, spicy aioli, breads bakery challah bun | \$25  
**SALMON BURGER** faroe island salmon, cabbage kale coleslaw, sliced tomato, pickled onions, spicy aioli, sesame seed brioche bun | \$24  
**FALAFEL** tahini, tomato, cucumber, pickled red onion, pickled mango aioli, sourdough pita | \$19
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## SKEWERS

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

- SALMON** faroe island salmon, green herb aioli | \$29  
**LAMB & BEEF KOFTA** beef and colorado lamb mix, cucumber yogurt spread | \$26  
**1000 LAYER ARAYES** beef & colorado lamb mix, pita, tahini, harissa aioli | \$26  
**CHICKEN THIGH** grilled chicken thigh, cucumber yogurt spread | \$23  
**FILET MIGNON SKEWER** prime black angus filet mignon, chimichurri | \$36
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## ENTREES

- BUTTERFLIED BRANZINO** simply grilled, evoo, lemon, sauteed spinach | \$36  
**HALF CHICKEN** free bird chicken, harissa aioli marinade, garlic, fingerling potatoes, roasted chicken jus | \$28  
**CHICKEN SHNITZEL** crispy chicken breast, panko and sesame seed crust, fingerling potatoes, israeli salad, harissa aioli | \$26  
**RIB EYE SHAWARMA** black angus rib eye, house salad, basmati rice, tahini, harissa aioli, chimichurri | \$29

## SIDES

- FINGERLING POTATOES** lightly fried in beef tallow, rosemary salt, parsley | \$11  
**BASMATI RICE** carrot, onion | \$11  
**SAUTÉED SPINACH** olive oil, garlic | \$11  
**LEMON CHICKPEAS** lemon, red onion, garlic, evoo | \$11  
**ISRAELI SALAD** campari tomato, persian cucumber, quinoa, red onion, fresh herbs, lemon juice, evoo | \$11