

POPULAR

LUNCH MENU

\$39.99 per guest

11:30am - 5:00pm

FIRST COURSE:

Pick one

HUMMUS

Creamy garbanzo puree, perfect egg, tahini, fried eggplant, amba and chili.

SMOKED EGGPLANT

Roasted eggplant, green tahini, feta cheese, pomegranate molasses and fresh squeezed tomato.

LITTLE CAESAR

Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy burek dough.

WHITE SWEET POTATO

Garlic cream, burnt onions, ricotta and basil gremolata.

WILD CABBAGE SKEWER

Roasted cabbage, olive oil and honey glaze, roasted almonds with Beurre Blanc.

TZATZIKI (+\$2)

Whipped labneh, cucumbers, dill, mint and muhammara.

ROASTED KOHLRABI (+\$3)

roasted kohlrabi, whipped feta cheese, honey sumac, poppy seeds and cilantro.

MILLION-DOLLAR BABY (+\$3)

Fresh herbs, celery, pomegranate seeds, yogurt and roasted almonds.

SECOND COURSE:

Pick one

SALMON FILLET

Sweet soy glaze. Served with broccolini.

KING SCHNITZEL

Fried Breaded salmon served with lemon cilantro salsa, Dijon mustard and tahini chermoula.

ARAK RIGATONI

Light pink sauce, Straciatella cheese, Italian breadcrumbs and basil.

RISOTTO

Spinach cream, lemon, garlic butter, sugar peas parmigiano Reggiano and broccolini. (add Sea Bream +\$5)

BUCATINI CACIO E PEPE

Black pepper cream, Urfa and parmesan tuile.

BUTTERFLIED BRANZINO

Served with broccolini, pickled lemon, butter and harissa sauce. (+\$2)

STRIPED BASS SKEWER

Charcoal potato tartar, sour cream, grilled cherry tomato and gremolata. (+\$4)

WILD MUSHROOM GNOCCHI

Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano. (+\$2)

BEVERAGES

ESPRESSO BAR

ESPRESSO / MACCHIATO 4

CAPPUCCINO 7

CAFÉ LATTE 7

Hot or Iced

CAFÉ MOCHA 7

ESPRESSO & TONIC 9

TURKISH COFFEE 5

REFRESHMENTS

SODA CANS 4.5

FRESH LEMONADE 5

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

PINEAPPLE JUICE 5

STRAWBERRY GINGER FIZZ 12

ORANGE ROSEMARY SPRITZ 12

A 18% gratuity will be added to parties of 8 or more.

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

POPULAR

KTANOT

FOCACCIA

Homemade focaccia served with za'atar butter.

12

HARIFIM PLATE

Roasted Anaheim pepper, chili paste, zhug and garlic confit.

13

SMOKED EGGPLANT

Roasted eggplant, green tahini, feta cheese, pomegranate molasses and fresh squeezed tomato.

17

TZATZIKI

Whipped labneh, cucumbers, dill, mint and muhammara.

17

HUMMUS

Creamy garbanzo puree, perfect egg, tahini, fried eggplant, amba and chili.

17

FISH CIGAR

Crispy thin cigar dough filled with fresh Branzino, herbs, chili, lemon zest and served with sumac yogurt with olive oil.

23

BAKLAVA 25

Savory cheeses, honey syrup, sesame and poppy seeds.

IT'S TOO EARLY

MORNING CROAT 20

Croissant toast, avocado cream, soft egg, arugula, Parmigiano Reggiano and pistachios.

RAW & VEGETABLES

BLUEFIN SASHIMI

Soy glaze, citrus and miso vinaigrette

32

SEA BREAM SASHIMI

Koshu ponzu, green onions, roasted seeds and brown butter sauce.

34

WHITE SWEET POTATO

Garlic cream, burnt onions, ricotta and basil gremolata.

22

LITTLE CAESAR

Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy burek dough.

23

ROASTED KOHLRABI

roasted kohlrabi, whipped feta cheese, honey sumac, poppy seeds and cilantro.

22

YELLOWTAIL TARTAR

Sour cream, pickled lemon, wild herbs, harissa and falafel crumble.

32

MILLION-DOLLAR BABY

Fresh herbs, celery, pomegranate seeds, yogurt and roasted almonds.

24

HEIRLOOM TOMATOES

Stracciatella cheese, kalamata olives, puffed buckwheat and oregano vinaigrette.

24

WILD CABBAGE SKEWER

Roasted cabbage, olive oil and honey glaze, roasted almonds with Beurre Blanc.

20

MAIN

GRILLED CHILEAN SEA BASS

Sweet soy and harissa glaze. Served with grilled baby bok-choy and zucchini.

36

SEA BREAM RISOTTO

Spinach cream, lemon, garlic butter, sugar peas and parmigiano Reggiano, broccolini.

41

WILD MUSHROOM GNOCCHI

Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

33

STRIPED BASS SKEWER

Charcoal potato tartar, sour cream, grilled cherry tomato and gremolata.

38

WHOLE BRANZINO

Butterfly, with tomato anise bisque, fennel and wild herbs.

49

GIGLI ALLA PUTTANESCA

Branzino flakes, Cherry tomatoes, capers, chili, parmesan, breadcrumbs parsley and basil.

33

BUCATINI CACIO E PEPE

Black pepper cream, Urfa and parmesan tuile.

29

ARAK RIGATONI

Light pink sauce Stracciatella cheese and Italian breadcrumbs and basil.

26

THE KING'S SCHNITZEL 35

Fried Breaded salmon served with lemon cilantro salsa, Dijon mustard and tahini chermoula.