

Dear Margo

SPREADS

SPICY FETA sheep feta, evoo, red onion, long hot pepper, sumac | \$14
HUMMUS chickpea, tahini, parsley, paprika, evoo, s'chug | \$14
CUCUMBER YOGURT yogurt, cucumber, dill, garlic | \$14
BABA GHANOUSH eggplant, tahini, garlic confit, parsley, pomegranate, evoo, sesame seeds | \$14
BEET beet, tahini, lemon juice, evoo, nigella seeds, crispy shallots | \$14
CHOICE OF 3 served with laffa bread | \$24
CHOICE OF 5 served with laffa bread and crudite | \$31

MEZZES

PASTRAMI FLATBREAD deli mustard, carmalized onion, garlic confit, pastrami | \$25
DUO FALAFEL original and sweet potato variety, mango tahini dip | \$13
MOROCCAN CIGARS braised wagyu beef, leek, harissa aioli | \$19
SPINACH & FETA CIGARS spinach, leek, feta, garlic, yogurt, crushed tomato | \$18
GRILLED ARTICHOKEs simply grilled, caper horseradish aioli | \$19
GRILLED HALLOUMI sheep milk halloumi, cherry tomato jam, fennel & cucumber salad | \$16
CHARRED EGGPLANT olive oil, pomegranate, pistachio, feta yogurt | \$15
ZUCCHINI LATKES potato, zucchini, evoo, yogurt, crushed tomato | \$17
RIB EYE SHAWARMA BAO BUNS black angus rib eye, tahini, pickled onions, mango tahini dip | \$22
CRISPY MAITAKI MUSHROOMS sweet chili, honey, mediterranean guacamole | \$17

SALADS & BOWLS

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

Protein Options:

PULLED CHICKEN | \$10, **SALMON SKEWER** | \$12, **LAMB & BEEF KOFTA** | \$10, **CHICKEN THIGH SKEWER** | \$10,
RIBEYE SHAWARMA | \$12, **FALAFEL** | \$9, **CHICKEN SCHNITZEL** | \$11

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 | \$28
CHICKEN SCHNITZEL cabbage kale coleslaw, sliced tomato, pickled onion, swiss, spicy aioli, breads bakery challah bun | \$26
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

SKEWERS

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

SALMON faroe island salmon, green herb aioli | \$32
LAMB & BEEF KOFTA beef and colorado lamb mix, cucumber yogurt | \$27
1000 LAYER ARAYES beef & colorado lamb mix, pita, tahini, harissa aioli | \$26
CHICKEN THIGH grilled chicken thigh, cucumber yogurt spread | \$25
FILET MIGNON SKEWER prime black angus filet mignon, chimichurri | \$36

ENTREES

BUTTERFLIED BRANZINO simply grilled, evoo, lemon, sauteed spinach | \$36
CHICKEN PAILLARD pounded chicken breast, evoo, sage & oregano marinade, israeli salad, french fries, cucumber yogurt | \$27
CHICKEN SHNITZEL crispy chicken breast, panko and sesame seed crust, french fries, israeli salad, harissa aioli | \$27
RIB EYE SHAWARMA black angus rib eye, house salad, basmati rice, harissa aioli, chimichurri | \$32

SIDES

FRENCH FRIES lightly fried in beef tallow, rosemary salt, parsley | \$12
BASMATI RICE carrot, onion | \$12
SAUTÉED SPINACH olive oil, garlic | \$12
LEMON CHICKPEAS lemon, red onion, garlic, evoo | \$12
ISRAELI SALAD campari tomato, persian cucumber, quinoa, red onion, fresh herbs, lemon juice, evoo | \$12