FOR THE TABLE

BREAD & OLIVES (v) 12
laffa, labneh, house olives

MIXED OLIVES (ve)(gf) 10
walnuts, pomegranate, garlic, mint

HOUSE PICKLES (ve)(gf) 8
mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo) 12
whipped sesame, garlic, lemon

CHICKPEA & BEET HUMMUS (v)(gfo) 13
beet chips, extra virgin olive oil, dill, mint, cumin, garlic, rose labneh

SNACKS

FALAFEL BALLS (ve)(gf) 14
four pieces, sesame, tomato ezme

GRILLED CALAMARI (gf) 18
roasted garlic, lemon, olives, clarified butter

SALADS

PANTZAROSALATA (BEET SALAD) (v)(gf) 14
beet labneh, macedonian feta, sumac onion, mint, pistachios, pomegranate

AVOCADO FATTOUSH SALAD (ve) 16
crispy pita, radish, tomato, greens, pomegranate

LARGER PLATES & SANDWICHES

SPANAKOPITA PIE (v) 24
spinach, feta, garlic, dill, tomato ezme

BEEF ARAYES (STUFFED PITA) 21
ground beef, onion, garlic, oregano, coriander, lemon fries

CHICKEN KEBAB PITA 21
marinated chicken breast, apricot preserve, cucumber, cabbage, whipped tahini, house pickles, lemon fries

FALAFEL PITA (ve)(gfo) 18
tomato ezme, coriander, cucumber, cabbage, pickled turnip, toum

CAULIFLOWER SHAKSHUKA & EGGS 25
two poached eggs, caramelized yoghurt, tomato, dates, sumac, aleppo oil, grilled pita

LATKA & LOX 21
house smoked salmon, poached eggs, grated potato, sumac onion, labneh, grilled pita

DARYÂ MEDITERRANEAN BREAKFAST 25
two eggs your way, beef sausage, tomato ezme, roasted mushroom, braised lentils, eggplant, potato, pita

SIDE

LEMON PEPPER FRIES (ve)(gf) 9
thick-cut, toum

KEBABS

served with garlic saffron basmati, house pickles, toum & harissa

CHICKEN (gf) 18
apricot glaze, za'atar

BEEF TENDERLOIN (gf) 24
carob molasses bbq sauce, aleppo chili

SWORDFISH (gf) 22
charred tomato & saffron escabeche, orange

HALLOUMI & PEPPER (v)(gf) 22
green olive & pistachio tapenade

MIMOSAS

THE ORIGINAL (3oz) 9
piquette, orange juice

GUAVAMOSA (3oz) 9
piquette, guava, cocktail glitter

VIMTOSA (3oz) 9
piquette, vimto, sprite, cherry garnish

MINTOSA (3oz) 9
piquette, sprite, mint water

(v) vegetarian (ve) vegan (df) dairy-free (gf) gluten-free (gfo) gluten-free option available
Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

chef de cuisine · **WESLEY BERNARD**