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) 23
roasted garlic, lemon, olives,
clarified butter

SWORDFISH CRUDO (gf) 19
tomato, aleppo chili, watermelon

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

(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.

LARGER PLATES & SANDWICHES

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

GRILLED OCTOPUS (gf) 36
shawarma spice, nova scotian donair sauce, tomato ezme

ROASTED CAULIFLOWER SHASHUKA (v)(gf) 25
tomato, caramelized yoghurt, dates, sumac, aleppo oil

EGGPLANT & MUSHROOM MOUSSAKA (ve)(gf) 21
tomato, cinnamon, nutmeg, potato, whipped tahini

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

KEBABS

served with garlic saffron basmati or fattoush salad, 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

BEEF BIFTEKI 19
garlic, oregano

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

LAMB SHOULDER CHOPS (gf) 33
mint chermoula, pomegranate, walnuts

SIDES

GARLIC BASMATI PILAF 8
ginger, green onions

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

BRAISED LENTILS & OKRA (ve)(gf) 10
fried onions, cinnamon, roasted garlic, lemon, golden raisins

chef de cuisine · **WESLEY BERNARD**