

LUNCH

MIZA DIPS

ATOM garlic yogurt, urfa, chili oil v	9
MOUTABEL charred eggplant, pomegranate, parsley v	9
HUMMUS chickpeas, olive oil, zhoug v	9
WALNUT MUHAMMARAH toasted walnuts, herbs, pomegranate v	14
BAKED JOU JOU PITA BREAD OR SEASONAL CRUDITÉS	5

MIZA SET

choice of trio of dips served with warm, house-baked pita or vegetable crudités

TRADITIONAL MEZZE FOR THE TABLE

SPICY CIGARS spiced ground lamb, labneh, feta cheese	14
HALLOUMI FRIES garlic, lemon, chilli & honey sauce v	17
LUNCH BOWLS served with fresh jou jou pita bread & orzo rice	
MUSHROOMS sautéed mushrooms, labneh, tomato cherries, Persian cucumbers with olive oil	20
CHICKEN grilled chicken thighs, eggplant moutabel, tomato cherries, and Persian cucumbers with olive oil*	22
WESTHOLME WAGYU BRISKET braised wagyu brisket, hummus, tomato cherries, and Persian cucumbers with olive oil*	24
PITAS served with sumac fries and cucumber & tomato salad	

22

25

MUSHROOM SHAWARMA assorted mushrooms, tahini-labneh, harissa sauce

SPICED CUMIN LAMB hummus, arugula, turkish pickled chilis

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



SALADS

GREEK SALAD tomatoes, cucumber, feta cheese, red wine vinaigrette v	17
WATERMELON & FETA SALAD mint, lemon dressing v	16
TOMATO CARPACCIO lilliput capers, pine nuts, wild oregano vg	15
KEBABS & GRILL kebabs & skewers served with tahina sauce, grilled long peppers & condiments	
SPICED MARINATED CHICKEN sweet paprika, yogurt, lemon, HEINZ® ajioli sauce*	27
BUTCHERS LAMB KÖFTE seasoned with cumin, nutmeg & mint*	28
BEEF SKIRT STEAK finely sliced, grilled & glazed*	36
GRILLED SHRIMP SKEWER preserved lemon, greek yogurt, confit garlic*	32

SIDES

PILAV RICE sofrito, orzo vg 9

SUMAC FRIES cleo spice blend v 9

BROCCOLINI tahina sauce, espelette v 9