HUMMUS

CLASSIC
tahini, s'chug 15

MUSHROOM
caramelized onion, s'chug 18

ROASTED EGGPLANT
egg, amba aioli, pickled onion 18

PRIME BEEF
spinach, pine nuts 24

HOUSEMADE PICKLES
cauliflower, carrot, red onion 12

LEBANESE CRUDITÉS
market vegetables 14

LABNEH

TZATZIKI
cucumber, dill 15

ZA'ATAR
olive oil 14

MARMALADE
sweet red pepper, pistachio, lime 15

OVEN PITA

PASTRAMI
garlic confit, mustard
caramelized onion, arugula 28

ARTICHOKE
goat cheese, parmesan, kale
caramelized onion 24

TURKISH
prime beef, spicy tomato sauce
red onion, pomegranate, lemon tahini 25

LEBANON
labneh, feta cheese, tomato
long hot pepper, za'atar 19

FRENCH
swiss gruyère, potato, caramelized onion
garlic confit, rosemary 18

ITALY
mozzarella, swiss gruyère
tomato, basil, za'atar 18

LAFFA 6

MEZZE
COLD

CAULIFLOWER TABBOULEH
pomegranate, parsley, sumac 13

MUHAMMARA
red bell pepper, pomegranate, walnut 15

BABAGANOUSH
grilled eggplant, pomegranate, za'atar 15

ROASTED EGGPLANT
lemon tahini, sumac, pine nut 14

SPICY GREEK FETA
roasted bell pepper, paprika, aleppo 15

SKEWERS

SALMON
pickled onion, labneh, masabacha 19

HALLOUMI DATE
pickled onions 15

HOT

FALAFEL
lemon tahini 12

CRISPY CAULIFLOWER
spicy harissa honey glaze 16

CRISPY ARTICHOKE
garlic cilantro aioli 19

ZUCCHINI CAKES (LATKES)
crispy potato, sweet labneh, apple sauce 16

MIDDLE EASTERN DUMPLINGS
shish barak, eggplant, labneh 18

CRISPY EGGPLANT
tzatziki 15

MOROCCAN CIGARS
beef, lamb, s'chug, lemon tahini, preserved lemon 19

BASKET OF LOLLIPOPS
chicken wings, dates, harissa honey 16

MATBOUCHA
spicy tomato dip 14

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have any food allergies, please consult with management right away.

v: vegeterian, vg: vegan, gf: gluten free

RAW

TUNA TARTARE*
crispy sunchokes, cucumber, red onion
cilantro, shallot, lemon tahini 24

SALMON CEVICHE*
crispy leeks, mango, pomegranate
yuzu-cilantro, leche de tigre 23

TUNA CARPACCIO*
crispy capers, jalapeño, tomato, garlic
cilantro, olive oil, lemon 23

CEVICHE CALIENTE*
seabass, za'atar hazelnuts, cilantro, mint
red onion, shifka chili, hawaij
coconut leche de tigre 24

KEBABS

CHICKEN   27

BEEF KUFTA   29

TURKISH LAMB   32

FROM THE GARDEN

CRUNCHY CABBAGE
crispy shallot, toasted almonds
mint honey vinaigrette 15

SUMMER
watermelon, pistachio, feta 18

FENNEL POMEGRANATE
orange, sumac candied pecans, feta 18

ZA'ATAR GREEK
cucumber, tomato, kalamata olive
red onion, baby gem lettuce, feta 22

MIDDLE EASTERN CHOPPED
tomato, cucumber, parsley
bell pepper, red cabbage 16

BEET & ARUGULA
goat cheese, walnut 18

WARM CAESAR
wood fire cabbage, parmesan
chives, crispy dates 19

STREET FOOD

CRISPY CHICKEN SCHNITZEL
challah, cabbage slaw, homemade pickles, harissa aioli 26

RIBEYE ON BAGUETTE
caramelized onion, tomato, garlic cilantro aioli 29

STEAKHOUSE

8oz HANGER STEAK*
handcut fries, peppercorn 46

BABY LAMB CHOPS*
majadra rice, pickled onions 69

25oz DRY AGED RIBEYE*
chimichurri, peppercorn, sliced 97

8oz WAGYU BURGER*
caramelized onion, red onion
pomegranate mint aioli 32

ARAYES
pita, kufta, lemon tahini
harissa aioli 27

PLATES

CHICKEN SHAWARMA 32

CHICKEN SCHNITZEL 26

LAMB SHAWARMA 38

HARISSA HONEY SALMON 29

WHOLE BRANZINO 48

MOROCCAN FISH 45
chilean seabass, spicy tomato, tahini

SAUCES 3

S'CHUG grandma's secret sauce
HARISSA AIOLI | AMBA
AMBA AIOLI | CHIMICHURRI | SHIFKA AIOLI
LEMON TAHINI | GARLIC CILANTRO | GRATED TOMATO

SIDES

GREEK LEMON POTATOES 12
FIRED GRILLED BROCCOLINI 12
STREET CORN 12
MAJADRA RICE & LENTILS 12
HANDCUT ZA'ATAR FRIES 9
CAULIFLOWER COUSCOUS 12