

DIPS

LABNE 12

ROASTED CHERRY TOMATO, ZA'ATAR

WHIPPED FETA + PISTACHIO 12

CILANTRO

MUHAMMARA 12

PEPPER, WALNUTS, CUMIN

HUMMUS 12

OLIVE TAPENADE, SHATTA, HERBS

TARAMASALATA 12

SMOKED ARCTIC CHAR, TROUT ROE

BABA GANOUSH 12

TAHINI, HARISSA, PARSLEY, ROSE PETALS

MEZZE FROM THE MARKET

FALAFEL 11

TURMERIC PICKLES, SPICY TAHINI

MARINATED CUCUMBERS 8

PICKLED FRESNO VINAIGRETTE, FRESH ZA'ATAR, NIGELLA SEEDS

FRIED HALLOUMI 14

SPICED YOGURT, ZA'ATAR

FATTOUSH SALAD 16

MIXED GREENS, RED ONION, HALLOUMI, HERBS,
CUCUMBER, TOASTED PITA CHIPS

TURMERIC RICE 10

RED ONION, PICKLED SULTANAS, ZHOUG, HERBS

DATES 8

CHILI, LIME ZEST, SEA SALT

MARKET VEGETABLES 11

TAHINI, SESAME SEEDS

SUMMER BEANS 14

WAX BEANS, GREEN BEANS, GRILLED GARLIC SCAPES,
SUMAC MUSTARD VINAIGRETTE, SLICED ALMOND, HERBS

HEIRLOOM TOMATO SALAD 16

GRILLED CORN, RED ONION, BASIL ZHOUG

MARINATED OLIVES 6

CHILI, ORANGE

ZA'ATAR FRIES 8

KEBABS

GRILLED SHRIMP 24

GRILLED SEA SCALLOP 28

GRILLED ARCTIC CHAR 25

NIMAN RANCH SIRLOIN STEAK 25

RAS EL HANOUT CHICKEN 22

BEEF + LAMB ADANA 25

CHOICE OF:

PITA

PITA | MIXED LETTUCE | PARSLEY | SUMAC ONIONS
SPICED YOGURT | ZHOUG

OR

FATTOUSH SALAD +3

MIXED GREENS | RED ONION | HALLOUMI
HERBS | CUCUMBER | TOASTED PITA CHIPS

PLATES

SHAKSHUKA 20

EGGS POACHED IN SPICY TOMATO SAUCE,
SHISHITO PEPPER, FETA, SHATTA, PITA

MEDITERRANEAN PLATE 21

HUMMUS, CRUDITE, FALAFEL, SPICY TAHINI,
HARD BOILED EGG, TURMERIC PICKLES, PITA

SPIT-ROASTED

CHICKEN SHAWARMA 23

SLOW ROASTED ONIONS, HERBS, RED CABBAGE,
WHITE SAUCE, FLATBREAD

THE SHUKA FEAST

HUMMUS, LABNE, MUHAMMARA,
MARINATED CUCUMBERS, MARKET VEGETABLES,
MARINATED OLIVES, MEDJOOOL DATES, FALAFEL,
FATTOUSH SALAD, TURMERIC RICE, SUMMER BEANS,
YOUR CHOICE OF KEBAB, PITA, PARSLEY,
SUMAC ONIONS, ZHOUG, WHITE SAUCE

\$62/PERSON

WHOLE TABLE PARTICIPATION

SAUCES 2

HARISSA * WHITE SAUCE * ZHOUG * TAHINI * SHUKA HOT SAUCE

CHEF AYESHA NURDJAJA • CHEF CARLHA AZCONA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS 16

LIMONANA FROZEN
VODKA, LEMON, MINT CORDIAL

ARGOS
GIN, MASTIHA, ELDERFLOWER, CUCUMBER CORDIAL

PYLOS
POLLINATOR GIN, LEMON, LOCAL HONEY

BURSA
VODKA, COFFEE, TURKISH SPICES, VANILLA

HAIFA
VODKA, MASTIHA, HIBISCUS, LEMON, CARDAMOM BITTERS

TANGIER
SPICY TEQUILA, PINEAPPLE, SESAME, LIME

TUNIS
TEQUILA, LIME, RED PEPPER, AGAVE

BEER

IPA 9
LAWSON'S 'SUPER SESSION', VT

PILSNER 9
INDUSTRIAL ARTS 'METRIC', N

LAGER 12
BACK HOME BEER 'PERSIAN BLUE', NY

CIDER 9
CITIZEN 'DIRTY MAYOR GINGER', VT

FREE SPIRITS

ATHLETIC NON-ALC 'GOLDEN ALE' 7

MOROCCAN MINT ICED TEA 4

CEYLON BLACK ICED TEA 4

LEMON TURMERIC SODA 8

HIBISCUS GRAPEFRUIT SODA 8

COFFEE

FILTER COFFEE 4
BROOKLYN ROASTING CO - SUMATRA BLEND

COLD BREW 6

TURKISH COLD BREW 6

ESPRESSO 4

SPIRITS MENU



SPARKLING

CAVA RESERVA 12/48
AVINYO, BRUT RESERVA, PENEDES, SPAIN 2019

ROSE FRIZANT 15/60
MAS DE DAUMAS GASSAC, LANGUEDOC, FRANCE 2021

LAMBRUSCO 14/56
LA BATTAGLIOLA 'GRASPAROSSA', MODENA, ITALY 2022

CHAMPAGNE BLANC DE BLANCS 150
WARIS-LARMANDIER 'PARTICULES CRAYEUSES' GRAND CRU
COTES DE BLANCS, FRANCE NV

WHITE

ASSYRTIKO 16/64
ALEXAKIS, SANTORINI, GREECE 2022

SANCERRE 21/84
DEZAT VIGNERON, LOIRE, FRANCE 2022

ALBARIÑO 15/60
LA CAÑA ALBARIÑO, RIAS BAIXAS, SPAIN 2022

CHARDONNAY 16/64
DOMAINE ZAFEIRAKIS, TYRNAVOS, GREECE 2020

ROSE

CINSAULT/MOURVEDRE 15/60
CHATEAU MUSAR, BEKAA VALLEY, LEBANON 2021

GRENACHE/CINSAULT 16/64
CHATEAU GASSIER, PROVENCE, FRANCE 2022

NERELLO MASCALESE 16/64
FEUDO MONTONI, SICILY, ITALY 2022

ORANGE

VERDEJO/SAUVIGNON BLANC 14/68
GULP/HABLO, CASTILLA LA MANCHA, SPAIN 2022 - 1L

MOSCHOFILERO 16/64
TROUPIS WINERY, PELOPONNESE, GREECE 2021

RED

CANNONAU 13/52
MORA E MEMO 'NAU', SARDINIA, ITALY NV

KARASAKIZ 14/56
PASAELI 'HOUSE RED', MARMARA, TURKEY 2021

RIOJA RESERVA 17/68
LA RIOJA ALTA S.A., VIÑA ALBERDI, RIOJA, SPAIN 2018

CABERNET SAUVIGNON 16/64
DALTON WINERY 'ALMA', GALILEE, ISRAEL 2020

SYRAH 82
ALAIN GRILLOT & DOMAINE THALEB 'SYROCCO', ZENATA, MOROCCO 2020