## MEZZE

MOUSAKA 13
thinly sliced eggplant, ground beef, tomato and béchamel sauce

LAMB KOFTA 15*
Three handmade lamb meatballs served over labneh za'atar
ISRAELI DUO 11
muhammara and hummus served with Kalamata olives, celery, carrots, cucumber, and focaccia

BAKED FETA 13
baked feta cheese with dried figs and pistachios drizzled with organic honey

## ROASTED CAULIFLOWER 11

roasted cauliflower cacio e pepe
BRUSSEL SPROUTS 9
roasted brussel sprouts topped with truffle mustard and pumpkin seeds

JESHILE 13
baby arugula, topped with raisins, pistachio
pesto, lemon citrus vinaigrette
SAGANAKI 15*
shrimp baked with tomato, oregano, and saganaki cheese
CALAMARAS DU PESCADOR 17*
sautéed calamari, olives, roasted chickpeas, cherry tomato, white wine topped with fresh parsley

PICKLED BEETS 7
pickled beets with feta cheese and olives
SICILIAN BRUSCHETTA 9
caponata over toasted focaccia topped with fresh Mozzarella di Bufala

## ENTREES

MAFFALDE 23
beef bolognese with carrots, celery, onions in a tomato sauce

RIGATONI 23
spicy tomato sauce topped with fresh Mozzarella di Bufala, pane gratata

## ZA'ATAR CHICKEN 25*

grilled chicken breast over Israeli couscous, topped with lemon tahini and mint yogurt

LAMB SHANK 37
herbed, slowly cooked Kosher lamb shank over pilaf kabuni
(roasted chickpeas, walnuts, raisins)
BRANZINO 29*
pistachio-crusted branzino filet over caponata topped with crispy capers, lemon citrus vinaigrette

## PAELLA 49/89*

(serving for two or four)
octopus, calamari, shrimp, chicken, mussels, bell peppers, chickpeas, sea bass, onion, garlic, tomato and parsley in saffron risotto

## DRY AGED RIBEYE MP*

21 days dry aged Black Angus ribeye steak served with roasted potatoes and vegetables

## PULPO CATALAN 33*

braised Spanish octopus with olives, capers, peppers, chickpeas, garlic in a tomato sauce

## CHEF'S DESSERT 9

Ask your server about today's selection
Bottled Still or Sparkling Water \$5
Credit cards are subject to a $3.5 \%$ surcharge, avoid fees by paying cash or using a debit card.

