

STARTERS

RED LENTIL SOUP VG GF

puree of lentils, vegetables + aromatics 4.5 | 5.5

SOUP DU JOUR

chef's daily inspiration 4.5 | 5.5

MUSSELS DU JOUR
Chef's daily inspiration 12

CREMINI MUSHROOM SAUTÉ GF LC VG
dates, toasted almonds, cumin 7

PERA SAMPLER V

hummus, tabouli, spanikopita, grape leaf, falafel 18

FRESH BAKED BAGUETTE V

butter or olive oil + herbs 3.50

BABA GHANOUSH VG

roasted eggplant, tahini, garlic + lemon w/ pita bread 8

GRILLED ROMA TOMATOES V GF LC

feta cheese, arugula, sumac onions, chili-herb citronette 8

HUMMUS + VEGETABLE CRUDITES VG

chickpeas, tahini, cumin, chili olive oil + lemon w/ vegetables + pita bread 8

TURKISH EZME VG

chopped tomatoes, peppers, red onion, cucumbers, pepper paste
sumac, olive oil, lemon + mint w/ pita bread 8

SPANIKOPITA V

flakey phyllo pastry layered w/ spinach, feta cheese + caramelized onions 8

DOLMADES V GF

lemony rice + herb-stuffed grape leaves, tzatziki sauce 7

SALADS

Seasonal organic greens from Aqua and Equinox Farm.

Add to any salad: Chicken +4 | Falafel +4 | Shrimp +7 | Poached Norwegian Salmon +7

PERA SALAD V GF LC

arugula, dried cranberries, goat cheese, spiced walnuts + sherry vinaigrette 12

CHOPPED GREEK SALAD V GF LC

romaine, feta cheese, olives, tomatoes, cucumbers, red onions + red wine vinaigrette 12

LOCAL PEAR + APPLE SALAD GF LC VG

shredded cabbage, sumac onions, toasted almonds, dates + chili-herb citronette 12

V = Vegetarian VG = Vegan GF = Gluten-Free LC = Low Carb

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

HANDCRAFTED SANDWICHES

*served w/ side salad or potato chips + pickle
(add other side salads 2)*

LAMB BURGER

fresh ground lamb, arugula, feta, cusabi 14

FALAFEL WRAP V (lunch only)
mixed greens, cusabi dressing 12

LAMB KEBAB WRAP
arugula, feta cheese, tzatziki sauce 16

CHICKEN KEBAB WRAP (lunch only)
mixed greens, feta cheese, maple-chipotle dressing 13

LIGHT ENTREES

inspired by Mediterranean living

SHRIMP & SCALLOP KEBAB GF LC
roasted vegetables, arugula, chili-herb citronette 27

SAFFRON TOFU – VEGETABLE KEBAB V GF LC
Turkish ezme, grilled roma tomatoes, arugula, sumac onions 17

HUNKAR BEGENDI GF LC
aromatic beef stew, three cheese fire-roasted eggplant puree 24

POACHED NORWEGIAN SALMON GF LC
fasulye green bean stew, ginger-vegetable coulis, sesame za'atar 25

ENTREES

WILD MUSHROOM RAVIOLI V
sauteed crimini mushrooms, marsala cream sauce 19

STUFFED CABBAGE ROULADES GF
basmati rice – beef – lamb stuffing, herbed tomato coulis, yogurt garlic sauce 21

MEDITERRANEAN SCROD GF
tomatoes, feta, onions, pepperoncini, olives, rice pilav 22

CRIMINI MUSHROOM BIRIYANI V GF
coconut rice, dates, curried vegetables, saffron tofu, almonds + mint 19

GRILLED CHICKEN KEBAB GF
chopped greek salad, rice pilav, sumac onions, tzatziki 21

GRILLED LAMB KEBAB GF
chopped greek salad, rice pilav, sumac onions, tzatziki 26

SULTAN'S PLATTER: LAMB KEBAB, CHICKEN KEBAB + LAMB KOFTE
chopped greek salad, rice pilav, sumac onions, tzatziki 27.5

Sides

TABOULI-6 SIDE SALAD-4 RICE PILAV-4 FRESH BAKED BAGUETTE -3.5 THREE CHEESE PITA-2.5



V = Vegetarian VG = Vegan GF = Gluten-Free LC = Low Carb