

Mezze / Tapas

Popcorn Octopus, Allioli Verde	14
Warm Cerignola Olives, Walnut	9
Marcona Almonds	7
Chorizo Iberico	12
Spanakopita, Bulgarian Feta, Fresh Dill	11
Grilled Halloumi, Pomegranate Honey, Fresh Mint	10
Pork Belly, Sherry Piquillo Glaze, Peanuts, Chicharron	10
Zucchini Latkes, Labneh, Vierge	9
Chickpea Focaccia Bread with Daily Accompaniment	4/person

Small Plates / Vegetables

Cured BC Tuna, Marcona Almond, Ajoblanco, Sherry Pickles	22
Truffle and Comte Potato Gems, Bacon Gremolata	18
Harissa Beef Tartare, Baby Romaine, Asiago, Smoked Paprika Crumb	22
Broccoli, Dates, Goat Cheese, Pickled Red Onion, Coriander, Mint	18
Seared Scallops, Charred Grapes, Fennel, Grapefruit, Pedro Ximenez Beurre Blanc	35
Pan Seared Halibut Cheek, Crab Agnolotti, Mascarpone, Spring Pea	29
Turkish Street Prawns, Urfa Biber Garlic Butter, Cumin Grits	23
Beet and Persian Pear Salad, Burnt Honey Yogurt, Radicchio, Cashews	20
Handmade Potato Gnocchi, Roasted Mushrooms, Gorgonzola Porcini Cream	26

Large Plates

Chicken Souvlaki, Greek Garden Salad, Tzatziki, Honey and Feta Beignets	42
Lamb Saltimbocca, Crispy Artichoke, Green Pea, Cippolini, Red Wine Jus	48
Roasted Branzino, Chermoula, Fennel Soubise, Cucumber Herb Salad	44

Sweet

Chocolate Bergamot Delice, Saffron, Hazelnut	12
Lemon Ginger Tart, Pomegranate Haskap Sorbetto	12
Olive Oil Semolina Cake, Quince Conserva, Sherry Honey Cream	12

Chef – Owner Kenny Kaechele

Chef de Cuisine Shamir Bechara



The kitchen may politely decline substitutions or modifications to our dishes.