

miza DIPS + MEZES SERVED WITH LAFFA BREAD

HUMMUS "masabacha" style, chick pea, tahini, cumin, lemon 9

FETA & LEBANEH greek yogurt, sheep's milk feta, za'atar 9

BABAGANOUSH smoked eggplant, tahini, sumac 10

~ **CRISPY ARTICHOKE HUMMUS** cured lemon, aleppo pepper, crisped artichoke 12

MEZETHAKIA dolmades, spanikopita, babaganoush, beets two ways, harissa carrots 22

orektikos SMALL PLATES

GREEK SALAD campari tomato, cucumber, kalamata olive, feta, oregano, vinaigrette 14

CHOPPED FREEKEH SALAD persian cucumber, tomato, watermelon radish, yogurt, lavash 12

ROASTED VEGETABLE QUINOA SALAD kale, farrow, mint, nigella, green tahini 13

DUCK MATZO BALL SOUP fresh pasta, confit duck, consommé broth, fresh herbs, lime 14

LAMB SHAWARMA slow-roasted lamb, grilled laffa, lebaneh, caramelized onion 16

LAMB SLIDERS feta, piquillo peppers, harissa aioli, pickled shallot, challah 12

~ **CEVICHE** leche de tigre, snapper, lime, thai basil, sweet 100 tomato 15

HARISSA TUNA TARTARE avocado, orange, olive tapenade, lavash 14

CURRIED CALAMARI chick pea flour, horseradish cocktail sauce, scallions 16

GRILLED OCTOPUS smoked paprika, celery, lebaneh, grilled potato 16

kebabs

TANDOORI CHICKEN 9

SKIRT STEAK 12

LAMB KEFTA 9

"IMPOSSIBLE" KEFTA 11

SALMON 12

SHRIMP 14

FILET MIGNON 16

tagines

SERVED IN HAND PAINTED TAGINES FROM MOROCCO

MARKET VEGETABLE caramelized honey, castelvatrano, schug, chickpea, yogurt 19

MOROCCAN LAMB apricots, apples, silan, saffron rice, raw almonds, sesame seeds 26

FISH AND SHELLFISH spicy tomato, artichoke, harissa, cilantro, saffron 34

SAFFRON CHICKEN preserved lemon, almonds, olives, roasted tomato, saffron rice 24

~ **MEATBALL SHAKSHOUKA** soft egg, tomato, squash, piquillo peppers 22

from the land CHARCOAL GRILLED

RACK OF LAMB Australian, 100% grass fed, chimichurri 42

HANGER STEAK USDA Prime 32

FILET MIGNON USDA Prime, dry-aged four to six weeks 54

WAGYU FLAT IRON STEAK Imperial Farms American Wagyu 48

COTE DE BOEUF USDA prime "tomahawk" steak, the king of steaks 89

steaks are served with
cabernet bordelaise
and tarragon bernaise

from the sea

BRANZINO seared, crispy skin, vadouvan, currants, agrodolce, pine nuts, cauliflower 38

SNAPPER steamed and hot oil seared with Calabrian chile, nicoise olives, barberries 36

GARLIC SHRIMP white wine, preserved lemon, gigante bean purée 34

CHILEAN SEABASS citrus, ginger, basil, cilantro and chili ponzu 52

~ **MAINE LOBSTER** smoked paprika butter, hand-cut saffron pasta 54

garnitoúra

ROASTED MUSHROOMS 12

POTATO LATKES 12

CHARMOULA ROASTED POTATO 9

CHILE GREEN BEANS 12

MOROCCAN BAKED BEANS 11

SAFFRON BASMATI RICE 6

CHEF DANNY ELMALEH

sbe

Cleo

MEDITERRÁNEO

Third Street