

yuzu vodka, tequila,
green tea, lime, honey



SATURDAY & SUNDAY

select two & comes with 1 pita

MUHAMMARA
roasted red pepper, walnut, pomegranate, pita (v)

TORSHI
persian pickled vegetables (v) (qf)

select one

SHAKSHUKA baked eggs, red pepper tomato sauce, spinach, spicy yogurt, pita (veg)
TANGIER LATKES potato latkes, poached eggs, smoked salmon, harissa labneh, shirazi salad (gf)
LEVANTINE LATKES potato latkes, poached eggs, avocado, roast tomato, harissa labneh, shirazi salad (veg) (gf)
HANGER STEAK & EGGS eggs any style, potato latkes, spicy yogurt, chermoula, shirazi salad (gf) +\$2.00
HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg)
KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
IRAQI VEGETABLE KUBEH filled with sauteed mushroom with your choice of broth (v)
CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf) +\$3.00

Douro Red, Broadbent, 2023, Douro, Portugal

select one

SPREAD TASTING hummus, muhammara & labneh with pita (veg) +\$2.00
WATERMELON & WHIPPED FETA tomato, mint, basil, aleppo, red onion (veg) (gf)
WARM CAULIFLOWER lemon, parsley, sea salt (v)
SEARED HALLOUMI honey, rosemary (veg) (gf)
SALMON CRUDO leche de tigre, almond, pomegranate (gf) +\$3.00
SAFFRON SHRIMP zucchini, tomato, chickpea, urfa, grilled bread +\$3.00
KOFTA ground lamb & beef kebab, carrot, pistachio puree, pomegranate (gf) +\$4.00

TAHDIG - \$11 // BROCCOLINI red tahini, pine nuts (v) (gf) - 16 // FRIED KUBEH beef & pine nut - \$15

select one

KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
 IRAQI MUSHROOM KUBEH dough filled with mushroom with your choice of broth (v)
 CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)
 SAFTA'S RICE roasted root vegetables, walnut red pepper puree, basmati with carrot & kidney bean (v) (gf)
 CHICKEN SCHNITZEL panko sesame breading, mashed potatoes, tahini honey mustard, green salad
 WHOLE BRANZINO simmered in tomato eggplant sauce, castelvetrano olive, chermoula (gf) +\$12.00
 BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) +\$12.00
 BRAISED LAMB SHANK mint, capers, mushroom, peas, zucchini, with date, lentil & pistachio rice (gf) +\$18.00

select one

CHOCOLATE DATE BAR raw tahini, walnut, coconut (v) (gf)

Limited to parties of 8 and less

(veg) vegetarian (v) vegan (gf) gluten-free * gluten-free pita available as substitution for additional \$4.00

SPECIALTY COCKTAILS

- KIKI watermelon juice, verino antica masthia, lime, mint - 18
- TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey’s, cardamom - 18
- MOUSTACHIO del maguey vida mezcal, pistachio, tequila, lime - 19
- TORSHI-TINI dirty beefeater gin martini, persian pickle brine, torshi vegetable - 18
- PASSION IN CHIOS vodka, masthia, passion fruit, aperol, lime, rosemary - 17
- THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
- ARAK THE CASBAH massaya arak, del maguey vida mezcal, tequila, pomegranate, honey - 18
- SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
- SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
- THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
- WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17

CLASSIC COCKTAILS

- GIN & TONIC empress gin, mediterranean tonic, charred thyme - 21
- MARTINI fords london dry gin, lustau vermouth, twist - 22
- MANHATTAN great jones bourbon, antica carpano vermouth, luxardo cherry - 21
- PAPER PLANE milk & honey whiskey, averno amaro, aperol, lemon - 20

ZERO-PROOF COCKTAILS

- WATERMELON NINA watermelon juice, simpl syrup, mediterranean tonic, lime - 14
- PERSIAN VIRGIN persian cucumber juice, kombucha, lemon, zahtar - 14
- SIMONE rose cordial, thyme, black tea, grapefruit, lemon, soda - 14

BEER

- MALKA, BLONDE ALE Western Galilee, Israel (6.5% abv) - 11
- GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 10
- SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 11
- BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in New York (4.9% abv) - 12

SCOTCH

- DRAMBUIE - 17
- DEWARS blended scotch whisky - 16
- JOHNNY WALKER Black Label - 18
- LAPHROAIG ISLAY single malt 10yr - 24
- GLENFARCLAS single malt 12yr - 27
- BALVENIE Caribbean cask 14yr - 30
- MILK & HONEY elements peated single malt whisky - 24

WINE
HOUSE
CARAFES
- 32 -

Carafe = 15 ounces

SAUVIGNON BLANC
Terranoble, ’22, Chile

DOURO RED
Broadbent, ’20, Portugal

THE ‘TINI FLIGHT - 32
flight of 3 specialty martinis

APERITIFS

- CAMPARI aperitivo - 17
- CAFFO red bitter liqueur - 15
- APEROL aperitivo - 16
- ST. GERMAIN elderflower liqueur -15
- VERINO ANTICA Masthia - 15
- SUZE aperitif - 16
- LILLET BLANC aperitif - 15
- VERMUT DRY LUSTAU - 15
- OKA KURA Japanese Bermutto sweet vermouth - 15
- CYNAR artichoke - 15

ARAK

A spirit famous for its strength
and anise flavor.
Traditionally served 1/3 arak to 2/3 water

EL MASSAYA ARAK - 16

CARAFE OF EL MASSAYA ARAK - 50
(12 oz with mixers)

BOURBON WHISKEY

- WOODFORD RESERVE - 19
- BULLEIT BOURBON - 17
- MAKERS MARK - 17
- GREAT JONES straight bourbon - 16

RYE

- WILLETT small batch - 19
- BULLEIT RYE - 18
- MICHTERS single barrel - 17

SOFT DRINKS

- ROSE WATER MINT LEMONADE - 8
- ICED BEDOUIN TEA - 8
- ICED GREEN TEA - 8
- ASSORTED SODAS - 5